

Breakfast

Croque Americaine - A Breakfast Panini Sliced egg, crisp bacon, pepper jack cheese, tomato and watercress grilled on our Lemon Pugliese Bread.	8.50
Artichoke Frittata Panini Free-Range eggs, artichokes, red pepper, onion and seasonings grilled on a Ciabatta bun.	8.50
Breakfast Pizza Including eggs, bacon, parmesan cheese and green onion on top of our House-made Pizza Bread (Available after 9am.)	11.50
Avocado Toast & Poached Eggs Levain toasted with avocado and drizzled with olive oil	7.25
Ham and Swiss Gruyere Quiche	6.25
Spinach and Feta Quiche	6.25
French Toast Panini Classic French White Batard stuffed with Mascarpone fruit compote and a dollop of Crème Fraîche.	8.95
Specialty Bread Sample Plate Your choice of three slices of our Fresh Baked Bread with sweet butter, preserves and cream cheese.	5.95
Smoked Salmon Platter Our Lemon Ficelle, smoked salmon, house-made dill spread, tomato, red onion, cucumbers, capers and sweet roasted pecans.	9.25
Steel Cut Oatmeal Slow cooked with cranberries and walnuts. served with brown sugar and milk.	5.95
Yogurt Parfait Our Middle-eastern style yogurt layered with fresh strawberries, blueberries and house-made granola.	6.75
Yogurt Cup Middle-eastern style with fruit compote.	4.95
Yogurt with House-made Granola	5.95
Bread & Cie House-made Granola Oven-baked with a few surprises and milk.	5.75
Bread by the Slice	1.50
Specialty bread by the Slice	1.75
House Squeezed Juices, Coffee, Espresso Drinks and Loose Tea Service	

Soups

Our Daily Housemade Soups Please ask for today's selection.	Cup 4.25/Bowl 5.95
Creamy Tomato Our house specialty - seasoned with onions, carrots, garlic, basil, and a touch of cream.	Cup 4.25/Bowl 5.95

Salads

Baby Green Salad Mixed greens, mint, croutons, balsamic vinaigrette.	5.95
Mediterranean Salad Romaine & mixed greens topped with fresh cucumber, ripe tomatoes & fresh basil. Finished with hummus, dressed with balsamic vinaigrette.	8.95
Chopped Salad Romaine lettuce, grilled chicken breast, chopped bacon, avocado, gorgonzola cheese, vine ripe tomatoes, scallions, dressed with sweet/spicy vinaigrette.	9.50
Cranberry Goat Cheese Salad Mixed greens & arugula tossed in cranberry vinaigrette, topped with candied pecans, dried cranberries, crumbled goat cheese, drizzled and dressed with balsamic glaze.	8.95
Chicken Papaya Salad Chicken, papaya, avocado and Bibb lettuce tossed with papaya dressing and toasted almonds.	9.50
Gourmet Salade Nicoise Ventresca di Tonno (Imported Italian Tuna Belly), tomato, haricot vert, Peewee fingerling potatoes, egg, Nicoise olives, capers and Bibb lettuce.	10.95
Avocado Toast & Baby Green Salad Levain toasted with avocado served with our house salad	7.95

Et Plus...

Focaccia Fresh daily; seasonal ingredients (Served 11 am - 2 pm.)	4.95/5.25
Picnic Lunch Box A specialty sandwich of your choice, our seasoned bread chips and a slice of zesty lemon cake served in a carry-out picnic box.	11.50

Pour Les Enfants

(Kid's Menu)

*Kids translation: Housemade peanut butter, cream cheese and raspberry preserves on 3-Raisin or French White Bread - With a Sugar Pops chaser	5.95
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Specialty Sandwiches

Main selections: 8.50

Add a cup of soup or baby green salad for 3.50

Roasted Turkey Breast with tomato, lettuce, hot pepper jack cheese and Russian dressing served on Rosemary/Olive Oil Bread.
Roast Beef & Horseradish Cream with watercress and orange marinated red cabbage served on Sourdough White Bread.
Roasted Eggplant & Feta Cheese with red onion and roasted peppers served on Black Olive Bread.
Classic French Tuna Salad Albacore white tuna with walnuts, capers, fresh basil and extra virgin olive oil, (no mayo) served with arugula, tomato and egg slices on a French White Baguette.
Fresh Imported Mozzarella with olive tapenade, roasted peppers, red onions and baby lettuce served on Focaccia Bread.

Housemade Basil Pesto and Gouda Cheese with tomato and arugula served on Levain (rustic, sourdough peasant bread.)
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Ham and Swiss Cheese with dijonaise dressing and baby lettuce served on Seeded Corn Rye Bread.
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Curried Chicken Salad Chicken breast, water chestnuts, raisins and cilantro in a seasoned curry mayonnaise served on Fig and Anise Bread.

Roasted Portabello Mushroom Oven roasted portabello with zucchini and onions tossed with olive oil and parmesan cheese served on Rosemary/Olive Oil Bread with a roasted garlic mayonnaise.

Smoked Salmon on Toasted Lemon Pugliese with fresh mozzarella, house dill spread, cucumber and pepper.	8.50
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Chicken Cobb Sandwich Chicken, bacon, avocado, romaine, tomato and gorgonzola scallion spread on Sourdough bread.	8.95
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Combinations

1/2 Specialty sandwich with a cup of housemade soup
1/2 Specialty sandwich with a side baby green salad
8.50

Grilled Cheese & Tomato Soup Creamy Fontina cheese grilled on Parmesan crusted Sourdough with Tomato Soup	8.95
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Please ask about our Daily Sandwich and Daily Salad Specials

Grilled Panini

All selections: 8.95

Add a cup of soup or baby green salad for 3.50
Paninis are pre-made. No substitutions, please.

Pastrami Casablanca Pastrami, swiss cheese and moroccan relish (roasted red and hot peppers, olives, red onion, raisins and mint) on seeded Corn Rye Bread.

Brie and Honey Brie, honey, walnuts and crisp bacon on Levain (rustic, sourdough peasant bread.)
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California Muffuletta Genoa salami, provolone cheese, roasted red peppers, red onion, tomato, fresh basil and olive tapenade, drizzled with extra virgin olive oil and balsamic vinegar. Wrapped and marinated overnight on Italian Ciabatta Bread.

Greek Spanakopita A simple blend of fresh spinach, feta and mozzarella cheese, lemon juice and mint on a Ciabatta Bun.
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Turkey Pesto Turkey, sliced tomato and basil/garlic/pine nut pesto on Sourdough White Bread.
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Autumn Apple & Gruyere Sliced apples, bacon, gruyere cheese and sautéed mushrooms grilled on Sourdough bread.

Beverages

Coffee, espresso drinks, and loose tea service

House-Squeezed Orange Juice	3.95
House-Squeezed Grapefruit Juice	3.95
Apple Juice	2.75
Milk	1.95
Guittard Chocolate Milk	2.50
Homemade Lemonade	2.75
Ice Tea - Tropical or Regular	2.50
Coke, Diet Coke, or Sprite	1.95
Crystal Geiser Spring Water	1.95
S. Pellegrino Sparkling Water	2.95
Orange Sparkling Pellegrino	2.95

Beer

Hefeweizen: Hopf (Germany)	3.95
Pilsner: Trumer (U.S.A)	4.95
Ale: Duvel (Belgium)	5.95

Wine

Our hand chosen house selections

	Glass	1/2 Carafe	Carafe
Red	7.00	13.00	27.00
White	6.50	12.00	24.00
Rose	8.00	15.00	29.00
Sparkling Prosecco	7.00		
with seasonal berries	8.00		