

## BAKED GOODS

apple parsnip muffin *	\$5
blueberry muffin top ^	\$5
caramelized onion & gruyere scone	\$5
cardamom sourdough sweet bun	\$5

## VEGETABLE QUICHE \$9

seasonal vegetable w/ side of greens

## YOGURT BOWL \* \$11

coconut ginger granola, seasonal fruit compote, mint

## EGG SANDWICH \$12

ciabatta, harissa aioli, arugula, cheese  
add Ham \$2

## RYE WAFFLE \$13

dried cherry compote, sweet ricotta, maple

## GARLIC + HERB POTATOES \*^ \$7

## SIDEKICKS

6-minute free-range egg *	\$1
seasonal jam *^	\$3
pecan + cashew butter *^	\$3

\* GLUTEN FREE    ^ VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform the staff if anyone in your party has a food allergy.

# BREAKFAST

## COFFEE

Drip, Barrington Roasters	\$3
Espresso, George Howell Roasters	\$3.50
Americano	\$3.50
Machiatto	\$4
Cappuccino	\$4.50
Latte	\$4.50
Cold Brew, No. Six Depot	\$6

## TEA

Bellocq Hot Tea	\$4
Afghani Chai	<i>Indian tea, ginger, cardamom, star anise</i>
Breakfast	<i>Indian, Chinese, Ceylon black tea</i>
Earl Grey	<i>Ceylon tea, bergamot</i>
Clouds & Mist	<i>organic yun wu green tea</i>
Le Hammeau	<i>lemongrass, verbena, chamomile, lavender</i>
Pic du Midi	<i>mint, currant leaves, ginger</i>
Cold Brewed Black Tea	\$5
Iced Matcha	\$6
Matcha Latte	\$7

## JUICE & SODA

Seasonal Juice	\$4
Harmony Spring Natural Soda	\$3.50

# DRINKS