

June's

» BAKESHOP «

Monster Cookie 3
Snickerdoodle Cookie 3
Marshmallow Fluff Brownie 4

» DESSERT «

Caramelized Pear Cake
vanilla bean ice cream, brandied caramel 10

Dark Chocolate Tart
candied hazelnuts, sea salt, chantilly 10

Scoop of Ice Cream or Sorbet
ask about our seasonal flavors 4

» BREAKFAST «

served Monday-Friday 11:00am-3pm

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

ALL DAY

» SNACKS «

Salami & Idiazabal Cheese, texas olive oil, castelvetroano olives 11
Salt Cod Croquettes, mojama, laurel leaf aioli 11
Fried Baby Eggplant, salsa verde, aioli 12
Jambon Paris, mustard brown butter, horseradish 14

» LITTLE PLATES «

French Onion Soup
sourdough croutons, parmesan, gruyère 12

Boston Lettuce Salad
black truffle vinaigrette, mimolette 13

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

Broiled Escargot
curry butter, spiced puff pastry 14

Fresh Pulled Mozzarella & Butternut Squash
prosciutto, brown butter, fried sage 14

P.E.I. Mussels
fennel Pernod cream, confit garlic toast 23

Wagyu Steak Tartare & Frites*
cornichon, farm egg, dijonnaise 26

Snapper Carpaccio*
fermented citrus, avocado, thai chili, 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 22

Smoked Salmon Nicoise Salad*
classic with dill crème fraîche 20

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

June's Charbroiled Burger & Fries*
Tx Grass-Fed Beef, grilled onions & jalapeños,
american cheese, pickles 19

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

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

Steak au Poivre*
filet, pomme purée 39

Pan Roasted Half Chicken
pomme puree, fennel & arugula salad, harissa butter 28

» SIDES «

french fries 5 steamed rice 4
grilled vegetables with salsa verde 6
add an egg 2*