



breakfast

Daily from 7am-2pm

le classique

BISTRO BREAKFAST 22

two eggs, Italian tomato confit, roasted potatoes, fresh-baked sourdough, choice of rosemary ham, house-made sausage, bacon

CROQUE MADAME 22

rosemary ham, gruyere, sunny egg, chive, mornay, fresh-baked sourdough

JAMBON & GRUYERE CROISSANT 19.5

rosemary ham, gruyere, soft eggs, dijon

BREAKFAST CROISSANT SANDWICH 19.5

applewood smoked bacon, soft scramble, fontina, garlic aioli, everything croissant
sub sausage 1

BREAKFAST WRAP 19.5

soft scrambled eggs, house-made chorizo, avocado, peppers & onions, cheddar, crispy potato
sub brown sugar & maple turkey or ginger-sage pork sausage

QUICHE LORRAINE 17

smoked bacon, gruyere, petite greens with oregano vinaigrette
add seasonal berries 3.5

HAM & GRUYERE FRITTATA 19

cast iron baked eggs, rosemary ham, leeks, gruyere

california mornings

ACAI BOWL 15

acai, banana, seasonal berries, house-made granola, coconut, honey
add natural peanut butter 3.5 almond butter 4.25

GREEK YOGURT CREME 13

seasonal berries, hazelnut granola, coconut, wildflower honey

CHILAQUILES 19

sunny egg, crisp corn tortillas, poblano salsa, black bean puree, pickled red onion, queso fresco

AVOCADO TOAST 18

poached egg, fresh-baked sourdough, heirloom tomato, pickled shallot, lemon, olive oil, herbs, sea salt sub GF bread 2.5

BISTRO BAGEL 15

everything bagel, herbed schmear, Roma tomato, Persian cucumber, shaved red onion

SMOKED SALMON TARTINE 22

everything bagel, herbed schmear, Roma tomato, Persian cucumber, pickled shallot, caper, fresh dill

something sweeter

WARM BEIGNETS 11

seasonal berries, lemon curd, vanilla powdered sugar

DUTCH BABY PANCAKE 16.5

cast iron baked, fresh lemon, powdered sugar, pure maple syrup
add seasonal berries & lemon curd 6

MAPLE GLAZED HOTCAKES 18

blueberry compote, wildflower honey butter

ALMOND BRIOCHE PAIN PERDU 18

bruleed brioche french toast, praline pudding, peach cobbler jam

NUTELLA PB CREPES 15

nutella, peanut butter, banana, toasted hazelnut, creme

ADD ONS

1 egg any style 2.5 seasonal berries 8.5 avocado 4
roasted potatoes 7 bagel & schmear 5.5 - 6.5
applewood smoked bacon or rosemary ham 7 candied bacon 8
brown sugar & maple turkey or ginger-sage pork sausage 8

lunchtime

Daily from 11am-3pm

to start

CRISPY BRUSSELS SPROUTS 13

pancetta, pecorino romano, Pedro Ximenez reduction

PIGGIES IN THE BLANKET 15

puff pastry, ketchup, dijonnaise

CHARCUTERIE BOARD 28

prosciutto San Daniele, saucisson sec, pork rillettes, chicken liver mousse, pickled mustard seed, dijon, cherry compote, baguette

FROMAGE BOARD 25

Point Reyes blue, Petit Basque, Humboldt Fog, Camembert, cipollini onion, marcona almonds, seasonal fruit, baguette

soups & salads

FRENCH ONION SOUP 16

melted gruyere cheese, charred rustic bread

ROASTED TOMATO BISQUE 15

San Marzano tomatoes, aromatics, micro basil

MEDITERRANEAN GREENS 17

artichoke hearts, cherry tomato, Persian cucumber, feta cheese, baby romaine, oregano vinaigrette

BUTTER LETTUCE SALAD 16

chive, tarragon, Point Reyes blue, toasted hazelnuts, mimosa vinaigrette

BABY GEMS CAESAR 14

artisan romaine hearts, shaved Pecorino Romano, croutons, anchovy parmesan dressing
add grilled flat iron steak 12 chicken 6.5
make it a wrap 1.5

bistro fare

BISTRO TRIO 24

gourmet grilled cheese boursin, fontina, gruyere on Japanese white bread, roasted tomato bisque, oregano butter salad
add chef's candied bacon 8

CLAYTON'S BURGER MELT 22.5

sirloin-brisket, american cheese, secret sauce, house-made Japanese milk bread, parmesan fries
sub truffle fries 2

BISTRO BLT 17

applewood smoked bacon, butter lettuce, Roma tomato, garlic aioli, everything croissant, sea salt chips

LA MORTADELLA 19

mortadella, pistachio pesto, mozzarella di bufala, garlic herb confit, Italian worriesome bread

STEAK SANDWICH 21

marinated flat iron steak, garlic confit, roasted peppers, wild arugula, chimichurri, ciabatta, sea salt chips

RATATOUILLE TARTINE 17

summer vegetables, chevre goat cheese, pine nuts, petite amaranth

ROASTED TURKEY & BRIE 18.5

garlic aioli, strawberry rosemary jam, butter lettuce, fresh-baked sourdough, sea salt chips

SIDES

parmesan fries 7
truffle herb fries 9
house-made sea salt chips 4.5
creme fraiche & chive tater tots 9.5



THANK YOU FOR BEING HERE.

Welcoming you is the best part of what we do.
Please come back and see us soon.

