

# TO GO MENU

## SOUPE [soup]

cup / bowl

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<b>Creamy Red Potato &amp; Leek Soup</b>	4.50 / 9.00
<b>Tomato Bisque</b>	4.50 / 9.00

## À LA CARTE

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<b>Fresh Fruit</b>	4.75
<b>Greek Yogurt with Honey</b>	6.50
<b>Baguette Toast with Jam</b> [add bacon 3.50]	3.00
<b>Side of Bacon (3 strips)</b>	4.75

## SPECIALITÉS [specialties]

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<b>Cinnamon French Toast</b>	16.00
3 slices of brioche with whipped spice butter and maple syrup	

<b>Multigrain Bowl</b> <i>GF</i>	12.00
layers of yogurt, apricot paste, fresh fruit, nut butter, toasted oats, and chia seeds with honey drizzle	

<b>Avocado Toast*</b> [add bacon 3.50]	half 9.00 / full 17.50
multigrain toast, eggs your way, and feta with honey drizzle	

<b>Lemon-Ricotta Pancakes</b>	17.00
3 pancakes with fresh blueberries and housemade blueberry syrup	

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## TARTES/SANDWICHES

<b>Quiche du Jour or Potato Tart</b>	8.00
[add small green salad 3.50]	

<b>Croissant Sandwich</b>	9.00
choice of sliced chicken or seasonal veggies, herbed goat cheese, apricot paste, arugula, caramelized red onions [add egg* 1.75]	

<b>Jambon Beurre</b>	13.00
ham & butter on baguette	

<b>Smoked Salmon Sandwich*</b>	side 9.50 / full 18.00
multigrain toast with herbed goat cheese, fresh avocado, cucumber	

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.