

BREAKFAST PASTRIES

MINI PAIN AU CHOCOLAT

MINI CINNAMON BUNS Topped with Vanilla Icing

*May include: Carrot-Orange, Cranberry Lemon, Blueberry, Matcha Green Tea-Blueberry or Chocolate Chip

SALADS

FATTOUSH

Heirloom Cherry Tomatoes, Cucumber, Caramelized Cauliflower, Pickled Red Onion, Radishes, Mint, Parsley, Green Goddess Dressing, Crispy Pita, Sumac (*Vegan)

FARMER'S MARKET GREENS
Kale, Arugula, Radicchio, Frisee, Heirloom Tomatoes,
Cucumber, Pickled Carrot, Radish, White Wine-Honey
Vinaigrette (*Gluten Free/Dairy Free)



HOT OPTIONS

CLASSIC FRENCH TOAST
Served with Seasonal Berry Compote &
Cinnamon Maple Syrup

FRENCH STYLE SCRAMBLED EGGS
Garnished with Fresh Chives (*Gluten Free)

SWEET POTATO & YUKON GOLD HOME FRIES With Herb de Provence (*Gluten Free/Vegan) Served with Ketchup and Spicy Mayo on the side

INDIVIDUAL COLD PRESSED JUICES

Orange
Pomegranate-Beet
&
Spinach-Kale

SMOKED SALMON PLATTER

HOUSE CURED SMOKED SALMON (*GLUTEN FREE)

ASSORTED FRESH BAKED BAGELS & BREADS Sesame, Poppy, Whole Wheat Bagels & House Sourdough & Molasses Bread

SPREADS

Cream Cheese, Whipped Butter & Maldon Salt, Preserves (*Gluten Free)

FRESH CUT VEGETABLES

Sliced Tomato, Cucumber, Pickled Red Onion,
Capers, Lemon Slices (*Vegan/Gluten Free)

