



## ALL DAY MENU

### *Soupe du Jour* 13.00

see blackboard / served with side baguette

### *Fresh Fruit Salad* (contains nuts) 12.50

with yogurt, granola, & honey

### *Scrambled Eggs with Smoked Salmon* 18.00

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

### *Avocado Toast* 16.50

smashed avocado with tomato & red onion on  
sourdough / served with scrambled eggs

ADD SMOKED SALMON 4.00

### *Bonjour Breakfast* 16.50

three eggs any style, strip bacon, & sourdough

### *Moroccan Tofu Scramble* VEGAN 16.50

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

### *Baked French Toast* (contains almonds) 16.50

served with fresh fruit & house-whipped cream

HALF PORTION 10.00

### *Crêpes*

#### SWEET 15.00

served with fresh fruit & house-whipped cream

#### SAVOURY 16.00

see blackboard / served with salad & baguette

### *Petits Dejeuner (Kids Breakfast)* 9.00

- kids scramble (two eggs scrambled with cheddar  
served with side baguette) or;
- kids croque monsieur (toasted brioche layered  
with ham & gruyère cheese)

☛ served with house salad & baguette

### *Quiche* 16.00

- lorraine (ham, leek, & gruyère)
- du jour (see blackboard)

### *Savoury Flan* 15.50

tomato, basil, & goat cheese

### *Tart* 15.50

- fig, caramelized onion, & gorgonzola
- du jour (see blackboard)

### *Omelette* 16.50

- provençal (green onion, black olives, rosemary,  
gruyère, & tomatoes)
- du jour (see blackboard)

### *Croque Madame* 16.00

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

### *Bonjour Benny* ONLY AVAILABLE ON SAT & SUN 20.00

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

black forest ham

strip bacon

smoked salmon

tomatoes & avocado

## ENTRÉE SIDES

soup	7.00
strip bacon	6.50
meatloaf	8.00
smoked salmon	5.00
extra two eggs	5.00
rösti potato	5.00
house salad	5.00
avocado	5.00
mixed fruit	5.00
side baguette	1.50
jam	1.50

— See blackboards for daily specials! —

PLEASE ADVISE OF ALLERGIES

For groups of 4+, the bill will be on one check.

## BEVERAGES

*Chasers 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 / Flow Water	3.00

## CAFÉ

BREWED COFFEE	3.75
ESPRESSO (single / double)	3.75 / 4.25
AMERICANO	4.25
CORTADO / CAPPUCINO	4.50
LATTE*	4.75
MOCHA*	5.50
HOT CHOCOLATE*	5.00
CHAI LATTE* / MATCHA LATTE*	5.50
LONDON FOG*	5.50
HOUSE-BLEND ICED TEA	5.00
ORGANIC TEA	4.00

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

MAKE IT A BOWL\* (14oz) 1.75

MAKE IT ICED (12oz) 1.50

ADD ESPRESSO SHOT 1.00



MILK SUBSTITUTES 0.75

- oat milk
- almond milk

ADD-ONS 0.50

- vanilla
- hazelnut
- pumpkin

## COCKTAILS

*Mimosa* 4 oz 11.50  
orange, pomegranate, or grapefruit

*Spicy Caesar* 1.5 oz 11.50

*Baileys Latte Bowl* 1.5 oz 11.00

*Grapefruit Paloma* 1.5 oz 11.50

*Tequila Sunrise* 1.5 oz 11.50

*Espresso Martini* 1.5 oz 13.50

## WINE

*Imported House Wine*

GLASS (6oz) 10.00

## BEER

*Eastbound Brewery*

CAN (473ml) 8.00

## BUBBLES

*Cava*

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

## SANDWICHES

ANY SANDWICH + SIDE SALAD 16.50

ANY SANDWICH + SIDE SOUP 18.00

### Breakfast Sandwich

12.50

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

### Spicy Bacon SERVED HEATED

13.25

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

ADD EGG 3.00

### Black Forest Ham SERVED HEATED

13.25

with gruyère & dijon mustard / on baguette

### Rare Roast Beef SERVED HEATED

13.25

with melted brie & garlic aioli / on baguette

### BLT

13.25

strip bacon, mixed greens, tomato, & mayo / on  
milk bun

ADD EGG 3.00

### Jambon Beurre

13.25

prosciutto & butter / on baguette

### Chicken Salad

12.00

chopped chicken mixed in lemon mayo with  
celery, carrot, & onion / on croissant or milk bun

### Egg Salad

12.00

with mixed greens / on croissant or milk bun

### Vegetarian SERVED HEATED

13.25

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

## FROM OUR PATISSERIE

Please remain seated, your server can show you our  
selection of freshly baked goods & desserts.



### Croissant

▪ Plain Butter	3.50
▪ Cheese	3.80
▪ Almond	3.50
▪ Chocolate	3.50
▪ Lemon Twist	3.50
▪ Pain au Raisin (contains almond)	3.50
▪ Pain au Suisse ONLY AVAILABLE ON SAT & SUN	3.50

### Brioche

▪ Plain Butter	3.50
▪ Royale	3.50
◦ Lemon Raspberry	
◦ Blueberry Custard	

### Dessert Tarts & Cakes

8.00

please see dessert menu

