



COFFEE HALL

# BREAKFAST

## CROISSANTS

- CLASSIC** ..... \$4.5
- DARK CHOCOLATE** ..... \$6.5  
FILLED WITH SALTED DARK CHOCOLATE GANACHE
- SALTED CARAMEL** ..... \$6.5  
FILLED WITH SALTED COFFEE CARAMEL GANACHE
- BACON EGG & CHEESE** ..... \$10.5  
FLUFFY EGGS, CHIVES, CALABRIAN CHILI, COMTÉ
- HAM & CHEESE** ..... \$11.5  
12-MONTH AGED HAM, COMTÉ, AND DIJON

## PASTRIES

- CHOCOLATE CHIP COOKIE** ..... \$3.5  
COOKIE WITH SEA SALT AND VANILLA BEAN
- KOUGIN AMANN** ..... \$6.5  
CARAMELIZED LAMINATED BUTTER PASTRY

<b>RIPE FRUIT</b> \$9 HALF MANGO, WHOLE PASSIONFRUIT, CITRUS	<b>GRAPEFRUIT BRULÉE</b> \$8 LARGE RUBY GRAPEFRUIT WITH A CRUNCHY BRULÉED MUSCOVADO SUGAR	<b>YOGURT</b> ..... \$8 GREEK YOGURT WITH LEMON ZEST, WILDFLOWER HONEY, HOUSE-MADE COCONUT GRANOLA
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## TOASTS

- BACON EGG & CHEESE** ..... \$11  
THICK CUT CRISPY BACON, FLUFFY EGG
- FRENCH TOAST** (V) ..... \$10  
CRISP EXTRA-THICK BRIOCHE SOAKED IN ORANGE ZEST CUSTARD SERVED WITH DARK MAPLE SYRUP AND CREME FRAICHE
- LOX & ROE** ..... \$17  
SMOKED SALMON OVER CHIVE AND SCALLION CREAM CHEESE, WITH SALMON ROE AND CRISPY FRIED CAPERS
- AVOCADO** (VG) ..... \$10  
RIPE AVOCADO, PRESERVED LEMON CHERMOULA, BABY ARUGULA
- SPINACH RAREBIT** (V) ..... \$12  
CARAMELIZED SHALLOTS, WORCESTER SAUCE, GRUYERE, AND FETA
- WHIPPED RICOTTA** (V) ..... \$9  
POACHED RHUBARB WITH CINNAMON AND FRESH MINT
- NOT PB&J** (VG) ..... \$7  
CRUNCHY, SALTED ALMOND BUTTER WITH WILDFLOWER HONEY AND CONCORD GRAPE CONFITURE ATOP THICK-CUT BRIOCHE

*The only way to get rid of a temptation is to yield to it.*

