

BEVERAGES

Regular or decaf coffee, by Nossa Familia

3.00

Café au Lait

4.00

Japanese Brewed Ice Coffee

3.00

Espresso (double shot)

3.25

Cappuccino

4.25

Latte

4.50

chocolate, vanilla, caramel, lavender,
almond, or

cardamom-honey

.75

non-dairy substitute

1.00

Loose leaf Tea by Steven Smith Teamaker

4.00

Black: Lord Bergamot, Assam

Herbal: Peppermint, Rooibos

Iced

3.00

Lavender Lemonade

3.00

Martinelli's Sparkling Cider

3.75

Orange Juice

3.25

Cease and Desist Milk Stout, Natian
Brewery, Portland 3/pint

Caldera Pale Ale, Caldera Brewing,
Ashland 6/pint

"Bloom" hard apple cider Wandering

Aengus Ciderworks,

Salem

7/12 oz.

WHITE WINES

Cava Brut, Bodegas Pinord, "+ & +", sparkling
wine 9/36

Cataluña, SP, NV, (*light, dry, fruity*)

Chardonnay, Clos LaChance

10/40

Monterrey Co., CA (*bright with floral notes
and a hint of pine*)

ROSÉ

Isle Saint Pierre

COCKTAILS

Bartender's Daily Special, 8

Lillet Blanc, 8

Served over ice with orange zest

Orange Blossom Mimosa, 8

Bloody Marie, 9

Citrusy harissa-spiced classic, served with olives

Le Petit Prince, 9

Gin, lavender syrup, soda, lemon; served over
ice

Casablanca, 12

Cognac, Bulleit rye, cardamom-honey, preserved
lemon,

orange bitters, rose; served over large ice block

Caribbean Tea Party, 11

Meyer limoncello, rum, Earl Grey tincture,
honey, orange juice; served up

Blueberry Basil Daiquiri, 11

Rum, blueberry basil, basil tincture, lime, simple,
served up

Keepsake, 12

Vodka, St. Germain elderflower liqueur, lemon,
cava; served up

César Martini, 11

Sobieski vodka, Pastis; served up with lemon
twist

Iced Coffee Old Fashioned, 10

Nossa Familia Japanese-brewed ice coffee,
bourbon, orange &

Angostura bitters; stirred and served over
large ice block
with orange peel

Tiger Lillet, 11

Lillet Blanc, Dolin dry vermouth, Triple Sec,
Cherry Heering;
served up with orange peel and amarena
cherry

8/32

Arles, FR, 2019 (*ripe strawberry, with hints of dried fig*)

RED WINES

Malbec, Las Perdices

9/36

Mendoza, Argentina, 2017 (*soft & fruity*)

Pinot Noir, Witness Tree Vineyard Estate

11/42

Salem, OR, 2015 (*black cherries, rhubarb, dried herbs*)

DESSERT WINES

Monbazillac, "Gourmandise", Château Kalian

Bernasse 10

Bordeaux FR, 2015 (*honey, tropical fruits, similar to Sauternes*)

Tawny Port, Penfolds Club

8

Barossa Valley, Australia (*spicy fruit, toffee, walnuts*)

SAVORY BUCKWHEAT CRÊPES

garnished with crème fraîche,
served with mixed baby greens & red wine
vinaigrette

(to substitute vegan gluten-free batter, add \$1.00)

SUMMER SQUASH

\$10.75

with goat cheese and roasted cherry
tomatoes

VEGAN SUMMER SQUASH (garnished with
tofu sauce) \$11.75

with vegan "mozzarella", and roasted
cherry tomatoes

MARSALA-SOAKED FIGS

\$10.50

with roasted garlic-chickpea spread,
caramelized onions,
& arugula

GARLIC, MUSTARD, & HERB-ROASTED PORK LOIN \$11.00

with Kalamata olive tapenade & Gruyère

GALETTE COMPLÈTE

\$9.50

with Monterey jack cheese, crunchy
bacon, and a sunny-side-
up egg* cooked in the crêpe (served à la
carte)

CREATE YOUR OWN SAVORY CRÊPE

garnished with crème fraîche or garlic tofu
sauce,

served with mixed baby greens & red wine
vinaigrette

starting at \$5.50 with buckwheat batter,
add \$1.00 for vegan & gluten-free batter
(v=vegan, gl=contains gluten)

Cheeses \$2.00

Goat cheese

Gruyère

Monterey jack

Feta

Veggies \$1.25

Caramelized onions^v

Roasted garlic-

chickpea spread^v

Marsala-soaked figs^v

SIGNATURE DESSERT CRÊPES

(to substitute vegan gluten-free batter, add \$1.00)

CHOCOLAT

\$8.00

filled with homemade chocolate-
hazelnut spread, topped
with chocolate sauce, candied
hazelnuts, & espresso-
caramel ice cream

BLANC ET ROUGE

\$8.00

filled with brie and market strawberries,
topped with
balsamic-honey and candied almonds

PROVENCE

\$8.00

filled with goat cheese and marsala-
soaked figs, topped
with whipped cream, honey, & candied
almonds

SACRE BLEU!

\$8.00

filled with lemon curd, topped with
basil-blueberry
compote and whipped cream

VEGAN PEANUT BUTTER CRÊPE &
chocolate sauce \$6.25

CREATE YOUR OWN SWEET CRÊPE

starting at \$3.25 with sweet batter,
or \$4.25 with vegan & gluten-free batter:
(v=vegan, gl=contains gluten)

Fillings \$1.50

Raspberry jam^v

Peanut butter^v

Lemon curd

Homemade

chocolate-

hazelnut spread^v

Toppings \$1.25

Marsala-soaked
figs^v

Market

strawberries^v \$2

Basil-blueberry

compote \$2

Vegan “mozzarella” ^v	Arugula ^v	\$1.75	Whipped cream
	Herbed summer squash ^v	Goat cheese \$1.75	
	Roasted cherry tomatoes ^v , \$2	Brie \$1.75	
<u>Protein</u>	<u>Add-ons</u>	<u>Ice cream flavors</u>	<u>Garnishes 50¢</u>
Herb-roasted pork loin, \$2.00	Kalamata olive tapenade ^v , \$1.50	<u>\$2.00</u>	Honey
Crunchy bacon, \$2.50	Dijon mustard ^v , \$.50	Espresso-caramel	Balsamic-honey
Fried egg*, \$1.50	Capers ^v , \$.50	Seasonal ice cream	Chocolate sauce ^v
		Seasonal sorbet ^v	Candied hazelnuts ^v
		We sell our pints of Ice Cream for \$8.00	Candied almonds ^v
			Grand Marnier ^v
			\$2.00

*Eggs cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

MORE SAVORY

Boiled Egg with fennel, salt, and pepper

\$2.00

Bowl of Warm Marinated Olives^v

\$4.00

House Salad^v, mixed baby greens & red wine vinaigrette \$4.50

Haricot Vert Salad skinny French green beans with \$8.00

potatoes, boiled egg, cherry tomatoes, & parsley, lemon, and caper vinaigrette

Fried Egg* Sandwich

\$10.50

with fontina, lemon-basil pesto, heirloom tomatoes,

and an over-medium fried egg on sourdough;

served with salad

Moroccan Lamb Burger

\$13.00

with feta, lemon and cilantro chermoula, and

arugula on a ciabatta bun; served with salad

HAPPY HOUR MENU, \$4.00

each

4pm – 6pm

(for here only, no substitutions please)

~A Bowl of Warm Marinated Olives

~Mixed Greens with red wine vinaigrette

SMALL CRÊPES (vegan gluten-free batter add \$.50)

~Garlic, Mustard, and Herb-roasted Pork Loin, Kalamata olive tapenade and Gruyère

~Summer Squash, with herbs de

Provence, roasted cherry

tomatoes, and goat cheese

~Marsala-soaked Figs, with roasted garlic-chickpea spread,

caramelized onions, and arugula

~Sweet Crêpe with butter, sugar, and cinnamon

BEVERAGES

Draft beers \$3.00

Wines \$1.00 off

*Eggs cooked to order. Raw or undercooked foods

can increase your risk to foodborne illness.

MORE SWEETS

French Almond and Brown Butter Teacake \$2.50

Ice Cream Sundae choose flavors and garnishes from the list

Affogato: espresso poured over your choice of ice cream \$7.00

Pint of Homemade Ice Cream \$8.00

KIDS' CRÊPES, \$4.00 each (no substitutions)

Monterey Jack

Peanut Butter

Butter, Sugar, & Cinnamon

Butter, Sugar, & Lemon

WEEKEND BRUNCH SPECIALS

Saturday and Sunday 10 am - 2 pm

Prix Fixe Menu, \$16

Drink + pastry + crêpe
(no substitutions, please)

~choice of beverage:

Orange blossom mimosa

-or-

coffee and orange juice

~French Almond and Brown Butter
Teacake

~choice of crêpe:

Galette Complète: Monterey jack
cheese, crunchy bacon &

A sunny-side-up egg* cooked in
the crêpe

or-

Summer Squash, with herbs de
Provence, roasted cherry
tomatoes, goat cheese, & a sunny-
side-up
fried egg*

(for vegan gluten-free batter, add \$1)