

BOULANGERIE

# épicerie

BISTRO & BAR

BRUNCH

charred pedrón peppers 12

smoked corn aioli

seared bok choy 15

spiced peanuts, jimmy nardello, onion

smoked snapper & crab toast 18\*

trout roe, herb salad, onion, creme fraiche

butternut panzanella 16

benton's ham, fromage frais,  
pomegranate molasses, basil

house caesar 19

anchovies, green beans, fried milk bread, egg

soft eggs 23

english muffin, benton's ham,  
zucchini, aji pepper butter

breakfast croissant sandwich 16\*

sausage, cheddar, jalapeño, urfa aioli, farm egg

lion's mane quiche 22

lion's mane mushroom, goat cheese, smoked zucchini  
side salad with walnut-riesling vinaigrette

cajun purgatory 23

macque choux, cheese grits, fried egg, baguette

carbonara 18

guanciale, parmesan, egg yolk

pork hash brown 24

smoked pork, fried egg, mixed peppers,  
black garlic agrodolce

eggs 3\* bacon 4 frites 9

BREADS & SWEETS

beignets 10

biscuits w/ jam & butter 12



\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

BOULANGERIE

# épicerie

BISTRO & BAR  
NON ALCOHOLICS

hibiscus iced tea 4

black iced tea 4

rambler sparkling water 5

house lemonade 6

chérie temple 6

house orange juice 7

fermentsch kombucha 6.5

hibiscus ginger, yuzu citrus, or dry-hopped pear

## COFFEE BAR

house coffee 5

cold brew 6

espresso 4

americano 5

macchiato 4

cortado 4

cappuccino 6

latte 7

chai latte 6

dirty chai latte 7

mocha 7

hot chocolate 7

house syrups \$1: vanilla bean,  
bourbon brown sugar, chocolate

## HOT TEAS

ambrosia black 5

morning mist green 5

shan lin xi oolong 5

malabar herbal 5



\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness