

TARTINE

SAVORY SPECIALS - PLEASE ALLOW 10 MINUTES AFTER ORDERING

TOAST WITH BUTTER & JAM (vo)(ef) cultured butter, seasonal jam 7.5

EGG SANDO gently steamed eggs, sharp cheddar, spinach, basil, scallion, ají verde sauce, buttermilk loaf 13.50

AVOCADO TARTINE (vo)(ef)(n) salsa seca, nutritional yeast, cilantro, country 18.50

TUNA SANDWICH (df) pole caught tuna salad, green tahini, pickles, frisee, oat porridge 18.25

SMOKED SALMON TARTINE (ef) whipped cream cheese, pickled mustard seed, preserved lemon, pickled red onion, dill, on grilled country bread 19.25

CROQUE MONSIEUR country bread, béchamel, gruyère, pepper, seasonal produce choice of ham, turkey, shiitake mushroom, or fromage blanc 16.75

QUICHE BY THE SLICE meat 10.50 vegetarian 10.50

HOT PRESSED SANDWICHES - PLEASE ALLOW 15 MINUTES AFTER ORDERING

HAM & GRUYÈRE (ef) (ef) nitrate and preservative free ham, gruyère cheese, mild dijon mustard, pressed between country 19.25

PASTRAMI (ef) nitrate and preservative free hickory smoked beef pastrami, gruyère cheese, bechamel, mild dijon mustard, pressed between country 19.50

SPICY TURKEY (ef) roasted broccoli rabe pesto, provolone, pressed between country 19.25

GRILLED CHEESE (ef) choice of provolone, gruyère, or cheddar 16.75

SALADS

GREEN GODDESS SALAD (v)(wf) cucumber, fennel, dill, sesame, seasonal roasted vegetable 18.50

COFFEE MANUFACTORY

FILTER COFFEE 4.95 **LATTE** 5.95
COLD BREW 6.75 **HOT CHOCOLATE** 6.25
AMERICANO 5 **MATCHA LATTE** 6.95
ESPRESSO 4.75 **CHAI LATTE** 6.95
MACCHIATO 5.25 **MOCHA** 6.95
CAPPUCCINO 5.75 **PUMPKIN SPICE LATTE** 6.95

+ ALMOND MILK / OAT MILK 1.25 | + CARAMEL / VANILLA

+ PUMPKIN SPICE SYRUP 1.00

TEA

HOT BLACK TEA 4.95 **ICED GREEN TEA** 6.25
HOT GREEN TEA 4.95 **ICED HERBAL TEA** 6.25
HOT CHAMOMILE TEA 4.95 **ICED BLACK TEA** 6.25

BOTTLED DRINKS

MEXICAN COCA-COLA 5.25
DIET COKE 3.50
APPLE JUICE 3.25
OLI-POP ASSORTED FLAVORS 4
MOUNTAIN SPRING STILL 500ML 5
MOUNTAIN SPRING SPARKLING 500ML 5

WINE SPRITZ 330ML

SAUVIGNON BLANC+CUCUMBER 7.50
ROSÉ+HIBISCUS & ROSE 7.50

* UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

* (N) THIS ITEM CONTAINS NUTS (EF) EGG FREE (DF) DAIRY FREE (VO) VEGAN OPTION (WF) WHEAT FREE (V) VEGAN

TARTINE

BREAD HALF / WHOLE

COUNTRY (v) 8.95 / 14.95

OAT PORRIDGE (v) 9.50 / 15.50

WHOLE WHEAT SESAME (v) 9.50 / 15.50

BUTTERMILK LOAF (ef) 13.95

DANISH STYLE RYE (ef) 9.75 / 15.50

BAGUETTE (v) 6.95 AVAIABLE IN THE AFTERNOON

VIENNOISERIE & PASTRY

BREAD PUDDING seasonal fruit 11.95

MORNING BUN 6.50

CROISSANT 6.25

PAIN AU CHOCOLAT 7.25

FRANGIPANE CROISSANT (n) 7.75

PAIN AU JAMBON 7.75

PAIN AU JAMBON W/JALAPENO 7.75

GOUGÈRE 6.25

SWEET SCONE 5.95

SEASONAL FRUIT MUFFIN (wf)(n) 6.50

SAVORY SCONE 6.50

VEGAN CRUMB CAKE (n)(v) 6.50

ALMOND LEMON POPPY SEEDS TEA CAKE(n) 6.50

PUMPKIN TEACAKE 6.50

BROWNIE 5.95

COOKIES

COCONUT MACARON (wf) 3.95

ROCHER (wf) cocoa nib 3.50

ROCHER (wf) almond 3.50

CHOCOLATE CHUNK COOKIE 4.95

SALTED CHOCOLATE BUCKWHEAT (wf) 3.25

SHORTBREAD 2.95

TARTS EACH 4" TART SERVES 1, EACH 9" TART SERVES 8

BANANA CREAM TART chocolate and caramel coated flaky pastry 4" - 11.50 | 9" - 62.00

COCONUT CREAM TART chocolate and caramel coated flaky pastry 4" - 11.50 | 9" - 62.00

LEMON CREAM TART sweet pastry shell with rich lemon cream 4" - 11.50 | 9" - 62.00

FRANGIPANE TART (n) almond-cream filling in a flaky pastry with seasonal fruit 4" - 10.75 | 9" - 62.00

DUTCH APPLE PIE (n) flaky pie crust, apple, walnut oat crumble SLICE - 10.25 | WHOLE - 62.00

CAKES RECTANGLES SERVE 6 OR 12, ROUNDS SERVE 8 OR 16

LEMON MERINGUE CAKE lemon soaked genoise layered with caramel and lemon cream

SLICE - 9.95 | 6" - 55.00 | 12" - 99.00 | RECTANGLE

PASSION FRUIT LIME BAVARIAN lime soaked biscuit cake with passion fruit bavarian topped with coconut

SLICE - 10.25 | 6" - 59.00 | 12" - 99.00 | RECTANGLE

TRES LECHES CAKE coconut soaked chiffon cake, bavarian cream, sweet cream, cajeta

SLICE - 10.25 | 6" - 59.00 | 10" - 99.00 | ROUND

OPERA CAKE (wf)(n) 10 layer coffee soaked hazelnut joconde sponge with espresso buttercream and ganache

SLICE - 10.25 | 6" - 59.00 | 10" - 99.00 | RECTANGLE

CHOCOLATE SOUFLÉ CAKE (wf) Valrhona chocolate mousse cake topped with dark chocolate ganache

SLICE - 10.25 | 6" - 59.00 | 10" - 99.00 | ROUND

CONFECTIONS

LEMON BAR (n) 5.75

ÉCLAIR pastry cream, Valrhona chocolate glaze 7.95

CANELÉ DE BORDEAUX orange zest, lemon zest, vanilla bean 5.25

(n) this item contains nuts (ef) egg free (df) dairy free (vo) vegan option (wf) wheat free (v) vegan

EACH

DAY

DAY

EACH

MADE