



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

KOUIGN 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

Wild Blueberry, 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

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, mayonnaise

TBM (VEGETARIAN) 8.95

fresh mozzarella, roma tomato, basil oil

ROAST BEEF 9.65

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

HAM 8.95

smoked ham, swiss cheese, dijon mustard

POTATO CHIPS 1.85

kettle cooked thick-cut potato chips with sea salt

FRITES 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 9.25

chicken, Basque vegetables, mango-jalapeno relish

FRIED CHICKEN SANDWICH MEAL (FRIDAY'S ONLY) 13.95

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 14.25

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

BEET 9.45

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

MEDITERRANEAN BOWL 9.65

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

NIÇOISE 16.75

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 +1.95)

SOCCA + EGGPLANT (VEGAN) 13.95

herbed chickpea flatbread, tomatillo relish, grilled eggplant, roma tomato, crispy
harissa chickpeas, fresh basil

AVOCADO (VEGETARIAN) 12.85

sliced avocado, whipped herbed feta cheese, roma tomato, red pepper, pepitas

CROQUE 13.25

applewood smoked ham, Dijon béchamel, melted cheese crust

TURKEY AVOCADO CLUB 14.25

oven-roasted turkey, field greens, tomato, avocado, bacon, herb ranch dressing on
pumpkin cranberry sourdough

CAULIFLOWER + SQUASH (VEGETARIAN) 14.25

cauliflower hummus, roasted butternut squash, sumac roasted cauliflower, spinach,
goat cheese, chili oil

SMOKED SALMON 14.75

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.

COFFEE

Proprietary blends roasted by For Five Coffee, Queens, NY (retail beans available)

| | | | |
|---|------|------|------|
| HOUSE BLEND medium roast drip coffee | 2.65 | 2.79 | |
| BROOKLYN BLEND dark roast drip coffee | 2.65 | 2.79 | |
| COLD BREW iced coffee | 4.65 | 5.15 | 5.45 |
| ESPRESSO MACCHIATO single shot espresso marked with milk foam | | 2.95 | |
| CORTADO single shot espresso with equal parts steamed milk | | 2.95 | |
| CAFE AU LAIT drip coffee with steamed milk | | 3.55 | |
| CAPPUCCINO espresso with steamed milk and lots of foam | 4.00 | 4.95 | |
| CAFE LATTE espresso with lots of steamed milk and little foam | 4.00 | 4.95 | |
| CAFE LATTE (ICED) espresso with milk over ice | 4.90 | 5.15 | 5.55 |
| AMERICANO espresso with hot water | 2.70 | 3.05 | |
| AMERICANO (ICED) espresso over ice with water | 3.95 | 4.45 | 4.85 |
| ESPRESSO | 2.65 | 2.95 | 3.85 |
| FRENCH PRESS single origin coffee brewed in a French Press (allow 5-10 minutes) | | 5.75 | |

Flavors - Vanilla, Caramel, Hazelnut & Peppermint +.60, Honey Cinnamon +.85, Mocha +.80
Milks - Skim & Whole Alternative - Soy +.65, Almond +.75 & Oat +.85

WINE

| | Glass | Bottle |
|---|-------|--------|
| EL XAMFRÀ BRUT NV Bubbles (Spain) - Intense fruity aroma | 9.00 | 22.00 |
| SAINTE-CROIX ROSÉ Rosé (France) - Beautiful balance and lovely length, slightly dry | 9.00 | 24.00 |
| TALMARD Chardonnay (France) - Buttery, slightly mineral | 10.00 | 26.00 |
| DOMAINE VILLEGAI, RIVE DROITE Sauvignon Blanc (France) - Exotic fruits, light acidity, elegant finish | 10.00 | 26.00 |
| VALDEMAR, CRIANZA Tempranillo (Spain) - Medium-bodied, rich fruit, spicy and smoky | 10.00 | 28.00 |
| ALBAMAR Pinot Noir (Chile) - Light-bodied, cherry and ripe raspberry, silky tannins | 10.00 | 28.00 |

BEER

| | | |
|---|------|--|
| FIDDLEHEAD IPA Citrusy hop juice, very little bitterness, somewhat tart, grassy finish | 7.00 | |
| VOODOO RANGER, IMPERIAL IPA Hop forward, bold, and occasionally hazy | 7.00 | |
| BITBURGER PILSNER Floral hops bring on spice and bitterness, with a hint of lime | 7.00 | |
| LEFT HAND MILK STOUT NITRO Chocolate and coffee notes provide a bit of malt complexity | 7.00 | |
| SHACKSBURY VERMONT CIDER Dry, gin botanical cider | 7.00 | |
| LOOKOUT FARM HARD CIDER Semi-dry, all natural local apples, sweetened with farm grown honey | 7.00 | |

DESSERTS

Hand-made patisserie changes daily

MACARONS (ROTATING FLAVORS)
CHOCOLATE BAVARIAN GÂTEAU
TART AU CITRON
SALTED CARAMEL ECLAIR
OPÉRA TORTE
PARIS-BREST
MOUSSE DOME
TORTES
ENTREMETS
CAKE
(Ask about - Cake of the Day)

ICED TEA / LEMONADE

| | | | |
|---------------------------|------|------|------|
| BLACK TEA | 2.95 | 3.45 | 3.85 |
| GREEN TEA | 3.25 | 3.65 | 3.95 |
| ROOIBOS | | | |
| PINEAPPLE Decaf | 3.65 | 3.95 | 4.25 |
| ARNOLD PALMER | 3.95 | 4.25 | 4.65 |
| LEMONADE | 3.85 | 4.15 | 4.55 |
| MATCHA | | | |
| LEMONADE | 4.95 | 5.65 | 5.95 |
| CHAI LATTE | 4.90 | 5.15 | 5.55 |
| MATCHA LATTE | 4.95 | 5.65 | 5.95 |

HOT TEA

| | | |
|------------------------------------|------|------|
| CHAI LATTE | 4.00 | 4.95 |
| MATCHA LATTE | | 4.95 |
| LONDON FOG | | 4.95 |
| From Mariage Frères, Paris, France | | |
| DARJEELING HIMALAYA Black | | 3.85 |
| FRENCH BREAKFAST Black | | 3.85 |
| EARL GREY IMPÉRIAL Black | | 3.85 |
| CHANDERNAGOR (CHAI) Black | | 3.85 |
| MILKY BLUE Herbal | | 3.95 |
| LEMON VERBENA Herbal | | 3.85 |
| CHAMOMILLE Herbal | | 3.85 |
| PEPPERMINT Herbal | | 3.85 |
| ROUGE METIS, ROOIBOS Decaf | | 3.85 |
| THÉ VERT FUJI-YAMA Green | | 3.85 |



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