



ALL DAY MENU

Soup du Jour 13.00

see blackboard / served with side baguette

Mixed Green Salad 12.00

with tomatoes, carrots, radishes, & basil vinaigrette

Fresh Fruit Salad (contains nuts) 12.50

with yogurt, granola, & honey

Scrambled Eggs with Smoked Salmon 17.25

with chives, sour creamed horseradish, & caviar / served with rösti potatoes & side baguette

Avocado Toast 15.50

on sourdough / served with scrambled eggs

ADD SMOKED SALMON 4.00

L'Américain 15.50

three eggs any style, strip bacon, & sourdough

Moroccan Tofu Scramble VEGAN 16.00

tofu (or substitute with eggs) scrambled on a tomato base & chickpeas / served with toasted sourdough

Baked French Toast (may contain almonds) 15.50

served with fresh fruit & house-whipped cream

HALF PORTION 10.00

Crêpes

SWEET 14.50

served with fresh fruit & house-whipped cream

SAVOURY MP

see blackboard / served with side salad

Petits Déjeuner - "Kids Breakfast" 9.00

two eggs scrambled with cheddar / served with side baguette

Kids Croque Monsieur 9.00

toasted brioche layered with ham & gruyère

== See blackboards for daily specials! ==

☛ served with mixed greens & side baguette

Quiche ☛ 15.25

▪ lorraine (ham, leek, & gruyère)

▪ du jour (see blackboard)

Savoury Flan ☛ 15.00

tomato, basil, & goat cheese

Tart ☛ 15.00

▪ fig, caramelized onion, & gorgonzola

▪ du jour (see blackboard)

Omelette ☛ 15.50

▪ provençal (green onion, black olives, rosemary, gruyère, & tomatoes)

▪ du jour (see blackboard)

Croque Madame ☛ 15.50

toasted brioche layered with ham & gruyère, topped with a fried egg

Bonjour Benny ONLY AVAILABLE ON SAT & SUN ☛ 19.00

two poached eggs served on a croissant, dressed with hollandaise sauce, and your choice of:

black forest ham

smoked salmon

tomatoes & avocado

ENTRÉE SIDES

soup	7.00
strip bacon	6.50
black forest ham	5.00
smoked salmon	5.00
two side eggs	5.00
rösti potato	4.50
mixed greens	5.00
avocado	4.50
mixed fruit	4.00
side french toast	10.00
side baguette	1.50
side butter	0.50
jam	1.50

PLEASE ADVISE OF ALLERGIES

For groups of 4+, to ensure smooth service for all guests, we kindly ask that bills remain on one check or split evenly. Thank you!

BEVERAGES

Pressed Juice 4.00/small 6.00/glass 16.00/1L carafe
orange/grapefruit/seasonal (see blackboard)

Canned & Bottled Beverages

Coke/Diet Coke/Sprite/Ginger Ale 3.00
Orangina/San Pellegrino 3.50
Perrier 3.00
Flow water 3.00

CAFÉ

BREWED COFFEE 3.75
ESPRESSO 3.75
AMERICANO / ICED AMERICANO 4.00 / 4.25
CORTADO 4.25
CAPPUCCINO 4.25
LATTE BOWL 6.00 4.50
ICED LATTE 6.25
HOT CHOCOLATE BOWL 6.00 4.50
MOCHA / ICED MOCHA 6.50 / 6.75
LONDON FOG 6.00
CHAI LATTE / ICED CHAI 6.00 / 6.25
MATCHA LATTE 6.00
HOUSE-BLEND ICED TEA 4.50
ORGANIC TEA 4.00

earl grey ▪ breakfast tea ▪ mint tea ▪
elderberry hibiscus ▪ green tea

MILK SUBSTITUTES 0.75	ADD-ONS 0.50
▪ oat milk	▪ vanilla
▪ almond milk	▪ hazelnut
	▪ pumpkin



COCKTAILS

Mimosa 4 oz 11.00
orange, pomegranate, or grapefruit

Spicy Caesar 1.5 oz 11.00

Baileys Latte Bowl 1.5 oz 10.00

Grapefruit Paloma 1.5 oz 11.00
PITCHER (5 oz) 30.00

Tequila Sunrise 1.5 oz 11.00

Espresso Martini 1.5 oz 13.50

WINE

Imported House Wine

GLASS (6oz) 10.00

BEER

Saulter Street Pilsner

CAN (473ml) 8.00

BUBBLES

Cava

BOTTLE (750ml) 35.00 GLASS (6oz) 11.00

SANDWICHES

ANY SANDWICH + SIDE SALAD 16.00

ANY SANDWICH + SIDE SOUP 18.00

Breakfast Sandwich 12.25

folded eggs with cheddar, prosciutto chips, & sriracha aioli / on milk bun

Spicy Bacon SERVED HEATED 13.00

cayenne brown sugar bacon, cheddar, avocado, tomato, & chipotle aioli / on baguette

Black Forest Ham SERVED HEATED 13.00

with gruyère & dijon mustard / on baguette

Rare Roast Beef SERVED HEATED 13.00

with melted brie & garlic aioli / on baguette

BLT 13.00

with strip bacon, mixed greens, tomato, & mayo / on milk bun ADD EGGS 2.50

Jambon Beurre 13.00

prosciutto & butter / on baguette

Chicken Salad 11.50

chopped chicken mixed in lemon mayo with celery & shallots / on croissant or milk bun

Egg Salad 11.50

with sprouts / on croissant or milk bun

Vegetarian SERVED HEATED 13.00

arugula, mushrooms, bell pepper, olive tapenade, & goat cheese / on focaccia

FROM OUR PATISSERIE

Croissant

▪ Plain Butter 3.30
▪ Cheese 3.70
▪ Almond 3.30
▪ Chocolate 3.30
▪ Lemon Twist 3.30
▪ Pain au Raisin 3.30
▪ Pain au Suisse ONLY AVAILABLE ON SAT & SUN 3.30

Brioche

▪ Plain Butter 3.30
▪ Royale 3.30
◦ Lemon Raspberry
◦ Blueberry Custard

SIDE BUTTER 1.50 SIDE JAM 1.50

Dessert Tarts (ask your server for available options) 7.50

served with house-whipped cream

Flourless Chocolate Cake 7.50

slice served with house-whipped cream

