

B | MORNING

FRUITS + GRAINS

classic fruit + yogurt cup 240 CAL	6.50
<i>chobani yogurt, fresh berries, granola + honey</i>	
steel cut classic oatmeal 350 CAL	6.50
<i>vermont maple syrup, blueberries</i>	
fruit + berry cup 60 CAL	6.00

EGGS

eggs your way* 480-1550 CAL	11.00
<i>choice of whole cage-free eggs/whites, applewood-smoked bacon, pork or Beyond Meat sausage with breakfast potatoes or tomatoes + artisan or multigrain toast</i>	
farm stand breakfast bowl* 610 CAL	10.50
<i>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</i>	
bistro breakfast sandwich 620 CAL	8.50
<i>cage-free fried egg, applewood-smoked bacon, aged white cheddar, arugula + avocado mash on a brioche</i>	
breakfast quesadilla 980 CAL	9.00
<i>scrambled cage-free eggs, bacon, green chiles, jack + aged white cheddar cheeses, garlic aioli green onions, tomato salsa + avocado mash</i>	

We proudly serve cage-free eggs

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

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BREAKFAST BOARD

avocado toast 520 CAL	9.50
<i>multigrain toast with roasted tomatoes, hard-cooked egg + lemon-dressed arugula</i>	
bagel, plain or everything bagel 360 - 480 CAL	3.50
<i>choice of plain cream cheese + jelly or herbed cream cheese</i>	

GRIDDLED

french toast with strawberries 540 CAL	8.50
<i>dipped in cinnamon-vanilla custard + griddled, topped with powdered sugar, fresh strawberries, vermont maple syrup</i>	

B | EVENING

SOCIAL SNACKS

avocado lemon yogurt dip 560 CAL	8.50
<i>chobani yogurt, crisp vegetables, flatbread</i>	
french fries + dip duo 990 CAL	7.50
<i>garlic aioli + green goddess ranch</i>	
skillet meatballs 690 CAL	10.00
<i>pomodoro sauce + parmesan, artisan toast</i>	
grilled chicken + bacon quesadilla 850 CAL	10.50
<i>tomato salsa, avocado mash</i>	
classic chicken wings	13.50
<i>traditional, with blue cheese dressing 1090 cal chili-lime, with green goddess dressing 1190 cal</i>	
loaded tot-chos 660 CAL	9.50
<i>tater tots, jack cheese, chili lime seasoning, buffalo ranch + green goddess dressing, green chili, green onions, bacon</i>	
margherita flatbread 610 CAL	10.00
<i>roasted tomatoes, basil + cheese</i>	

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GREENS + GRAINS

caesar 790 CAL	9.00
<i>parmesan, olive oil toasted breadcrumbs, creamy caesar half or full order</i>	
add chicken 110 CAL	3.00
mediterranean grain bowl 750 CAL	11.50
<i>quinoa + brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese, lemon vinaigrette</i>	
add chicken 110 CAL	3.00

BISTRO CLASSICS

the bistro burger 810-1180 CAL	12.50
<i>aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad</i>	
Beyond Meat® burger 850-1230 CAL	12.00
b.r.t. 750-1120 CAL	11.00
<i>applewood-smoked bacon, romaine hearts, tomato, garlic parmesan spread on texas toasted, french fries or arugula salad</i>	

SWEETS

dark chocolate + sea salt cookie 380 CAL	4.50
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We proudly serve sustainably raised pork

2,000 calories a day is used for general nutrition advice, but calorie needs vary
additional nutritional information is available upon request

STARBUCKS®

TALL | GRANDE | VENTI

caffè latte 150-240 CAL	3.45 4.25 4.75
cappuccino 90-150 CAL	3.45 4.25 4.75
caffè mocha 300-460 CAL	3.95 4.65 4.95
caramel macchiato 190-310 CAL	4.25 4.75 5.00
caffè americano 10-25 CAL	2.95 3.35 3.55
coffee of the day 5-10 CAL	2.25 2.45 2.75
white chocolate mocha 320-500 CAL	4.25 4.75 5.00
cold brew 5 CAL <i>limited daily availability</i>	3.50
tazo® chai tea latte 100-230 CAL	3.85 4.45 4.95
tazo® teas 60-120 CAL	2.20 2.50 2.80
espresso 5-10 CAL <i>solo doppio</i>	2.25 2.50

COCKTAILS

fresh margarita 210 CAL	10.25
patron silver® tequila lime cane sugar	
black cherry old-fashioned 210 CAL	10.50
maker's mark® bourbon demerara sugar cherry bitters	
the wellington manhattan 230 CAL	10.50
bulleit rye martini rossi vermouth tri-blend bitters	
wild bee's knees 230 CAL	9.50
tanqueray gin lemon wild honey blend	
espresso martini 230 CAL	10.50
grey goose vodka kahlua cane sugar espresso	

Please ask your server for our spirit selections

BEER 100-150 CAL

regional craft
ipa | lager | pale ale | wheat
ask for what's available

always available
corona extra | heineken | stella artois 5.75
samuel adams boston lager

bud light | coors light | michelob ultra | miller lite 5.25

WINE 130-200 CAL 6oz | 8oz

sparkling | rose
mionetto prosecco d.o.c. brut nv, italy (187 ml only) 10.50
a by acacia rose, usa 7.00 | 9.00

white
frenzy sauvignon blanc, new zealand 9.00 | 11.50
clean slate riesling, germany 9.00 | 11.50
tom gore chardonnay, usa 10.00 | 13.00
tommasi "le rosse" pinot grigio, italy 8.50 | 11.00

red
alamos malbec, argentina 10.00 | 13.00
clos du bois merlot, usa 10.00 | 13.00
merf cabernet sauvignon, usa 10.00 | 13.00
kenwood vineyards pinot noir, usa 10.00 | 13.00
19 crimes red blend, australia 10.00 | 13.00

Please ask your server for bottle prices

BISTRO

CLASSICS WITH A TWIST

Kids' Menu Available

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

