



SEASONAL DRINKS

PISTACHIO LATTE / HOT OR ICED	\$9.00
espresso, salted pistachio + choice of milk	
HONEY BUTTER LATTE / HOT OR ICED	\$7.50
espresso, honey, salted cream + oat milk	
STRAWBERRIES + CREAM LATTE / ICED	\$7.50
espresso, strawberry, sweet cream + oat milk	
TOASTED COCONUT MATCHA / ICED	\$7.50
matcha, caramel, coconut + oat milk	

COFFEE + ESPRESSO

DRIP COFFEE / HOUSE OR SINGLE ORIGIN	\$4.00
COLD BREW	\$5.25
CAFE AU LAIT	\$4.25
ESPRESSO / HOUSE OR SINGLE ORIGIN	\$4.00
AMERICANO / HOT OR ICED	\$4.00
CORTADO	\$4.50
FLAT WHITE	\$5.00
CAPPUCCINO	\$5.00
LATTE / HOT OR ICED	\$6.00
VALRHONA MOCHA / HOT OR ICED	\$7.00

TEA + MORE

MASALA CHAI LATTE / HOT OR ICED	\$6.50
MATCHA LATTE / HOT OR ICED	\$6.50
VALRHONA HOT COCOA	\$6.50
RISHI HOT TEA	\$4.00
english breakfast	earl grey
jasmine green	jade cloud green
elderberry healer	lavender mint
ICED TEA / CLASSIC BLACK OR CITRUS GREEN	\$4.00
EVIAN / STILL OR SPARKLING	\$3.75
SODA / COKE OR DIET COKE	\$2.00

BRUNCH + LUNCH

GRANOLA + YOGURT	\$10.00
greek yogurt, almond oat granola, fresh berries, raspberry cassis preserves + honey [vegetarian, gluten-free]	

retail granola available \$9.00

MUSHROOM QUICHE	\$13.00
pâte brisée, cremini + shiitake mushrooms, shallots, thyme, aged emmentaler cheese + parmigiano-reggiano. served with mixed greens + lemon shallot vinaigrette [vegetarian, nut-free]	

whole quiche available \$50.00

BACON, SPINACH + ONION QUICHE	\$13.00
pâte brisée, double smoked bacon, onion confit, spinach + comté cheese. served with mixed greens + lemon shallot vinaigrette [nut-free]	

whole quiche available \$50.00

CROQUE MONSIEUR	\$14.50
brioche toasted with smoked cottage ham, aged emmentaler cheese + mornay. accompanied by Dijon mustard + cornichons. served with mixed greens + lemon shallot vinaigrette [nut-free]	

EGG SALAD SANDWICH	\$12.00
classic croissant with herbed egg salad, fresh radish + Bibb lettuce [vegetarian, nut-free]	

SMOKED SALMON SANDWICH	\$14.00
classic croissant with cold smoked salmon*, dill mascarpone cream, arugula, fresh cucumber, quick-pickled red onions + capers [nut-free]	

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

MILK CHOICES

snowville whole milk / chobani oat milk / half + half

HOUSE-MADE SYRUPS \$0.50

brown sugar vanilla / honey / simple

PASTRY

CLASSIC CROISSANT	\$4.00
classic butter croissant [nut-free]	
HAM + CHEESE CROISSANT	\$5.50
croissant with cured ham + gruyère [nut-free]	
PROVENÇAL ARTICHOKE CROISSANT	\$5.50
croissant with herbes de provence filled with marinated artichokes, parmesan bread crumbs + lemon zest [nut-free]	
PAIN AU CHOCOLAT	\$5.00
croissant with semi-sweet chocolate batons [nut-free]	
ORANGE BRIOCHE	\$4.00
brioche à tête with fresh orange zest [nut-free]	
CINNAMON ROLL	\$5.00
brioche dough rolled with cinnamon + cream cheese icing [nut-free]	
STRAWBERRIES + CREAM DANISH	\$5.50
danish with vanilla pastry cream + fresh strawberries [nut-free]	
ALMOND CROISSANT	\$5.50
croissant with brandy syrup + almond frangipane	
COCOA BUTTERMILK LOAF	\$15.00
extra brute cocoa chocolate cake [nut-free]	

COOKIES

CHOCOLATE CHUNK PISTACHIO COOKIE	\$3.25
soft chocolate chunk cookie with pistachios	
DOUBLE CHOCOLATE COOKIE	\$3.25
cocoa cookie with chocolate chunks [nut-free]	
CHERRY OAT COOKIE	\$3.25
chewy oat cookie with tart cherries [nut-free]	
MADELEINE	\$3.00
two French tea cakes with fresh lemon zest [nut-free]	
PALMIER	\$3.00
caramelized cardamom puff pastry [nut-free, egg-free]	
VANILLA BEAN SHORTBREAD	\$1.50
French butter cookie with vanilla bean [nut-free]	
COFFEE SHORTBREAD	\$1.50
French butter cookie with Coava coffee [nut-free]	

MACARONS

MACARONS	\$2.50
delicate nut meringue cookies with buttercream, ganache, curd or jam filling [gluten-free]	
pistachio	lemon poppy
toasted coconut	strawberry
apricot ginger [dairy-free]	cherry amaretto

MACARON GIFT BOXES
6 piece \$15 / 12 piece \$30 / 24 piece \$60

DESSERTS

CLASSIC ÉCLAIR	\$5.50
pâte à choux with vanilla pastry cream + dipped in chocolate ganache [nut-free]	
CRÈME BRÛLÉE ÉCLAIR	\$5.50
pâte à choux with vanilla pastry cream + dipped in hard crack caramel [nut-free]	
CAFE AU LAIT ÉCLAIR	\$5.50
pâte à choux with Coava coffee pastry cream, fresh whipped cream [nut-free]	
STRAWBERRY CUSTARD TART	\$8.00
pâte sucrée with baked vanilla custard + fresh strawberries [nut-free]	
LEMON TART	\$7.00 / \$35.00
vanilla shortbread crust with freshly squeezed lemon curd + candied lemon zest [nut-free]	
APRICOT GINGER ALMOND TART	\$7.00 / \$40.00
vanilla shortbread crust with ginger conserve, almond frangipane + fresh apricots	
CHOCOLATE PISTACHIO FEUILLETINE	\$9.00 / \$55.00
dulcey chocolate feuilletine crust, dark chocolate mousse, pistachio crémeux + blonde chocolate pistachio glaze	
CHOCOLATE BOMBE	\$8.00 / \$55.00
cocoa buttermilk cake, whipped marsala chocolate mousse + semi-sweet ganache [nut-free]	
CARROT CAKE	\$7.00 / \$45.00
layers of spiced carrot cake with pineapple, toasted coconut, walnuts + candied ginger, vanilla cream cheese icing + cream cheese mousse	
CHERRY AMARETTO DACQUOISE	\$7.00 / \$45.00
layers of almond dacquoise, tart cherry preserves, amaretto mascarpone mousse + tart cherry glaze [gluten-free]	