



FRENCH PRESS

Bakery & Cafe

PASTRY

Made fresh daily, limited quantities
(inquire about availability)

CROISSANTS 🥯🥞🍞🥞🥞🥞

Butter, Almond, Chocolate, Ham & Cheese

DANISH 🥯🥞🍞🥞🥞🥞

Raspberry, Cheese, Apple, Apricot, Pear, Guava, Chocolate Pistachio

KOIGN 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

MEALS TO GO

RATATOUILLE (HEAT & SERVE) 🍲 11.95

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

EGG SANDWICHES

(Served Daily, 730am - 2pm)

BACON, EGG & CHEESE 🥞🥞🍞🥞🥞🥞 9.95

grilled house-made brioche bun, egg omelet, applewood smoked bacon, cheddar cheese

EGG & CHEESE 🥞🥞🍞🥞🥞🥞 7.75

grilled house-made brioche bun, egg omelet, cheddar cheese

AVOCADO, TOMATO & CHEESE 🥞🍴

🥞🍴🥞 9.95

grilled house-made brioche bun, egg omelet, avocado, tomato, cheddar cheese, Aleppo pepper

MENU LEGEND

Contains Wheat 🥞

Contains Eggs 🥞

Contains Fish 🐟

Vegan 🌱

Contains Sesame 🌱

Contains Peanuts 🥞

Contains Milk 🍴

Gluten-Free 🍴

Contains Soy 🥞

Contains Tree Nuts 🥞

*Consumption of undercooked meat, poultry, eggs, or seafood may increase risk of food-borne illnesses.
Before placing your order, please inform your server if a person in your party has a food allergy.

SANDWICHES / SNACKS

CHICKEN SALAD 🥞

roasted chicken, lemon, tarragon, mayonnaise

9.95

CROISSANT CURRY CHICKEN 🥞🥞🍞🥞🥞🥞

house-made European butter croissant, roasted chicken, curry, apricot, currant, celery, red onion, mayonnaise

11.25

TBM (VEGETARIAN) 🍴🥞

fresh mozzarella, roma tomato, basil oil

9.95

ROAST BEEF 🥞

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

10.45

HAM 🥞

smoked ham, swiss cheese, dijon mustard

9.95

POTATO CHIPS 🍴

kettle cooked thick-cut potato chips with sea salt

1.95

FRITES

shoestring potatoes fried in canola oil and served with ketchup

7.00

EMPANADAS 🥞🥞🍴

chicken, Basque vegetables, mango-jalapeno relish

9.85

FRIED CHICKEN SANDWICH MEAL (FRIDAYS ONLY) 🥞🥞🍴🥞

buttermilk fried chicken, brioche roll, slaw topping, frites

14.95

SALADS

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

VITALITY 🍴🍴

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

15.25

BEET 🍴🍴

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

10.25

MEDITERRANEAN BOWL 🍴🍴

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

10.45

NIÇOISE 🥞🍴

tuna confit, cucumber, roma tomato, olives, potato, field greens, hard-boiled egg, shallot vinaigrette, mesclun greens

16.95

TARTINES

Served open-faced on French sourdough bread with mixed greens (add fried egg* +1.95)

SOCCA + EGGPLANT (VEGAN) 🍴🌱

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

14.95

AVOCADO (VEGETARIAN) 🥞🍴

sliced avocado, whipped herbed feta cheese, basil oil, roma tomato, crushed red pepper, spiced pepitas

14.45

CROQUE 🍴🍴

applewood smoked ham, Dijon béchamel, melted cheese crust

14.95

TURKEY AVOCADO CLUB 🥞🍴

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

15.25

CAULIFLOWER + SQUASH (VEGETARIAN) 🥞🍴🌱

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

14.95

SMOKED SALMON 🥞🍴🐟

atlantic salmon, dill crème fraiche, cucumber, red onions, capers

15.25

COFFEE

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

HOUSE BLEND medium roast drip coffee	2.95	3.15	
BROOKLYN BLEND dark roast drip coffee	2.95	3.15	
COLD BREW iced coffee	4.95	5.45	5.85
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		3.95	
CAPPUCCINO espresso with steamed milk and lots of foam	4.65	5.05	
CAFE LATTE espresso with lots of steamed milk and little foam	4.65	5.05	
CAFE LATTE (ICED) espresso with milk over ice	5.05	5.60	5.95
AMERICANO espresso with hot water	2.85	3.35	
AMERICANO (ICED) espresso over ice with water	4.15	4.75	4.95
ESPRESSO	2.75	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

SIGNATURE DESSERTS

Hand-made patisserie changes daily

DULCE DE LECHE MOUSSE DOME   	8.95
flourless chocolate cake, caramel, dulce de leche mousse, chocolate espresso cremeux, dulce de leche crème chantilly, chocolate garnish	
MANGO PASSION FRUIT DOME     	8.95
passion fruit mousse, mango compote, almond cake, toasted almonds, mirror glaze, white chocolate garnish	
STRAWBERRY WHITE CHOCOLATE ENTREMET    	9.45
white chocolate mousse, strawberry gelée, strawberry mousse, vanilla sponge cake, whipped white chocolate ganache, mini strawberry macaron, white chocolate baton	
CRUNCHY CARAMEL BROWNIE    	8.95
fudge brownie, toasted hazelnut chocolate glaze, caramel, chocolate cremeux, chocolate garnish	
CHOCOLATE BAVARIAN MOUSSE GÂTEAU   	9.85
Belgian chocolate mousse atop a chocolate blackout cake, glazed in chocolate ganache - "our best selling chocolate dessert!"	
NUTELLA PARIS-BREST    	8.95
choux pastry, nutella cream, chocolate glaze, toasted hazelnuts	
ECLAIR - CHOCOLATE SALTED CARAMEL   	8.95
pâte à choux pastry filled with salted caramel pastry cream and glazed in chocolate, dark chocolate oval, caramel crèmeux	
OPÉRA TORTE     	8.95
almond cake soaked in coffee syrup, layered with ganache and coffee buttercream, covered in a chocolate glaze	
MACARONS    	
meringue cookies made with egg white, sugar, almond flour, food coloring	

ICED TEA / LEMONADE

BLACK TEA	3.95	4.45	4.85
GREEN TEA	4.05	4.75	4.95
ROOIBOS PINEAPPLE Decaf	4.25	4.65	4.95
ARNOLD PALMER	4.35	4.75	5.05
LEMONADE	4.45	4.75	5.15
MATCHA LEMONADE	5.25	5.95	6.15
CHAI LATTE	5.05	5.60	5.95
MATCHA LATTE	5.25	5.95	6.15

HOT TEA

CHAI LATTE	4.65	5.05
MATCHA LATTE		5.25
LONDON FOG		4.95
From Mariage Frères, Paris, France		
DARJEELING HIMALAYA Black		4.15
FRENCH BREAKFAST Black		4.15
EARL GREY IMPÉRIAL Black		4.15
CHANDERNAGOR (CHAI) Black		4.15
MILKY BLUE Herbal		4.15
LEMON VERBENA Herbal		4.15
CHAMOMILLE Herbal		4.15
PEPPERMINT Herbal		4.15
ROUGE METIS, ROOIBOS Decaf		4.15
THÉ VERT FUJI-YAMA Green		4.15



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