

CARRY OUT MENU

Breakfast

SERVED FROM 5:30 AM - 10 AM

PROTEIN OATMEAL WITH SCRATCH-MADE GRANOLA (GF*) **8.90**

Gluten-free oats, flax seeds, chia seeds, coconut milk, almond milk, toasted pecans, coconut flakes, dried cranberries & golden raisins

BREAKFAST CROISSANT SANDWICH **9.90**

Warm croissant with scrambled eggs, melted cheese, & smoked bacon

BISTRO BREAKFAST BURRITO **9.90**

Roasted fingerling potato, shakshuka scrambled eggs, sharp cheddar, local bacon, & sliced avocado

AVOCADO TOAST (V*) **9.90**

Lemon-garlic herb smashed avocado, heirloom tomatoes tossed in fresh mint & thyme on a toasted baguette, topped with micro greens & garlic olive oil (add 2 poached or scrambled eggs to make a hearty breakfast for \$4**)

Lunch & Dinner

SERVED FROM 10 AM - CLOSE

AVOCADO TOAST (V*) **9.90**

Lemon-garlic herb smashed avocado, heirloom tomatoes tossed in fresh mint & thyme on a toasted baguette, topped with micro greens & garlic olive oil

BEEF BRISKET GRILLED CHEESE **13.50**

Pulled brisket, pickled sweet red onions, and Jack cheese on sourdough (GF bread add \$1.75)

FRENCH DIP **13.50**

Italian beef, Gruyère, caramelized onions, scratch-made savory onion jam and au jus on baguette (GF bread add \$1.75)

CURRY CHICKEN SALAD SANDWICH **12.50**

Toasted almonds, diced celery, and red grapes in creamy curry dressing on croissant (GF bread add \$1.75)

STRAWBERRY WALNUT SALAD (GF) **13.40**

Organic field greens, yellow peppers, fresh strawberries, candied walnuts, goat cheese & apricot vinaigrette

HEARTY CHICKEN COBB SALAD (GF) **15.50**

Herb-roasted chicken breast, eggs, bacon, tomato, cucumber, avocado, crumbled bleu cheese on organic field greens

MEDITERRANEAN NIÇOISE SALAD (GF*) **15.50**

Scratch-made sweet potato falafel, roasted beets, spring peas, assorted olives, feta, and avocado on organic field greens. Lemon harissa dressing with herbed tahini drizzle

EURO BURGER **15.50**

Ground chuck, caramelized onions, herbed cream cheese, roasted tomatoes, fried leek, paprika aioli, and arugula. Served with pommes frites
Plant-based Impossible Burger patty, add \$2

SOUP (CUP) **5**

Tomato Basil Soup (GF/Vegetarian)

Roasted Carrot Coconut Curry (GF/V)

French Onion (can be made GF/DF)

GF GLUTEN-FRIENDLY (Prepared in a kitchen where flour is present)

V* CAN BE MADE VEGETARIAN/VEGAN **DF** DAIRY-FREE

**Consuming raw or undercooked foods may increase your risk of foodborne illness

GRAB & GO

AVAILABLE WHILE SUPPLIES LAST

PARFAIT

Greek yogurt, granola, fruit coulis

6

CHIA PUDDING PARFAIT

Coconut milk, Almond milk, chia, fruit coulis

6

FRESH FRUIT CUP

Citrus cream dip, melon, fresh berries, pineapple

6

HEARTY CHICKEN

COBB SALAD (GF)

15.50

Herb-roasted chicken breast, eggs, bacon, tomato, cucumber, avocado, crumbled bleu cheese on organic field greens

MEDITERRANEAN

NIÇOISE SALAD (GF*)

15.50

Scratch-made sweet potato falafel, roasted beets, spring peas, assorted olives, feta, and avocado on organic field greens. Lemon harissa dressing with herbed tahini drizzle

STRAWBERRY

WALNUT SALAD (GF)

13.40

Organic field greens, yellow peppers, fresh strawberries, candied walnuts, goat cheese & apricot vinaigrette

LOCAL CHARCUTERIE PACK

Creminelli's

6.50

BANANA

1.80

SMOKED TURKEY SANDWICH

Smoked turkey, herb aioli, microgreens, fresh cucumber, Muenster cheese.

7.60

CURRY CHICKEN SALAD SANDWICH 10.50

Toasted almonds, diced celery, & red grapes in creamy curry dressing on croissant

HAM SANDWICH

Cheddar, green leaf on brioche bun

7.60

GREEK GREENS & GRAINS BOWL 15.50

Cucumber, artichoke heart, tomato, olives, chickpeas, feta, herb-roasted chicken breast atop farro & quinoa and organic field greens. Red pepper feta dressing

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Gourmandise
EURO-DINER & BAKERY

GRAB & GO

Beverages

SMALL / LARGE

| | |
|----------------------------------|-------------|
| FIJI | 3.30 / 4.30 |
| SMART WATER | 3.90 / 4.30 |
| RED BULL REGULAR | 4.30 |
| RED BULL SUGAR FREE | 4.30 |
| PULP SHOTS Seasonal Rotation | 5.50 |
| PULP JUICES Seasonal Rotation | 7.50 |
| KOMBUCHA | 7 |
| CHOCOLATE MILK | 3.50 |
| KID'S APPLE JUICE | 3 |
| COKE PRODUCTS | 2.50 |
| S.PELLEGRINO Assorted flavors | 2.80 |
| COCONUT WATER | 3.90 |
| PERRIER | 4 |

Coffee, Tea, & More

ESPRESSO

| | |
|-------------|------|
| Double Shot | 3.80 |
| Extra Shot | 1.80 |

12 OZ / 20 OZ

| | |
|----------------------------|-------------|
| CAPPUCCINO | 4.90 |
| LATTE (HOT OR ICED) | 4.40 / 5.90 |
| MOCHA (HOT OR ICED) | 5.00 / 5.90 |
| CAFÉ AU LAIT | 4.40 / 5.20 |
| DRIP COFFEE | 2.70 / 3.60 |
| MATCHA LATTE (HOT OR ICED) | 5.00 / 5.90 |
| CHAI LATTE (HOT OR ICED) | 4.40 / 5.90 |
| STEAMER | 3.30 / 4.50 |
| HOT CHOCOLATE | 3.90 / 4.80 |
| AMERICANO (12 OZ.) | 3.90 |
| MACCHIATO | 5.00 / 5.70 |
| CORTADO | 3.90 |
| SHOT IN THE DARK | 4.30 / 5.00 |
| LA BARBA COLD BREW | 5 |
| HOT TEA | 3.50 |
| MILK SUBSTITUE | 0.75 |
| Coconut, Almond, Soy, Oat | |
| ADD SYRUP | 1.00 |

PASTRY CASE

Pastries

- BUTTER CROISSANT** **3.90**
Scratch-made with imported butter. Traditional French-style buttery, flaky pastry
- PAIN AU CHOCOLAT** **4.90**
Scratch-made butter croissant filled with French semi-sweet chocolate
- HAM & CHEESE CROISSANT** **5.90**
Scratch-made croissant wrapped around Black Forest ham & Gruyère
- SAUSAGE ROLL** **5.90**
Chicken apple sausage wrapped in scratch-made croissant roll
- ALMOND CROISSANT** **4.90**
Croissant filled with frangipane crème. Baked until caramelized, topped with a florentina icing and toasted almonds
- KOUIGN AMANN** **4.90**
Traditional Breton-style cake pastry with scratch-made croissant dough layers and butter and cardamom sugar
- CHEESE POCKET** **4.40**
Scratch-made Danish pastry dough with sweet cream cheese filling
- SCONES** **3.50**
Bacon, Cheddar, Chive – Savory, biscuit-like pastry with bacon, chive, and cheddar cheese
Blueberry Lemon Scone – British classic. Gently-sweet biscuit-like pastry with blueberries, bright lemon zest, and tangy glaze
- BLUEBERRY LEMON LOAF CAKE** **2.90**
Tender and moist quick bread full of fresh lemon and blueberry flavors, and a sweet lemon & vanilla icing. Served by the slice

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Desserts

- COOKIE** 2.10
- Chocolate Chip**
Classic all-butter chocolate chip cookie
Pack of 6: \$10.50
- Maldon Salt Pecan Chocolate Chip**
Classic all-butter cookie with dark chocolate chunks, toasted pecans, and topped with Maldon salt flakes
Pack of 6: \$10.50
- Oatmeal Cranberry Toffee**
Classic all-butter cookie with dark chocolate chunks, toasted pecans, and topped with Maldon salt flakes
Pack of 6: \$10.50
- Chocolate-Dipped Peanut Butter**
Classic Peanut Butter cookie dipped in chocolate
- ALMOND HORN (GF)** 2.90
Chewy almond paste-based cookie half-dipped in chocolate and sprinkled with sliced almonds
- MACARONS (GF) – INDIVIDUAL** 1.90
BOX OF 7 10.90
Imported from France. Almond flour and meringue sandwich cookies. Flavors: chocolate, mocha, vanilla, pistachio, raspberry, lemon
- SPRINKLE SUGAR COOKIE** 4
Classic Sugar Cookie with buttercream and sprinkles
- INDIVIDUAL CHEESECAKE WITH FRESH FRUIT (GF)** 6.90
New York-style cheesecake with an almond flour graham crust, tangy crème topping, white chocolate ring, fresh fruit & apricot glaze
- INDIVIDUAL HAZELNUT CHEESECAKE** 6.90
Hazelnut chocolate cheesecake topped with a hazelnut truffle with a dark chocolate shortbread cookie crust
- FRUIT TARTS IN PUFF PASTRY WITH CUSTARD CRÈME** 6.90
Mixed Fruit – Puff pastry shell filled with light custard crème. Topped with fresh strawberry, kiwi, raspberry, mango, blueberries, dark sweet cherries and apricot glaze
Raspberry – Puff pastry shell filled with light crème custard and fresh raspberries. Finished with powdered sugar
- CHOCOLATE RASPBERRY MOUSSE CAKE 3”** 8.70
Layers of chocolate cake, chocolate mousse, vanilla cake, and raspberry mousse. Topped with raspberry glaze
- TIRAMISU 3”** 8.70
Layers of vanilla cake and chocolate cake soaked in espresso with mascarpone crème. Topped with cocoa and chocolate curls
- CHOCOLATE MOUSSE CAKE 3”** 8.70
Layers of chocolate cake and chocolate mousse with poured chocolate ganache atop
- PASSION FRUIT MOUSSE CAKE 3”** 8.70
Layers of scratch-made vanilla cake and passion fruit mousse topped with passion fruit glaze
- TRIPLE CHOCOLATE MOUSSE (GF*)** 6.70
Gluten-friendly chocolate cake with white chocolate mousse, chocolate mousse, and milk chocolate glaze
- SALTED CARAMEL BROWNIE** 4.30
Rich, classic brownie with swirls of salted caramel

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