

BRUNCH.

HOUSEMADE BAKERY GOODIES. 8

Assorted muffins, loaf cake, sangria marmalade & housemade nutella.

CHEF GERAUD'S SIGNATURE PAIN PERDU. 11

A delicious vegan twist on classic French toast with banana flambé.

APPETIZERS.

SOUPE DU PISTOU. 6

Niçoise style hearty white bean and vegetable soup with pesto.

HUMMUS TAHINI. 7

Harissa, herb purée, grilled flatbreads.

MARKET SALAD. 6

Fresh herb lemon vinaigrette.

SALADE DU HARICOTS VERTS. 8

Artisanal bleu cheese, radicchio & creamy citrus dressing. *

RADISH & BUTTER LETTUCE MELANGE. 8

Shallot, radishes, capers, coconut dressing. RAW

SELECTION OF FRESH FRUIT. 8

SANDWICHES.

choice of hand cut fries or baby green salad

ITALIAN FARMHOUSE PANINI. 11

Walnut-lentil pâté, plum tomato, rosemary aioli on a crunchy rustic Italian ciabatta.

EAST SIDE BURGER. 10

Wild mushroom pâté, housemade seitan & fresh herbs - with all the normal fixins'.

SIDES. 4

HOME FRIES.

SAUTÉED MARKET GREENS.

MERGUEZ SOY SAUSAGE ON A SKEWER.

MUFFIN. 1.50

* CONTAINS DAIRY

Our cheeses are all rennet free.

COUNTER.

SANGRIA.

FALL SANGRIA BRUNCH SPECIAL 15

INCLUDES:

Glass of Sangria

Country Breakfast, Le Petite Déjeuner du Fermier or Omelette Lorraine

Coffee or Tea & Sangria Marmalade Cookie

ENTREES.

FRITTATA ALLA FIORENTINA. 9.75

Tofu frittata with a creamy mushroom hollandaise on a bed of spinach with home fries.

COUNTRY BREAKFAST. 9.50

A hearty scrambled tofu with home fries, Merguez soy sausage & mesclun.

NORTH AFRICAN TOFU SCRAMBLED. 9.50

A zesty blend of green pea tagine & basmati rice with Merguez soy sausage.

HALE & HEARTLAND. 9.25

Multi-grain pancakes with organic blueberry compote & fresh citrus fruit.

CHEF SPECIALTIES.

organic & free range eggs

MOROCCAN "Shakshuka" TAGINE. 10

Poached eggs in a rich tomato-pepper stew & grilled flat bread.

OMELETTE LORRAINE. 9.25

Caramelized onions, squash, velvety mushrooms & artisanal baby Swiss cheese.

LE PETIT DÉJEUNER DU FERMIER. 9.25

Eggs any-style, home fries, baby mixed greens & Merguez soy sausage.

FRITTATA DU CHÈVRE. 9.50

Eggs, goat cheese, spinach & kalamata olives with mesclun & home fries.

TUSCAN EGGS. 9.75

Poached eggs with a creamy mushroom hollandaise on a bed of spinach with home fries.

On parties of six or more a gratuity of 20% will be added to the check.

balance.

DESSERTS.

HOUSEMADE ICE CREAMS & SORBET. 7
ask your server for today's selection

ROOTBEER FLOAT. 8

GOOEY PECAN HOT FUDGE SUNDAE. 8
wild berries and chocolate crème anglaise

Melt-in-Your-Mouth **CHOCOLATE TART.** 8
passion fruit & crème anglaise

MACADAMIA PISTACHIO TART. 9
vanilla crème & agave lavender froth *Raw*

ROOTBEER FLOAT MARTINI. 12
sarsaparilla infused vodka & vanilla ice cream

CHEF GERAUD'S CHOCOLAT CHAUD.



with housemade marshmallows
shot 2.95 bowl 5.95

CHOCOLATEY-ESPRESSO FRAPPUCCINO.

Espresso-chocolate heaven with delicious vegan-whipped cream & Valhrona chocolate shavings. 6

DESSERT WINES.

TANNAT, VINEDOS DE LOS VIENTOS.
Uruguay, sustainable 12 gl 42 bt

MUSCAT VIN DE GLACIER, BONNY DOON.
California, biodynamic 9 gl 33 bt

BANYULS, CASA BLANCA.
France, sustainable 2004 8 gl 44 bt

RUBY PORTO, QUINTA DO INFANTADO.
Portugal, sustainable 11 gl

COFFEE. *organic, fair trade & shade grown.*

REGULAR & DECAFFEINATED. 2
ESPRESSO OR CAPPUCCINO. 3
TECCINO. 3

ICED COFFEE. 3
ICED CAPPUCCINO OR TEECCINO. 4

COUNTER.

TEA. *premium loose leaf teas by the pot. 5*

WHITE PEONY "SHOU MEI".

Anti-oxidant rich with a delicious nutty flavor.

JASMINE PEARL GREEN.

Sprinkled with jasmine blossoms, dried & rolled into pearls.

GENMAICHA GREEN.

Bancha tea with popped roasted rice.

GREEN TEA ANEMONE.

Tender, spring-picked leaves are hand-tied into rosettes & served in a wine glass.

WOOD DRAGON OOLONG.

Made from twigs, the strong roasted flavor is the result of extra firing after the tea is blended.

TIEGUANYIN OOLONG.

This legendary tea was reserved exclusively for the Emperor.

ROYAL YUNNAN BLACK.

A rich-smooth Chinese black tea with lingering hints of honey.

EARL GREY.

Single estate Ceylon Orange Pekoe with pure bergamot oil added by hand.

WILD MINT.

Fresh & fragrant wild-gathered mint.

ROOIBOS HERBAL CHAI.

The leaves transform from a vivid green to mahogany red while drying in the African sun.

CHAMOMILE FLORAL INFUSION.

Premium Egyptian organic herbal tea.

balance.