


MORNING DELIGHTS


Brioche + Cinnamon French Toast **7.25**


 *Pumpkin caramel + seeds (+0.75)*

Yogurt + House-made Granola **4.25**

Add berries (+0.50)

Over Night Oats **4.75**

Fresh Berries 

Spiced Apple + Pecan 

Quiche Du Jour **5.50**

Lorraine: bacon, caramelized onion

Veggie: Spinach, tomato, mozzarella

MAKE IT YOURS

create your own sandwich **8.75**

1 Choose your bread

Baguette 

Multigrain

Croissant

Gluten Free

Sourdough

2 Choose a spread

Provence Mayo

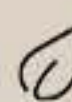
Avocado Spread 

Fig Compote 



Dijon Mustard 

Pesto 

3 Choose any three

upcharge for each additional

Protein



- Egg
- Bacon
- Sausage
- Ham
- Turkey
- Mushrooms 
- Chicken Breast (+2.00)
- Beyond Sausage (+0.50) 

Veggie

- Spinach
- Tomato
- Mixed Greens
- Red Onion
- Cucumber
- Spicy Pickled Onion

Cheese

- Swiss
- Cheddar
- Mozzarella
- Pepper Jack
- Brie Spread (+0.75)
- Goat Cheese

 = seasonal  = vegan

SALADS

side **4.00** | full **9.75**

add chicken or portobello (+2.25) | add salmon (+3.25)

Amélie's House Salad

Mixed greens, cucumber, tomato, red onion, carrot, herb crouton, champagne vinaigrette

Fall Fresh Apple Salad 🍁

Fresh apple, pecan, bacon, blue cheese + honey maple dressing

Sweet Potato Salad 🍁

Roasted sweet potato, goat cheese, pumpkin seeds, celery seed dressing



SOUPS

4.55 cup (8oz) | **6.30** bowl (12oz) | **14.99** quart (32oz)

Amélie's Spinach Asparagus Leek

Ham + White Bean 🍁

Creamy white bean + ham soup w/ bacon + onions

Garden Stew 🍁 🌿

Roma tomatoes, onions, zucchini, squash, mushrooms, sweet potato + carrots





SANDWICHES

make it a combo by adding a side to any sandwich or tartine

Sides: cup of soup, fresh fruit, side salad **3.00**

- | | |
|--|-------------|
| Amélie's Signature Chicken Salad
<i>Croissant</i> | 7.75 |
| Apple Pecan Chicken Salad 🍁
<i>Croissant</i> | 7.75 |
| Chicken + Pesto + Goat Cheese
<i>Sun-dried tomato aioli, spinach, baguette</i> | 8.75 |
| Croque Monsieur
<i>Ham, dijon, béchamel, melted swiss, croissant</i> | 8.25 |
| Classic French Dip
<i>Roast beef, swiss cheese, au jus, baguette</i> | 8.25 |

TARTINES

a toasted open-faced baguette sandwich

- | | | |
|-------------------------------|------------------|-------------------|
| Salmon + Blue Cheese 🍁 | half 4.90 | whole 7.40 |
| Fig + Bacon + Brie | half 4.75 | whole 7.25 |
| Ham + Swiss | half 4.75 | whole 7.25 |
| Tomato + Pesto | half 4.60 | whole 7.00 |

COFFEE + ESPRESSO

brewed Pure Intentions coffee available in light, dark, and decaf
decaf espresso available upon request

Coffee	12oz 2.65	16oz 3.25
Iced Coffee	12oz 2.65	16oz 3.25
Café Au Lait	12oz 3.15	16oz 3.85
Americano	12oz 3.15	16oz 3.50
Cappuccino	8oz 3.55	12oz 4.30
Café Mocha	12oz 4.35	16oz 5.10
Café Latte	12oz 4.35	16oz 5.10
White Chocolate Mocha 🍁	12oz 4.35	16oz 5.10
Double		1.5oz 2.35

TEA

Hot (<i>au lait +0.50</i>)	12oz 2.65
Iced (<i>specialty tea +0.50</i>)	16oz 2.50
Chai (<i>add espresso +1.00</i>)	12oz 4.15 16oz 4.90
Matcha Latte (<i>add espresso +0.50</i>)	12oz 4.45 16oz 5.20
Blackberry Sweet Tea 🍁	16oz 3.00

EXTRAS

Syrup (+0.50)

Classique
French Vanilla
Lavender
Vanilla (sugar free)
Pumpkin Pie 🍁
Blackberry 🍁

Sauce (+0.75)

Milk Chocolate 🍁
Dark Chocolate
Salted Caramel

Milk

Whole
Half & Half
Almond (+0.75)
Oat (+0.75)

🍁 = seasonal 🌿 = vegan

OOH-LA-LA DRINKS

HOT OR ICED

Salted Caramel Café Mocha 12oz **4.45** 16oz **5.20**

caramel, chocolate, vanilla bean, espresso, milk, whipped cream

Café Marcotter 12oz **4.45** 16oz **5.20**

Vanilla bean, espresso, milk, caramel

Hot Chocolate 12oz **3.65** 16oz **4.40**

Milk, chocolate sauce

Salted Caramel Apple Cider  12oz **4.45** 16oz **5.20**

Salted caramel apple syrup, steamed apple juice, whipped cream, caramel sauce

Smore's Latte  12oz **4.45** 16oz **5.20**

Marshmallow syrup, milk chocolate, espresso, milk, marshmallow whipped cream, graham cracker

Pumpkin Chai  12oz **4.45** 16oz **5.20**

Pumpkin pie syrup, milk, chai, chai spice
(add espresso +1.00)

COLD

Café Fouetté 12oz **4.45** 16oz **5.20**

Quad espresso, cream, french vanilla

Caramel Apple Butter French Soda  16oz **4.25**

Sparkling water, cream, caramel apple butter syrup

Create Your Own Lemonade

16oz **4.00**

- Lemon juice
- **Sparkling water** or **Still water**
- Choice of **syrup**:
Classic, Blackberry, Honey, Lavender

Create Your Own Soda

16oz **4.00** add cream (+0.25)

- Sparkling soda
- Choice of **syrup**:
French Vanilla, Pumpkin, Blackberry, Salted Apple Butter, Lavender, Honey



MACARONS

2.45 each

13.00 half dozen assorted | **26.00** dozen assorted

THE REGULARS

Vanilla Bean

Orange

Chocolate Ganache

Pistachio

Lemon

Café Au Lait

Raspberry

Lavender Lemon

Cotton Candy

Salted Caramel Brownie

Cookie Ddough

Birthday Cake


FALL COLLECTION

Chai Latte

Butterfinger

Brown Butter Pecan

Caramel Apple

 = seasonal  = vegan

WINE

- Sauvignon & Semillon** *Socius* | Perigord, France **7.50**
Grapefruit and pear
- Chardonnay** *Drifting* | Lodi, CA **6.00**
Rich tropical apple, buttery oak + floral
- Malbec & Merlot** *Socius* | Perigord, France **7.50**
Dark berries, currents + toasted oak
- Cabernet Sauvignon** *Drifting* | Lodi, CA **6.00**
Silky red fruits, spiced + oak
- Prosecco Rosé** *Ca' Nomboli* | Veneto, Italy **6.00**
Floral notes, berries + creamy vanilla
- Sparkling Brut** *Rock Nest* | Central Valley, Chile **6.00**
Bright floral, pear + golden apple
- Prosecco** *Col Verde* | Veneto, Italy **7.50**
Bright citrus, green apples + pear

BEER

- Legion Juicy Jay**
IPA • 6.3% • **4.50**
- Sycamore Mountain Candy**
IPA • 7.5% • **4.75**
- OMB Copper**
IPA • 6.3% • **4.50**
- Bold Rock Apple Cider**
IPA • 6.3% • **4.00**

MIMOSAS

7.00

- Classic**
Sweetened orange juice +
sparkling wine
- Caramel Apple Butter**
Apple juice, caramel drizzle,
caramel apple butter syrup,
sparkling soda, cream
- Blackberry**
Blackberry syrup +
sparkling wine