

CROISSANTS

CROISSANT / 5.50

with Beurre d'Isigny French butter and Les Grands Moulins de Paris flour

OLIVE OIL CROISSANT / 6.00

with cold-pressed extra virgin olive oil, rosemary, garlic, and coarse sea salt

PAIN AU CHOCOLAT / 7.50

with three batons of chocolate

ALMOND CROISSANT / 7.25

HAM & CHEESE CROISSANT / 7.00

with black forest ham and Gruyère

BROWN SUGAR DKA (DOMINIQUE'S KOUIGN AMANN) / 6.50

our signature pastry, similar to a caramelized croissant with dark brown sugar

AND MORE

OLIVE OIL LEMON POPPYSEED CAKE / 9.00

olive oil, lemon, & poppyseed cake, laminated brioche crust, lemon confit

MILK CHOCOLATE HAZELNUT BUN / 9.00

chocolate laminated brioche, milk chocolate ganache, hazelnut praliné

HONEY PISTACHIO TWIST / 9.00

pistachio praliné, honey ganache, laminated brioche, chopped pistachios

MAPLE BANANA FRENCH TOAST / 9.00

maple brioche French toast, caramelized banana, maple almond frangipane, toasted pecans

APPLE CIDER CINNAMON ROLL / 9.50

soft brioche swirled with caramel apple butter, cinnamon sugar, fresh Granny Smith apple, apple cider cream cheese frosting

MANGO & PASSIONFRUIT CHAUSSON / 9.00

tropical mango jam paired in passionfruit curd in a flaky puff pastry crust

CANNELÉ DE BORDEAUX / 4.50

COOKIES / 5.00

Chocolate Chunk,
Flourless Chocolate Pecan (GF),
Blueberry Oatmeal, Snickerdoodle

SAVORIES

LE BREAKFAST SANDWICH / 13.50

choice of **plain** or **olive oil croissant**, and a perfect French omelet filled with Boursin (French cream cheese with herbs and chives) (served warm)

TARTE FLAMBÉE / 7.50

a French classic from Alsace with bacon lardons, onions, crème fraîche, and Maldon sea salt on a cracker-thin crust (served warm)

SPINACH & GRUYÈRE QUICHE / 10.00

garlic-sautéed spinach & Gruyère in a flaky pastry crust (served warm)

TRIPLE GRILLED CHEESE / 11.50

Mozzarella, Fontina, & Gruyère, rosemary butter, grilled brioche (served warm)

JAMBON BEURRE SANDWICH / 14.00

French ham, Gruyère, French butter, fresh-baked brioche

TUNA NIÇOISE SANDWICH / 14.00

housemade tuna salad, hard boiled egg, Bibb lettuce, tomato, black olives, boquerones, fresh-baked brioche

SMOKED TURKEY SALAD SANDWICH / 14.00

smoked turkey, fresh chives, celery, mayonnaise, Bibb lettuce, Italian parsley, fresh-baked brioche

SANDWICH + COOKIE + DRINK SET / 20.00

1 sandwich +

1 cookie (Chocolate Chunk, Flourless Chocolate Pecan (GF),
Blueberry Oatmeal, or Snickerdoodle) +

1 bottled soft drink (Fiji, San Pellegrino, Coke, or Diet Coke)

HOT DRINKS

we proudly serve La Colombe coffee & Palais des Thés teas

HOUSE BLEND / 4.75 (S) / 5.25 (L)

CAFÉ AU LAIT / 4.75 (S) / 5.50 (L)

ESPRESSO / 4.00

DOUBLE ESPRESSO / 4.50 (extra shot 2.50)

AMERICANO / 4.75 (S) / 5.50 (L)

MACCHIATO / 5.00 (S) / 5.50 (L)

CAFÉ LATTE / 6.50 (S) / 6.75 (L)

FLAT WHITE / 5.50 (S, ONE SIZE)

CAPPUCCINO / 6.50 (S) / 6.75 (L)

CAFÉ MOCHA / 7.50 (S) / 7.75 (L)

CHAI LATTE / 6.50 (S) / 6.75 (L)

MATCHA LATTE / 7.50 (S) / 7.75 (L)

TEA / 5.00 (S) / 5.50 (L)

Chamomile, English Breakfast, Earl Grey, Green Mint

HOT MULLED APPLE CIDER / 6.50 (S) / 7.00 (L)

CHEF'S HOT CHOCOLATE / 9.00 (S) / 10.00 (L)

BLOSSOMING HOT CHOCOLATE™ / 11.00 (L, ONE SIZE)

A marshmallow flower that "blossoms" when it's placed into a cup of our Chef's Hot Chocolate. Watch the flower bloom before your eyes!

ICED DRINKS

ICED AMERICANO / 4.75 (S) / 5.50 (L)

ICED COFFEE / 5.25 (S) / 5.75 (L)

ICED LATTE / 6.50 (S) / 6.75 (L)

LA COLOMBE COLD BREW / 6.50 (S) / 6.75 (L)

ICED VANILLA BEAN LATTE / 7.50 (S) / 7.75 (L)

ICED MATCHA LATTE / 7.50 (S) / 7.75 (L)

ICED MOCHA LATTE / 7.50 (S) / 7.75 (L)

ICED TEA / 5.00 (S) / 5.50 (L)

made with Palais des Thés signature Yunnan Black Iced

MILK / 5.50 (S) / 6.00 (L)

Seven Acre Farms milk

COKE, DIET COKE, or FIJI WATER / 5.00

SAN PELLEGRINO / 5.50