2025 MENU

CHEF JIM NOBLE

Freshly Made for You

SIT AND STAY A WHILE OR TAKE TO GO

SELECTION OF WINE

BY ERIC SOLOMON

BREAKFAST

SEASONAL QUICHE 8.50

YOGURT PARFAIT, COPAIN GRANOLA.....8.50

BACON, EGG & CHEESE BISCUIT.....8.00

HAM, EGG & CHEESE CROISSANT.....10.50

FRENCH TOAST CASSEROLE 7.50

CAFÉ

Available hot or iced

SEASONAL DRINKS

Pumpkin Latte, Banana Bread Latte, Almond Croissant Latte, Mocha Latte, Hot Cocoa Bomb

8 OZ 5.75
12 OZ..... 6.75
16 OZ ICED..... 6.95

DRIP.....4.25
ESPRESSO..... 3.75
DOUBLE ESPRESSO.....4.75
AMERICANO 4.50
COLD BREW 6.50

LATTE
8 OZ 4.75
12 OZ..... 5.75
16 OZ ICED..... 5.95

CAPPUCCINO
8 OZ 4.75
12 OZ..... 5.75

CAFE AU LAIT
8 OZ 4.75
12 OZ..... 5.75

TEA
8 OZ 4.75
12 OZ..... 5.75
16 OZ ICED 5.95

SEASONAL SYRUPS..... .75
COLD FOAM..... 1.00
WHIPPED CREAM..... 1.00

MILK

Whole, 2%, Skim, Oat, Almond, Coconut

~ Boulangerie-Pâtisserie Française ~

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 craisin, 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

JAMBON BAGUETTE.....16.00
Jambon de Paris, brie, arugula, seasonal jam

CAPRESE.....16.50
Focaccia, burrata, tomato, arugula, pesto

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