

» BAKESHOP «

Monster Cookie 3
Ginger Molasses Cookie 3
Marshmallow Fluff Brownie 4
Cherry, Chocolate & Cashew Biscotti 3
French Cruller 4
Loaf of Country Sourdough 12

» BREAKFAST «
served Monday–Friday 10am–3pm

Favorite Juice
orange, carrot, ginger, espelette 5

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

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

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

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

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

» À LA CARTE «
+bacon 5 +avocado 3 +fruit 5

» SNACKS «

Salami & Idiazabal Cheese, texas olive oil, castelvetrano olives 11

Salt Cod Croquettes, mojama, laurel leaf aioli 11

Fried Baby Eggplant, salsa verde, aioli 11

Seared Foie Gras, esc croissant, sour cherry caramel 21

Jambon Paris, mustard brown butter, horseradish 13

» LITTLE PLATES «

French Onion Soup
sourdough croutons, parmesan, gruyère 12

Boston Lettuce Salad
black truffle vinaigrette, mimolette 13

Salad Vert
mixed greens, green beans, red wine vinaigrette 12

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

Snapper Carpaccio*
fermented citrus, avocado, orange 18

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

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

» ENTREES «

Matzo Ball Caldo
poached chicken, vegetables, avocado & jalapeños 21

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, parmesan 26

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

P.E.I. Mussels
creamy fennel & Pernod broth, confit garlic toast 21

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

Steak au Poivre*
confit garlic & parmesan fries 42

» SIDES «

*french fries 4.50 steamed rice 4
grilled vegetables with salsa verde 6
add an egg 2*

Follow us on Instagram @JunesAllDay

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



ASK YOUR SERVER ABOUT OUR PLATS DU JOUR
available after 5pm daily

