

STARBUCKS® COFFEE

	TALL	GRANDE	VENTI
caffe latte 150-240 CAL	5.0	6.0	6.5
cappuccino 90-150 CAL	5.0	6.0	6.5
caffe mocha 300-460 CAL	5.5	6.0	6.5
caramel macchiato 190-310 CAL	6.0	6.2	7.0
caffe americano 10-25 CAL	4.0	4.5	5.0
coffee of the day 5-10 CAL	3.2	3.8	4.1
white chocolate mocha 320-500 CAL	6.0	6.2	7.0
cold brew 5 CAL <i>limited daily availability</i>	-	5.0	-
tazo® chai latte 100-230 CAL	5.5	6.0	6.5
tazo® teas 60-120 CAL	3.2	3.5	4.0
espresso 5-10 CAL <i>solo dippio</i>	3.5	3.5	-

FRUITS + GRAINS

classic fruit + yogurt cup 240 CAL V <i>chobani® yogurt, fresh berries, granola + honey</i>	9.0
steel cut classic oatmeal 350 CAL V <i>vermont maple syrup, blueberries</i>	9.5
fruit + berry cup 60 CAL V GF	8.0

KIDS' MENU AVAILABLE

Before placing your order, please inform us if a person in your party has a food allergy.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

• consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

- V** VEGETARIAN
- GF** GLUTEN-FRIENDLY

EGGS

eggs your way* | 480-1550 CAL

choice of whole cage-free eggs/whites, applewood-smoked bacon, pork or Beyond Meat® sausage with breakfast potatoes or tomatoes + choice of artisan or multigrain toast

farm stand breakfast bowl* | 610 CAL

choice of quinoa + brown rice blend or breakfast potatoes, oven roasted tomatoes, seasoned baby kale, avocado mash, topped with two cage-free eggs your way, + parmesan cheese

bistro breakfast sandwich | 620 CAL

cage-free fried egg, applewood-smoked bacon, aged white cheddar, arugula + avocado mash on a brioche bun

breakfast burrito | 920 CAL

cage-free scrambled eggs, applewood-smoked bacon, green onions, breakfast potatoes + cheddar in a tortilla with tomato salsa + avocado mash

two egg omelet | 1080 CAL

aged white cheddar, caramelized onions + applewood-smoked bacon

egg white frittata | 380 CAL GF

lightly dressed arugula, torn basil, cucumber + grape tomatoes

balanced breakfast sandwich | 390 CAL

scrambled cage-free egg whites, turkey breast with arugula, roasted green chile + cheddar on english muffin

13.5

13.0

11.0

12.0

13.5

12.5

13.5

GRIDDLED

french toast with strawberries | 540 CAL

dipped in cinnamon-vanilla custard + griddled, topped with powdered sugar, fresh strawberries, vermont maple syrup

pearl sugar waffles + berries | 1000 CAL V

blueberry reduction, fresh strawberries, candied walnuts, whipped cream

11.5

12.5

BREAKFAST BOARD

avocado toast | 520 CAL

multigrain toast with roasted tomatoes, hard-cooked egg + lemon-dressed arugula

12.0

bagel: plain or everything bagel | 360-480 CAL V

choice of plain cream cheese + jelly or herbed cream cheese

6.00

*featured seasonal item

we proudly serve cage-free eggs
and sustainably raised pork

BISTRO | BAR
CLASSICS WITH A TWIST

SOCIAL SNACKS

hummus 700 CAL V <i>oven-roasted tomatoes, crisp vegetables, flatbread</i>	10.0
french fries + duo dip 990 CAL GF <i>garlic aioli + green goddess ranch</i>	9.00
skillet meatballs 690 CAL <i>pomodoro sauce, + parmesan, artisan toast</i>	12.0
grilled chicken + bacon quesadilla 850 CAL <i>tomato salsa, avocado mash</i>	12.0
classic chicken wings <i>traditional, with blue cheese dressing 1090 cal</i> <i>chili-lime, with green goddess dressing 1080 cal</i>	16.0
loaded tot-chos 660 CAL GF <i>tater tots, jack cheese, chili lime seasoning, buffalo ranch + green goddess dressing, green chili, green onions, bacon</i>	11.0
margherita flatbread 610 CAL V <i>roasted tomatoes, basil + cheese</i>	12.0
pepperoni flatbread 620 CAL <i>basil</i>	12.0
chicken flatbread 620 CAL <i>grilled chicken, bacon, tomatoes, green onions, green goddess drizzle</i>	13.5

GREENS + GRAINS

caesar 395-790 CAL V <i>parmesan, olive oil toasted breadcrumbs + creamy caesar</i>	HALF FULL	6.0 12.0
mediterranean grain bowl 750 CAL <i>quinoa + brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese, lemon vinaigrette</i>		13.5
modern cobb salad 750 CAL <i>grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, avocado mash, gorgonzola + green goddess dressing</i>		13.5
add chicken to any salad 110 CAL		6.0

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- NA** NON-ALCOHOLIC

BISTRO CLASSICS

the bistro burger | 810-1180 CAL

aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll,
with french fries or arugula salad

Beyond Meat® burger | 850-1230 CAL **V**

b.r.t. | 650-1120 CAL

applewood-smoked bacon, romaine hearts, tomato, garlic parmesan spread on
texas toast, french fries or arugula salad

three-cheese grilled cheese + tomato soup | 840 CAL

white cheddar, gruyere + parmesan on artisan bread paired
with classic tomato soup

spicy rigatoni a la vodka | 640 CAL **V**

rigatoni with classic vodka sauce, crushed red chili, fresh basil + parmesan
cheese

add chicken | 110 CAL

SWEETS

dark chocolate + sea salt cookie | 380 CAL

ask for it warmed to order

salted caramel cheesecake | 450 CAL **V**

warm apple cobbler | 560 CAL

vanilla ice cream

14.0

16.0

13.0

12.0

14.0

6.0

6.0

7.5

8.0

COCKTAILS

fresh margarita | 210 CAL

patron silver® tequila, lime, cane sugar

13.0

black cherry old-fashioned | 220 CAL

maker's mark® bourbon, demerara sugar, cherry bitters

14.0

paloma | 170 CAL

jose cuervo tradicional® tequila, fever-tree sparkling grapefruit

14.0

new york sour | 260 CAL

bulleit bourbon, lemon, cane sugar, red wine float

14.0

espresso martini | 220 CAL

grey goose® vodka, kahlua, cane sugar, espresso

14.0

b bold bloody mary | 130 CAL

svedka vodka, filthy bloody mary mix

13.0

tropical breeze | 80 CAL **NA**

coconut water, cranberry, pineapple

11.0

please ask server for spirit selection

BISTRO | BAR
CLASSICS WITH A TWIST