LE PAIN QUOTIDIEN
Bakery & Restaurant

Specials

Petit Déjeuner
- baguette, whole wheat sourdough, rye, five-grain raisin, hazelnut flûte
- served with our organic jams, butter and spreads
- 920cal  10.49

Baker’s Breakfast
- half avocado toast, organic soft-boiled egg, marinated kale and fresh fruit
- 400cal  13.99
- + smoked salmon  50cal  4.29

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  4.29

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  7.99
- + organic egg  80cal  2.99

Fresh Fruit Salad
- 120-220 cal  6.79 / 8.99

Organic Eggs
- Served with our organic bread 190-370cal, and available until 12pm Monday - Friday, 4pm on weekends

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

Soft-Boiled Egg
- one organic egg  80cal  5.29
- two organic eggs  160cal  8.99

Organic Dutch Mini-Pancakes
- with maple butter and powdered sugar
- 520cal  6.99
- + bananas 30cal  .99
- + fresh berries 30cal  1.99

Warm Belgian Waffle
- with fresh berries
- 430cal  7.49
- + warm Belgian chocolate 60cal  .99

Organic Steel-Cut Oatmeal
- banana, walnut & maple
- 390-440cal  8.49
- fresh berries
- 280-330cal  9.29

Granola Parfait
- organic Greek yogurt and banana with fresh berries
- 430cal  9.79
- with coconut yogurt 630cal  + 1.49

Organic Bread Basket
- baguette, whole wheat sourdough, rye, five-grain raisin, hazelnut flûte
- served with our organic jams, butter and spreads
- 920cal  10.49

Berry Muffin
- 440cal  4.29

Apple Turnover
- 290cal  3.99

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, TREE NUTS, MILK, SOY, FISH and SHELLFISH.

Please let your server know if you have any food allergies.
Avocado & Superseed Salad
spring greens, zucchini, fennel, blueberries with pumpkin, sunflower, flax and chia seeds served with basil oil vinaigrette
800cal 12.99
+ organic chicken 80cal 3.49

Beetroot Hummus
beets, kale, and chickpea salad
520cal 10.99

Avocado Toast
citrus cumin salt, chia seeds and extra virgin olive oil
570cal 11.99
+ organic egg 80cal 2.99
+ smoked salmon 50cal 4.29

Warm Grain Bowl
ancient grains with roasted sweet potato, Brussels sprouts, kale, arugula, spiced pecans, fresh goat cheese and vinaigrette
700cal 14.99
+ organic chicken 80cal 3.49

Grilled Chicken Cobb
avocado, bacon, hard-boiled egg, blue cheese, tomato, seasonal greens and smoked tea vinaigrette, made with organic chicken and eggs
600cal 16.99

Smoked Salmon Bowl
spring greens, Greek yogurt, zucchini spirals, avocado, basil oil, capers, scallions, diced tomato, fennel, dill, and lemon
230cal 17.49

Lentil & Avocado
carrot, radish, fennel, tomato, arugula, flax seeds, scallions and basil vinaigrette
630cal 14.99
+ smoked salmon 50cal 4.29

Quinoa Taboulé
chickpeas, avocado, arugula and basil vinaigrette
640cal 13.99

Baker’s Lunch
grazpacho, half avocado toast and quinoa tabouli 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 14.99

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

Beetroot Hummus
beets, kale, and chickpea salad
520cal 10.99

Avocado Toast
citrus cumin salt, chia seeds and extra virgin olive oil
570cal 11.99
+ organic egg 80cal 2.99
+ smoked salmon 50cal 4.29

Tuna Niçoise
sustainably line-caught and hand-packed white tuna, organic hard-boiled egg, hummus, capers, fresh herbs and basil oil
670cal 13.99

Roasted Turkey & Avocado
radish, cucumber, arugula and vinaigrette
540cal 13.99

Smoked Salmon
avocado, scallions and dill
550cal 15.99

Grilled Chicken & Smoked Mozzarella Melt
arugula, tomato salsa and basil oil
660cal 14.99

Specials
Salmon & Ricotta Tartine
arugula, microgreens, capers and dill on superseed bread
540cal 14.99

Zucchini Noodle Pad Thai
red peppers, cabbage, arugula, toasted cashews, cilantro and sesame-cashew dressing
230cal 12.99
+ organic chicken 80cal 3.49

Warm Grain Bowl
ancient grains with roasted sweet potato, Brussels sprouts, kale, arugula, spiced pecans, fresh goat cheese and vinaigrette
700cal 14.99
+ organic chicken 80cal 3.49

Grilled Chicken Cobb
avocado, bacon, hard-boiled egg, blue cheese, tomato, seasonal greens and smoked tea vinaigrette, made with organic chicken and eggs
600cal 16.99

Smoked Salmon Bowl
spring greens, Greek yogurt, zucchini spirals, avocado, basil oil, capers, scallions, diced tomato, fennel, dill, and lemon
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630cal 14.99
+ smoked salmon 50cal 4.29

Quinoa Taboulé
chickpeas, avocado, arugula and basil vinaigrette
640cal 13.99

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

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 3.49

Warm Grain Bowl
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+ smoked salmon 50cal 4.29

Quinoa Taboulé
chickpeas, avocado, arugula and basil vinaigrette
640cal 13.99

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

Croque Monsieur
grilled ham and cheese with herbes de Provence on organic whole wheat sourdough
610cal 14.99

Quiche Lorraine
ham, cheese and leeks
590cal 14.49

Vegetable Quiche
tomato, roasted peppers, zucchini, Parmesan and thyme
530cal 13.99

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

Plates

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

Croque Monsieur
grilled ham and cheese with herbes de Provence on organic whole wheat sourdough
610cal 14.99

Quiche Lorraine
ham, cheese and leeks
590cal 14.49

Vegetable Quiche
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530cal 13.99

Quinoa Taboulé
chickpeas, arugula and basil vinaigrette
640cal 13.99

Vegan
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