



FRENCH PRESS

Bakery & Cafe

PASTRY

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

CROISSANTS

Butter, Almond, Chocolate, Ham & Cheese

DANISH

Raspberry, Cheese, Apple, Apricot, Guava

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 (GF)

LOAVES

Financier, Coffee Cake, Blackberry (Vegan)

COOKIES

Chocolate Chip (Regular, Vegan, GF),
Oatmeal Cranberry, Peanut Butter,
Chocolate Pecan

GOOD EATS

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

BRUNCH/MEALS TO GO

RATATOUILLE (HEAT & SERVE) 10.25
stewed zucchini, squash, eggplant, tomato,
red bell pepper, parmesan cheese

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

ISLAND RICE (HEAT & SERVE) 13.55
spanish rice, sofrito, grilled shrimp,
shredded chicken, andouille sausage

EGGS BENEDICT

(Weekends Only)

APPLEWOOD SMOKED HAM 15.00

SPINACH & SHALLOT 14.00

DUCK & CRISPY ONION 18.00

SMOKED SALMON 19.00

BREADS

(*Selection changes daily*)

Baguette

Pain de Campagne

Cranberry Pumpkin Seed Sourdough

Brioche

SANDWICHES/SNACKS

CHICKEN SALAD 8.95
roasted chicken, lemon, tarragon, mayonnaise

CROISSANT CURRY CHICKEN 10.95
house-made European butter croissant, roasted chicken, curry, apricot, currant,
celery, red onion, and mayonnaise

TBM (VEGETARIAN) 8.95
fresh mozzarella, roma tomato, basil oil

ROAST BEEF 9.25
roast beef, cheddar cheese, roasted red pepper, caramelized onion, spicy aioli

HAM 8.95
smoked ham, swiss cheese, dijon mustard

POTATO CHIPS 1.75
kettle cooked thick-cut potato chips with sea salt

FRIES 7.00
shoestring potatoes fried in canola oil and served with ketchup

COD & POTATO CAKES 8.00
cod and potato in a crispy crust, grilled lemon, house tartar

EMPANADAS 9.00
chicken, Basque vegetables, mango-jalapeno relish

FRIED CHICKEN SANDWICH MEAL (FRIDAY'S ONLY) 12.95
buttermilk fried chicken, brioche roll, slaw topping, frites

SALADS

Add Panko-Crusted Goat Cheese +3.15, Grilled Chicken +3.45, Chicken Salad +4.00

VITALITY 13.95
grilled chicken, roasted sweet potato, goat cheese, balsamic red onion, toasted
pecans, shallot vinaigrette, mesclun greens

BEET 9.00
herbed marinated beets, fuji apple, arugula, goat cheese, walnuts, shallot vinaigrette,
mesclun greens

FRENCH PRESS BOWL 10.25
grilled chicken, bulgur, bell pepper, scallion, parsley, spices, tomato

MEDITERRANEAN BOWL 9.55
red quinoa, feta cheese, garbanzo beans, cherry tomato, cucumber, mint,
pomegranate vinaigrette

NIÇOISE 16.55
tuna confit, haricots verts, roma tomato, olives, potato, field greens, hard-boiled egg,
shallot vinaigrette, mesclun greens

TARTINES

Served open-faced on French sourdough bread with mixed greens (add fried egg +1.85)

AVOCADO (VEGETARIAN) 11.95
sliced avocado, whipped herbed feta cheese, roma tomato, red pepper, and pepitas

CROQUE 12.95
applewood smoked ham, Dijon béchamel, melted cheese crust

TURKEY AVOCADO CLUB 13.95
oven-roasted turkey, field greens, tomato, avocado, bacon, and herb ranch dressing
on pumpkin cranberry sourdough

CAULIFLOWER + SQUASH (VEGETARIAN) 13.95
cauliflower hummus, roasted butternut squash, sumac roasted cauliflower, spinach,
goat cheese, chili oil

SMOKED SALMON 14.25
atlantic salmon, dill crème fraiche, cucumber, red onions, capers

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

Based on current supply chain issues, menu prices subject to change.