

# TO EAT

## PASTRIES

**CROISSANT** (veg) 5

**CHOCOLATE CROISSANT** (veg) 7

**WALNUT CROISSANT** (veg) 7

**CALIFORNIA GROWN GALLETTE** 12

Butternut Squash, Spiced Apple, Carmelized Onion, Farmer's Cheese (veg)

## BREAKFAST

**STEEL CUT OATS** 10

Granola, Nut Butter, Seasonal Fruit (v)

**FRENCH TOAST** 14

Pumpkin Spice Custard, Chantilly, (veg)

**QUICHE LORAINNE** 12

Jambon, Carmalized Onion, Emmental

**POTATO & GREEN ONION QUICHE** 12

Comte, Green Goddess (veg)

**BAKED RATATOUILLE** 14

Poached Egg, Creme Fraiche, Chives (veg, gf)\*

Add Side Toast \$2

**TOULOUSE SAUSAGE** 16

Dijon Garlic Remoulade, Frisee, Jardiniere (gf)

## SOUP & SALAD

**BUTTERNUT SQUASH SOUP** 12

Saffron, Sweet Potato, Honey Drizzle, Creme Fraiche (veg, gf)

**SPINACH & FRISÉE SALAD** 20

Poached Egg, Lardon, Dijon Vinaigrette (gf)

**BUTTER LETTUCES** 15

Pickled Shallot, Radish, Dill Dressing (gf, veg)

\* Add Salmon Rillettes \$6

**MIXED BABY LETTUCES** 12

Herb Vinaigrette, Fines Herbs (gf, veg)

## SANDWICHES & TARTINES

**CROQUE MADAME** 18

Sourdough, Jambon, Emmental, Fried Egg

**SALMON TARTINE** 16

Beet Cured Salmon, Farmer's Cheese,

Pickled Celery

**TARTINE FLORENTINE** 18

Sauteed Spinach, Lardon, Poached Egg

**WINTER TARTINE** 19

Roasted Trumpet Mushrooms,

Pickled Chanterelles, Leek Farmer's Cheese,

Fig Vinaigrette (Veg)

# TO DRINK

## SPARKLING

**CREMANT D'ALSACE ROSE** 14/60

Dom. Allimant-Laugner, NV

## ROSÉ / CHILLED RED

**ROSE OF GRENACHE** 14/60

Dom. Gavoty, Grand Classique, Provence 2024

## WHITE

**RIESLING** 14/60

Boeckel Midelberg, Alsace, 2021

**SAUVIGNON BLANC** 15/64

Dom. du Salvard, "Unique", France 2024

**CHARDONNAY** 15/64

Dom. Macon-Villages, "Henri Perrusset", France 2023

**CA GROWN CHENIN BLANC** 16/68

Haarmeyer, St. Rey, Clarksburg, 2024

## RED

**PINOT NOIR** 16/68

Rene Bouvier, Bourgogne, 2023

**MONDEUSE** 17/72

Claude Quenard Et Fils, Savoie, 2020

**CABERNET SAUVIGNON**, 19/82

Roman Ceremony, Santa Ynez, CA, 2022

## SEASONAL SPRITZ

**LA BONNE FRANQUETTE** 14

Fresh Fruit Cordial, Sparkling Wine

## BEER

**CZECH STYLE LAGER** 9

Urban Roots, "10 Degrees" (16oz)

**BELGIAN WIT ALE** 7

St. Bernardus, Belgium (12oz)

**WEST COAST IPA** 9

Urban Roots, "Like Riding A Bike" (16oz)

**FRENCH CIDER** 7

AVAL Blanc/Rose (12oz)

## SANS-ALCOHOL

**N/A BEER** 6

Brew Dog 'Punk AF' IPA (12oz)

**SPARKLING BLOOD ORANGE** 7.5

**BLACK CHERRY SODA** 6

**ROOT BEER** 6

**DIET COKE** 6

**PERRIER** 4.5

**LA CROIX** 4.5

(veg) vegetarian (gf) gluten free (v) vegan

\*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All sales of wine by the bottle are final with the exception of flawed wines.



12/7/2025