

» **BREAKFAST** «
served Monday-Friday 8am–11am

Favorite Juice
orange, carrot, ginger, espelette 5

Matzo Ball Caldo*
chicken broth, vegetables, soft boiled egg 16

Buckwheat Crêpe*
bacon, gruyère, sunny up egg 14

Farm Egg Omelette*
boursin, salted radish & green salad 16

Housemade Granola
stone fruits, pine nuts, sesame, pecans,
seasonal fruit & choice of milks or greek yogurt 12
+ Fronks Nut Milk 3

Café Breakfast*
choice of eggs, sliced ham & gruyère,
housemade jam, buttered english muffin 16

Appetizing Board*
pastrami smoked salmon, onion & poppy bialy, red onion,
capers, watercress, wasabi tobiko cream cheese 15

Breakfast Chalupa*
scrambled egg whites, black beans,
salsa picante, avocado, ricotta salata 15

Croque Madame*
jambon paris, gruyère, fried egg, mixed greens 19

Sourdough Pancakes
sour cherries, seeded butter, maple syrup 14

» **BAKESHOP** «

Monster Cookie 3
Snickerdoodle Cookie 3
Marshmallow Fluff Brownie 4
Cherry, Chocolate & Cashew Biscotti 3
French Cruller 4
Toast or English Muffin 3

» **SNACKS** «

Seared Foie Gras, esc croissant, sour cherry caramel 18
Salami & Idiazabal Cheese, texas olive oil, castelvetrano olives 11
Salt Cod Croquettes, mojama, laurel leafaioli 11
Fried Baby Eggplant, salsa verde, aioli 11
Jambon Paris, mustard brown butter, horseradish 13

» **LITTLE PLATES** «

Chilled Artichoke
dijon vinaigrette, gribiche 16

Boston Lettuce Salad
black truffle vinaigrette, mimolette 12

Texas Citrus & Gorgonzola Salad
frisée, yellow endive, marcona almond vinaigrette 14

Maplebrook Farms Burrata
shiitake mushrooms, fresno chili, pea tendrils, breadcrumb 18

Snapper Carpaccio*
fermented citrus, avocado, tangerine 18

Broiled Petit Brie
pico picandine, cornichon, boiled potato, frisée 24

» **ENTREES** «

Matzo Ball Caldo
poached chicken, vegetables, avocado & jalapeños 20

Smoked Salmon Nicoise Salad*
classic with dill creme fraîche 20

Shaved Jambon Sandwich
sprouts, aioli, dijon mustard, country bread,
cornichon half 9 whole 18

June's Charbroiled Burger*
grilled onions & jalapeños, american cheese,
pickles & french fries 18

Fried Chicken Sandwich
kohlrabi ranch slaw, hot sauce 16

Couscous with Caponata & Sumac Yogurt
gulf shrimp kebab* 25
grilled lamb merguez* 24
vegetable kebab 18

Bone Marrow Bolognese
handkerchief pasta, kale, parm 26

Grilled Chicken Paillard
harissa, wild arugula, fennel, parmesan 26

Steak Tartare & Frites*
cornichon, farm egg, dijonnaise 25

Roasted Catch of the Day
braised leeks, tarragon vinaigrette, steamed rice 35

Strip Steak*
chermoula, warm potato & castelvetrano olive salad 36

» **SIDES** «

french fries 4.50 green salad 7 steamed rice 4
grilled vegetables with salsa verde 6

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*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.