**LE PAIN QUOTIDIEN**  
*Bakery & Restaurant*

---

### Petit Déjeuner
- baguette, whole wheat sourdough, rye, five-grain raisin, hazelnut flûte
  - 630-890 cal  10.99
  - +organic soft-boiled egg*  80 cal  2.99

### Baker’s Breakfast
- half avocado toast, organic soft-boiled egg, marinated kale and fresh fruit
  - 400cal  12.99
  - + smoked salmon*  50cal  3.99

### Smoked Salmon Breakfast
- organic soft-boiled egg, ricotta and wild capers
  - served with organic rye bread
  - 470cal  15.79

### Sunny Side Breakfast Bowl
- organic sunny-side-up egg*, ancient grains, roasted Brussels sprouts and sweet potatoes, avocado, kale, arugula and red cabbage
  - 540cal  12.99

### Avocado Toast
- citrus cumin salt, chia seeds and extra virgin olive oil
  - 570cal  11.99
  - + organic egg*  80cal  2.99
  - + smoked salmon*  50cal  3.99

### Breakfast Sandwich
- organic egg*, avocado and cheddar on a brioche roll with chipotle aioli, served with seasonal green salad
  - 610cal  9.99
  - + bacon  40cal  .99

### Toasted Ham & Cheese Croissant
- served with seasonal green salad
  - 500cal  7.49
  - + organic egg*  80cal  2.99

### Fresh Fruit Salad
- 120-220cal  6.49 / 7.99

### Organic Eggs
- Served with our organic bread
  - 190-370cal

### Skillet Eggs*
- Avocado & Crispy Onion
  - Bacon & Scallion
  - 240-280cal  11.99

### Soft-Boiled Egg(s)*
- 80-160cal  4.49 / 8.49

### Scrambled Eggs
- 370cal  10.49

### Oven-Baked Frittata
- with spring pea and goat cheese, served with seasonal salad
  - 340cal  12.49

### Omelettes
- Organic egg whites only  + 1.99

### Avocado & Tomato
- 360cal  12.49

### Ham & Swiss
- 430cal  13.49

### Goat Cheese & Mushroom
- 400cal  12.99

### Smoked Salmon & Scallion*
- 370cal  14.29

### Side of Bacon
- 150cal  3.99

---

### Bakery

---

### Croissant
- 270cal  3.99

### Pain au Chocolat
- 320cal  4.29

### Pain aux Raisins
- 330cal  3.99

### Organic Bread Basket
- baguette, whole wheat sourdough, rye, five-grain raisin, hazelnut flûte
  - 920cal  8.99
  - served with our organic jams, butter and spreads

### Berry Muffin
- 440cal  3.99

### Apple Turnover
- 290cal  3.79

---

*Consuming raw or undercooked ingredients may increase your risk of food borne illnesses.

2000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information available upon request.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREENUTS, MILK, SOY, FISH and SHELLFISH.

Please let your server know if you have any food allergies.

---

*Vegan*
Salads
Served with our organic bread
200cal

- Zucchini Noodle Pad Thai
  red peppers, cabbage, arugula, toasted cashews, cilantro and sesame-cashew dressing
  230cal  12.99
  + organic chicken 80cal  2.99

- Warm Grain Bowl
  ancient grains with roasted sweet potato, Brussels sprouts, kale, arugula, spiced pecans, fresh goat cheese and vinaigrette
  700 cal  13.99
  +organic chicken 80cal  2.99

- Grilled Chicken Cobb
  avocado, bacon, hard-boiled egg, blue cheese, tomato, seasonal greens, smoked tea vinaigrette, made with organic chicken and eggs
  600 cal  15.99

- Smoked Salmon Bowl*
  spring greens, Greek yogurt, zucchini spirals, avocado, basil oil, capers, scallions, diced tomato, fennel, dill, and lemon
  230cal  16.49

- Lentil & Avocado
  carrot, radish, fennel, tomato, arugula, flax seeds, scallions and basil vinaigrette
  630cal  13.99
  + smoked salmon* 50cal  3.99

- Quinoa Taboulé
  chickpeas, avocado, arugula and basil vinaigrette
  640cal  12.99

Tartines
Our Belgian open-faced sandwiches on organic whole wheat sourdough

- Beetroot Hummus
  beets, kale, and chickpea salad
  520cal  10.49

- Avocado Toast
  citrus cumin salt, chia seeds and extra virgin olive oil
  570cal  11.49
  + organic egg* 80cal  2.99
  + smoked salmon* 50cal  3.99

- Tuna Niçoise
  sustainably line-caught and hand-packed white tuna, organic hard-boiled egg, hummus, capers, fresh herbs and basil oil
  670cal  12.99

- Roasted Turkey & Avocado
  radish, cucumber, arugula and vinaigrette
  540cal  12.99

- Smoked Salmon*
  avocado, scallions and dill
  550cal  14.99

- Grilled Chicken & Smoked Mozzarella Melt
  arugula, tomato salsa and basil oil
  660cal  13.49

Specials

- Baker’s Lunch
  gazpacho, half avocado toast and quinoa taboulé salad
  750cal  15.99
  + Chicken Soup or Soup of the Day
  60-420cal .99

- Salmon & Ricotta Tartine*
  arugula, microgreens, capers and dill on superseed bread
  540cal  13.99

Plates

- Crispy Quinoa Cake
  arugula, beetroot hummus, chickpea salad, tomato and basil oil
  410cal  12.99

- Croque Monsieur
  grilled ham and cheese with herbs de Provence on organic whole wheat sourdough
  610cal  13.49

- Quiche Lorraine
  ham, cheese and leeks
  590cal  12.99

- Vegetable Quiche
  tomato, roasted peppers, zucchini, Parmesan and thyme
  530cal  12.49

Soups
Served with our organic bread
80-200 cal

- Chicken Soup
  vegetables and quinoa, served with harissa

- Gazpacho
  topped with cucumber, radish and basil oil
  190-350cal  5.99 / 8.99

- Organic Soup of the Day
  ask your server for today’s soup
  60-420cal  5.99 / 8.99

* Consuming raw or undercooked ingredients may increase your risk of food borne illnesses
2,000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information available upon request.
Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREENUTS, MILK, SOY, FISH and SHELLFISH.

- Vegan
- Please let your server know if you have any food allergies.