

Le Market

BREAKFAST

7 AM - 10:30 AM

AVOCADO TOAST 16

Radish, Lemon Oil,
Sunflower Seed, Sprout **VEG**

Add Soft Boiled Egg 3*

GREEK YOGURT PARFAIT 15

Ancient Grain Granola,
Fresh Berries, Honey **GF VEG**

LE PIG* 18

Served on an Everything Croissant

French Ham, Scrambled Egg,
Gruyère, Aioli, Potatoes

PINK DOLPHIN BURRITO

or Bowl 18

Scrambled Egg, Avocado,
Fontina, Smoked Bacon,
Potato Hash, Salsa

AMERICAN BREAKFAST 20

Two Eggs *any style*, Smoked Bacon,
Potatoes, Choice of Toast

BRIOCHE EGG SANDWICH* 18

Smoked Bacon, Avocado, Fried Egg,
Havarti, Garlic Aioli, Potatoes

AVOCADO &

EGG WHITE BOWL 17

White Cheddar, Quinoa,
Sweet Potato, Mushroom **VEG**

QUICHE FLORENTINE 19

Gruyère, Spinach, Asparagus,
Scallion, Petite Greens **VEG**

CARAMELIZED BRIOCHE

FRENCH TOAST 20

Apple Butter, Pure Maple Syrup **VEG**

SIDES

Paris Baguette 8 **VEG**

Salted Butter, Strawberry Preserves

Smoked Bacon 8

Bageffeld's Bagel with Cream Cheese 8

Plain or Everything

Fresh Berries 7

LUNCH

11 AM - 3 PM

Marinated Chicken 8

Grilled Shrimp 12 | Ora King Salmon 12

SALADE MAISON 15

Bibb, Avocado, Radish, Fines Herbes,
Champagne Vinaigrette **GF VEG**

FRENCH CHOPPED

CHICKEN 24

Romaine, Bacon, Egg, Avocado,
Parmesan, Market Vegetables,
Champagne Vinaigrette **GF**

ROASTED CHICKEN

FRENCH DIP* 22

sidecar au jus

Havarti, Creamy Horseradish,
Garlic Aioli, Frites

THE AMERICAN BURGER* 24

American Cheese, Onion,
Dill Pickle, Dijonnaise Frites

FRENCH BREAD Pizza

on Le Âme Baguette

Truffle 22

Black Truffle, White Sauce,
Truffle Ricotta

Margherita 17

Fresh Mozzarella, Tomato, Basil

Pepperoni 19

Crushed Tomato Sauce, Pecorino

Frites

CLASSIQUE* 12

House-Cut & Twice-Fried, Garlic Aioli
GF VEG

TRUFFLE 16

Rosemary, Parmesan, Truffle Dijonnaise
GF VEG

GF gluten-free • **VEG** vegetarian

*These items may be served raw or undercooked or contain allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

COFFEE & ESPRESSO



ESPRESSO 5 | AMERICANO 5/6 | MACCHIATO 6.5
CAPPUCCINO 6.5/7.5 | LATTE 6.5/7.5 | MOCHA 7/8

MATCHA LATTE 7

Ceremonial Matcha, Honeyed Oat Milk

GOLDEN TURMERIC LATTE 7

Turmeric, Cardamom, Ceylon, Honey, Oat Milk

TWO SHOTS IN THE DARK 7

Slow-Steeped Coffee, Espresso, Chantilly Whip, Chocolate

VANILLA SPICED LATTE 7

Espresso, Oat Milk, Vanilla, Cinnamon, Clove

LE QUICK FIX *Shaken Espresso* 7

Choice of: Caramel+Mocha | Raspberry+Cocoa | Vanilla+Hazelnut

GOLD-PRESSED 12

Easy Green

Apple, Kale, Mint,
Pineapple, Spinach

The Red Root

Beet, Carrot, Celery,
Lemon, Spinach, Turmeric

Parisian Cure

Carrot, Apple, Cucumber,
Ginger, Lemon

SMOOTHIES 13

Healthy Green

Kale, Spinach, Pineapple, Green
Apple, Banana, Avocado, Date

Strawberry Banana

Coconut Cream, Wildflower
Honey, Apple, Pineapple,
Bee Pollen

Cocoa Protein

Cold Brew Coffee, Chocolate
Whey Protein, Peanut Butter,
Banana, Coconut Oil

THE SKIN SMOOTHIE

by Augustinus Bader 18

Blue Spirulina, Collagen, Ashwaganda,
Beet Root Extract, Zinc, Probiotic Blend,
Honey, Folic Acid, Vanilla, Banana,
Pineapple, Coconut Milk

Immunity Shot 5 Ginger, Turmeric, Lemon

FRESH-SQUEEZED
ORANGE or GRAPEFRUIT 6.5