



# FRENCH PRESS

## Bakery & Cafe

### PASTRY

Made fresh daily, limited quantities  
(*inquire about availability*)

#### CROISSANTS

Butter, Almond, Chocolate, Ham & Cheese

#### DANISH

Raspberry, Cheese, Apple

#### KOUGIN AMANN

Blueberry & Cheese, Coconut, Spinach Feta

#### BIALYS

Bacon Egg & Cheddar, Onion & Poppy,  
Tomato Basil & Mozzarella

#### SCONES

Mixed Berry, Lemon Poppy, Swiss & Thyme,  
Cranberry Orange (Gluten-Free)

#### MUFFINS

Coffee Cake, Blackberry (Vegan), Carrot Oat  
Walnut (Vegan), Banana Spice (Gluten-Free)

#### COOKIES

Chocolate Chip, Oatmeal Cranberry, Peanut  
Butter

#### GOOD EATS

Peanut Butter & Chocolate Chip Overnight  
Oats, Raspberry Greek Yogurt Parfait,  
Sticky Bun

### BRUNCH/MEALS TO GO

**RATATOUILLE (HEAT & SERVE)** 9.75  
stewed zucchini, squash, eggplant, tomato,  
red bell pepper, parmesan cheese

**SPANISH CHICKEN (HEAT & SERVE)** 13.95  
braised chicken breast, sofrito, manzanilla  
olive, tomato reduction, rice

**RIGATONI, SAUSAGE & FENNEL CREAM (HEAT & SERVE)** 14.95  
sweet italian pork sausage, rigatoni, fennel  
cream, freshly cracked black pepper

#### EGGS BENEDICT (WEEKENDS ONLY)

**APPLEWOOD SMOKED HAM** 14.00

**SPINACH & SHALLOT** 13.00

**DUCK & CRISPY ONION** 17.00

### BREADS

(*Selection changes daily*)

Baguette

Pain de Campagne

Cranberry Pumpkin Seed Sourdough

Brioche

### SANDWICHES/SNACKS

**CHICKEN SALAD** 8.50  
roast chicken, lemon, tarragon, mayonnaise

**TBM (VEGETARIAN)** 8.25  
fresh mozzarella, roma tomato, basil oil

**ROAST BEEF** 8.75  
roast beef, cheddar cheese, roasted red pepper, caramelized onion, spicy aioli

**HAM** 8.25  
smoked ham, swiss cheese, dijon mustard

**POTATO CHIPS** 1.65  
kettle cooked thick-cut, potato chips with sea salt

**FRITES** 7.00  
shoestring potatoes fried in canola oil and served with ketchup

**EMPANADAS** 9.00  
chicken, Basque vegetables, mango-jalapeno relish

**FRIED CHICKEN SANDWICH MEAL (FRIDAY'S ONLY)** 11.00  
buttermilk fried chicken, brioche roll, slaw topping, frites

### SALADS

Add Panko-Crusted Goat Cheese +2.75, Grilled Chicken +3.00, Chicken Salad +4.00

**BEET** 9.00  
herbed marinated beets, fuji apple, arugula, goat cheese, walnuts served with a  
house-made shallot vinaigrette on the side

**FRENCH PRESS BOWL** 9.95  
bulgur, bell peppers, scallions, parsley, spices, and tomato combined with grilled  
chicken

**MEDITERRANEAN BOWL** 8.50  
a savory bowl full of red quinoa, feta cheese, garbanzo beans, cherry tomato,  
cucumber, mint, pomegranate vinaigrette

**NIÇOISE** 15.00  
tuna confit, haricots verts, roma tomato, olives, potato, field greens, hard-boiled egg

### TARTINES

Served open-faced on French sourdough bread with mixed greens (add fried egg +1.50)

**AVOCADO (VEGETARIAN)** 11.25  
freshly sliced avocado, whipped herbed feta cheese, Roma tomato, red pepper, and  
pepitas

**CROQUE** 11.50  
applewood smoked ham, Dijon béchamel, and a cheese crust

**TURKEY AVOCADO CLUB** 13.00  
oven-roasted turkey, field greens, tomato, avocado, bacon, and herb ranch dressing  
on pumpkin cranberry sourdough

**SPRING PEA & MUSHROOM (VEGETARIAN)** 13.00  
pea mash, sherry glazed mushrooms, crispy onion, tomato, Manchego cheese,  
cilantro buttermilk dressing