



Seasonal Menu

*All Pastries are made from scratch, in house, with natural ingredients
(GF = Gluten Free)*

Breakfast Pastries

CROISSANT	3.5	PAIN AU CHOCOLAT (Chocolate Croissant)	4.5	ALMOND CROISSANT	5
CHOCOLATE ALMOND CROISSANT	5	CHOCOLATE RASPBERRY CROISSANT	5	CHOCOLATE PISTACHIO CROISSANT	5
SOUTHERN PECAN CROISSANT	5	MUFFIN (of the day)	3.75	KOUIGN-AMANN French sweet buttery sticky bun	4
HAM & CHEESE CROISSANT Ham & Swiss	6	MOCHA SCONE	3.75	APRICOT SCONE	3.75
PAIN AUX RAISINS	5	MANGO PEACH TURNOVER flaky puff pastry pocket with fresh fruit compote	5.5	CINNAMON WALNUT BUN	5
ALMOND BRIOCHE light, fluffy egg based bread , slightly sweet w/almond cream	4	CANDIED ORANGE BRIOCHE	5	PAN SUISSE AU CHOCOLATE Soft brioche finger filled with custard and chocolate chips	5
HAZELNUT CREAM CROISSANT Square croissant topped with crunchy hazelnut spread	5.5				



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Tarts

ALMONDINE TART almond cream, topped with slivered almonds, glazed	7.5	APPLE ORANGE TART made w/ fresh apple orange compote topped with sliced apples, glazed	6.75	BLACKBERRY PISTACHIO TART pistachio cream, fresh blackberries pistachios	7
BLUEBERRY HEAVEN Blueberry compote and cream	7	CHOCOLATE LOVERS TART pure chocolate ganache, 23k gold flake	7.25	DARK CHERRY PECAN TART Made with brandied cherries topped with lemon mascarpone cream	7.5
FRUIT TART Fresh fruit over pastry cream and whipped cream clouds, natural fruit glaze	7.5	GRANDMA'S APPLE TART baked w/fresh apples, puff pastry shell	7	LEMON TART Lemon cream over chocolate ganache topped with whipped cream clouds + chocolate wafer	7.5
MANGO PEACH TART House made fruit compote in a pie shell topped with pie crumble	6.75	MIXED BERRY TART Strawberries, blueberries, raspberries over pastry cream	6.75	PEACH TART Half peach, frangipane cream, pistachio crumble rim, natural fruit glaze	7
PEAR TART Half pear, frangipane, pistachio rim, natural fruit glaze	7	SALTED CARAMEL TART Salted Caramel cream filled tart	7	STRAWBERRY BLOOM pastry cream filled , sliced strawberries, glazed	7
STRAWBERRY RHUBARB PIE Just the right amount of tart n sweet, made with fresh fruit compote	7	TARTE AUX FRAMBOISE (RASPBERRY TART) Vanilla pastry cream topped with fresh raspberries	7	TRIPLE BERRY Baked frangipane cake with blueberries, raspberries, blackberries	7



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Lunch

ANDOUILLE SAUSAGE FOUGASSE sausage with roasted vegetables	12	ANDOUILLE SAUSAGE QUICHE egg, sausage, roasted vegetables	10	BACON POTATO SWISS FOUGASSE made with Swiss cheese	12
BACON POTATO SWISS QUICHE Egg, bacon, potatoes	10	JAMBON-BEURRE Traditional baguette sandwich with Ham, Gruyere, cornichons and *Presidente butter	12	ROASTED VEGETABLE FOUGASSE leeks, rutabaga, onions, sweet potato (seasoned)	12
ROASTED VEGETABLE QUICHE egg, leeks, rutabaga, onions, sweet potato (seasoned)	10	SMOKED SALMON CROISSANT Warmed Croissant, cream cheese, smoked salmon, capers over a bed of mixed greens	14		



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Desserts

ACORN (SALAMBO)COFFEE ECLAIR Pate a Choux filled with cherry kirsch cream	8	BERRY TOPPED CHEESECAKE Our signature cheesecake topped with fresh berries (crust contains nuts)	8.25	BON BON Chocolate dome cake topped with chocolate ganache, vanilla cream center	8
CARROT CAKE	7.5	CHOCO MOCHA chocolate meringue wafers filled w/mocha cream dusted in cocoa (GF)	8	CHOCOLATE BLUFF (GF) chocolate ganache, meringue layers, dark chocolate shell	8
CHOCOLATE ECLAIR	6.75	COFFEE ECLAIR	6.75	CRUMBLE CRUNCH CHEESECAKE our signature cheesecake topped with sweet crumb (crust contains nuts)	8.25
DIPLOMAT BANANA BREADCARROT CAKE Banana brioche w/raisins, topped with a meringue kiss	7	KEY LIME PIE BRULEE With a sweet nutty crust	8	KISS ON THE BEACH Hazelnut macaron, chocolate ganache & raspberry cream (GF)	8
MILLE-FEUILLE (NAPOLEON) puff pastry layers filled with custard	8	MOLTEN LAVA CAKE Cookie crust with a fudgy chocolate center with brandied cherries (recommended warm for a molten chocolate experience)	7.5		



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Specialty Cakes

Specialty Cake Pricing

6" (4-6 Servings) \$45

8" (8-10 Servings) \$60

10" (12-14 people) \$75

12" (16-20 people) \$90

14" (22-26) \$120

16" (26-34) \$145

CHOCOLATE PISTACHIO

Chocolate Pistachio
Vanilla OR Chocolate
sponge cake, 1 layer
of pistachio cream
and 1 layer of
chocolate cream.
Cover it with your
choice of glazed
chocolate ganache, or
white buttercream +
Marizapan.

CHOCOLATE CITRON

Vanilla OR Chocolate
sponge cake, 1 layer
of mascarpone cream
with lemon Zest, and
1 layer of chocolate
cream. Cover it with
your choice of glazed
chocolate ganache, or
white buttercream +
Marizapan.

WILD BERRY

Wild Berry Vanilla OR
Chocolate sponge
cake, 1 layer of wild
berry mascarpone
cream, and 1 layer of
chocolate cream.
Cover it with your
choice of glazed
chocolate ganache, or
white buttercream
+Marizapan.

HAZELNUT

Hazelnut Vanilla OR
Chocolate sponge
cake, 1 layer of
hazelnut cream and 1
layer of chocolate
cream. Cover it with
your choice of glazed
chocolate ganache, or
white buttercream +
Marizapan.

SALTED CARAMEL

Salted Caramel
Vanilla OR Chocolate
sponge cake, 1 layer
of salted caramel
cream, and 1 layer of
chocolate cream.
Cover it with your
choice of glazed
chocolate ganache, or
white buttercream +
Marizapan.

STRAWBERRIES & CREAM

Strawberries & Cream
Similar to a
Strawberry Shortcake
made with vanilla
sponge cake whipped
mascarpone cream
and fresh sliced
strawberries whipped
cream with strawberry
decor. A summertime
favorite!

GLUTEN FREE RASPBERRY MACARON

Raspberry Macaron
with mascarpone
cream and fresh
raspberries

GLUTEN FREE CHOCOLATE MACARON

Chocolate Macaron
with chocolate and
Vanilla mascarpone
cream

GLUTEN FREE COCOBERRY MACARON:

CocoBerry Macaron:
Chocolate Macaron
with wildberry
mascarpone cream,
dark chocolate
shavings and berry
decor.

GLUTEN FREE CHOCOLATE BLUFF

Chocolate Bluff:
Meringue layers and
chocolate cream
inside a dark
chocolate shell
topped with dark
chocolate shavings.



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Coffee, Tea and Other Beverages

**MASALA CHAI
TEA LATTE
(HOT/ICED)**

**ORGANIC
JAPANESE
MATCHA
(HOT/ICED)**

STEAMER

Choice of any flavor
steamed milk

CORTADO

ESPRESSO

BOBASPRESSO

Iced latte with
Madagascar vanilla
infused Boba pearls

**MILK
ALTERNATIVES**

Almond, Oat, Soy,
Coconut

HOT TEA

English Breakfast,
Earl Grey, Jasmine
Green, Peppermint,
Green Chamomile

ICED TEA

Sweet, Unsweet,
Orange Blossom

**ICED PEACHES 'N'
CREAM (VEGAN)
TEA**

Shaken Peach Yerba
mate + Coconut Milk)

**ICED PURPLE
JASMINE**

Butterfly pea flower &
Jasmine
(unsweetened)