

2025 MENU
CHEF JIM NOBLE

Freshly Made for You

SELECTION OF WINE
BY ERIC SOLOMON

SIT AND STAY A WHILE OR TAKE TO GO

Plated and brought to your table

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

CAFÉ

Available hot or iced

DRIP.....	4.25	CAPPUCCINO	
		8 OZ	4.75
ESPRESSO.....	3.75	12 OZ.....	5.50
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.....	+0.75
12 OZ.....	5.50		
LATTE		MILK	
8 OZ	4.75	Whole, 2%, Skim, Oat, Almond,	
12 OZ.....	5.50	Coconut	

SALADS

LOCAL 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 raisin, feta, lemon tahini vinaigrette	

Add a scoop of chicken salad + 7.00

SANDWICHES

Served with local greens salad

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	
JAMON BAGUETTE.....	15.00
Brie, arugula, seasonal jam	
CAPRESE.....	16.50
Focaccia, burrata, tomato, arugula, pesto	

~ *Boulangerie-Pâtisserie Française* ~

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