

2025 MENU
CHEF JIM NOBLE

Freshly Made for You

SELECTION OF WINE
BY ERIC SOLOMON

SIT AND STAY A WHILE OR TAKE TO GO

BREAKFAST

SEASONAL QUICHE	6.00
YOGURT PARFAIT, COPAIN GRANOLA.....	8.50
BACON, EGG & CHEESE BISCUIT.....	7.00
HAM, EGG & CHEESE CROISSANT.....	9.00
FRENCH TOAST CASSEROLE	6.50

CAFÉ

Available hot or iced

DRIP.....	4.25	CAPPUCCINO	
		8 OZ	4.50
ESPRESSO.....	3.75	12 OZ.....	5.75
DOUBLE ESPRESSO.....	4.75	ICED LATTE	
AMERICANO	4.25	16 OZ	5.75
CAFE AU LAIT		HOT TEA.....	4.50
8 OZ	4.75	SEASONAL SYRUPS.....	.75
12 OZ.....	5.50		
LATTE		MILK	
8 OZ	4.75	Whole, 2%, Skim, Oat, Almond,	
12 OZ.....	5.50	Coconut	

SALADS

MESCLUN LOCAL MIXED LETTUCES	13.00
Seasonal farm vegetables, champagne vinaigrette	
FARRO SALAD.....	16.50
Arugula, seasonal fruit, chevre, pickled onion white balsamic vinaigrette	
QUINOA SALAD.....	16.50
Kale, cucumber, tomato, sundried craisin, feta, lemon tahini vinaigrette	
Add a scoop of chicken salad + 7.00	

SANDWICHES

Served with local greens salad

SMOKED TURKEY PANINI.....	17.00
Gouda, pepper jam, bacon, seeded loaf	
NOBLE'S CHICKEN SALAD SANDWICH.....	17.00
Local greens, tomato, Duke's, Copain loaf	
PIMENTO GRILLED CHEESE SANDWICH.....	13.50
Copain Sourdough	
JAMBON BAGUETTE.....	15.00
Brie, arugula, seasonal jam	
CAPRESE.....	16.50
Focaccia, burrata, tomato, arugula, pesto	

~ *Boulangerie-Pâtisserie Française* ~

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