

Croissant, pain au chocolat, Viennoiserie du jour or breakfast muffin \$5 each

# QUICHE, SOUP & SALADS

Tomato onion soup \$16
Salade Lyonnaise \$20
Kale chicken salad \$22
Kale & goat cheese quiche \$18
Green goddess frittata \$20

## TO SHARE

Escargot with persillade butter \$26

Oysters on half shell \$24

Cheese plate \$24

Charcuterie plate \$28

Antipasti board \$38

Seafood conserva \$26

# TEAS From the Rare Tea Company

Claridge's Bespoke Blend \$10
Rare Earl Grey \$10
Rare Masala Chai \$10
Jasmine Silver Tip \$14
Genmaicha \$10
Wild Chamomile Flowers \$10
Malawi Spearmint \$10

#### REFRESHMENTS

Black Iced Tea \$10
Iced Matcha Green Tea \$10
Iced Herbal Lemon Tea \$10
Lemonade \$8
Arnold Palmer \$8
Coca-Cola, Diet Coke, Sprite \$8
Sunset Cultures Kombucha \$16

## ALL DAY BREAKFAST

Bub & Grandma toast & Sqirl jam \$9

Claridge's smoked salmon on Maury's bagel \$22

Farmers' market fruit salad with yogurt \$14

Housemade granola with yogurt & berries \$14

Organic rolled oats & quinoa porridge \$14

Crunchy granola French toast \$14

Café two egg breakfast \$22

Maybourne fried chicken & waffle with sage syrup \$22

Canon Gardens Benedict \$23

Ham & gruyère crêpe \$17

Black truffle omelet \$32

#### SANDWICHES

Jambon & beurre \$17

Rare Westholme filet & horseradish \$22

Black pepper rotisserie chicken \$20

Lohmann Brown egg salad on spelt \$19

Puglian burrata & tomato bruschetta \$18

#### JUICES

Maybourne Elixir \$15

Orange juice, apple cider vinegar, turmeric, ginger, lemon & cayenne pepper

Green Juice \$15 ith apple, cucumber

Granny Smith apple, cucumber, celery, lemon, lime, ginger, kale & chlorophyll

# COFFEE Featuring La Colombe Coffee

Cappuccino \$9 Café Latte \$9

Café Mocha \$9

Espresso \$8

Macchiato \$8

Americano \$8

#### DESSERT

Crème brûlée \$15

Chocolate tart with sea salt \$15

Fraisier with strawberries and cream \$15