



» BRUNCH «			June's			» ENTREES «		
» BAKESHOP «			ALL ————— DAY			Café Breakfast*		
French Cruller 6			» SNACKS «			choice of eggs, sliced ham & gruyère, housemade jam, buttered english muffin 22		
Chocolate Coconut Cruller 7			Salami & Idiazabal Cheese, texas olive oil, castelvetrano olives 14			Farm Egg Omelette*		
Banana Bread 7			Salt Cod Croquettes, mojama,bay leaf aioli 16			boursin, salted radish & green salad 19		
Strawberry Cheese Danish 7			Fried Baby Eggplant, salsa verde, aioli 14			Croque Madame*		
Wild Berry Pop Tart 7			Jambon Paris, mustard brown butter, horseradish 15			jambon paris, gruyère, fried egg, mixed greens 25		
Salted Chocolate Chip Cookie 5			Delice de Bourgogne Brie, basil honey, nectarines, pine nuts 15			Seared Tuna Niçoise Salad*		
Rainbow Cookie 5			» SMALLER PLATES «			herbed yellowfin, soft boiled egg, frisée 28		
Apricot Thumbprint Cookie 4			Housemade Granola			June's Charbroiled Burger & Fries*		
Cranberry Pistachio Scone 5			stone fruits, pine nuts, sesame, pecans, seasonal fruit & choice of milks or greek yogurt 14			fresh ground chuck, grilled onions, jalapeños, american cheese, pickles 24		
» DRINKS «			Buckwheat Crêpe*			Bucatini Carbonara		
INTELLIGENSTIA COFFEE			bacon, gruyère, sunny up egg 18			house extruded pasta, bacon lardon, lemon creme fraiche 32		
Espresso 4 Americano 4			Buttermilk Pancakes			Fried Chicken Sandwich		
Macchiato 4 Cappuccino 5.50			blueberries, lemon mascarpone butter, maple syrup 17			kohlraabi ranch slaw, hot sauce, jalapeños 23		
Latte 6 Chai Latte 6 Mocha 6.50			Appetizing Board*			Matzo Ball Caldo*		
Drip 4 Cold Brew 5.50			pastrami smoked salmon, onion & poppy bialy, red onion, capers, watercress, wasabi tobiko cream cheese 21			poached chicken, vegetables, avocado, jalapeños, soft egg 32		
Whole Milk			Breakfast Chalupa*			Grilled Lamb Merquez and Poached Eggs*		
+ Oat Milk 1			scrambled egg whites, black beans, salsa picante, avocado, ricotta salata 19			couscous with caponata and sumac yogurt 28		
Kilogram Hot Teas 6			Boston Lettuce			Grilled Chicken Paillard		
Fresh Squeezed Orange or Grapefruit Juice 6			black truffle vinaigrette, mimolette 17			harissa, wild arugula, fennel, parmesan 31		
Favorite Juice 7			Tuna Tartare*			Steak & Parmesan Fried Egg*		
orange, carrot, ginger, espelette			laurel leaf aioli, capers, pickled shallots 25			crispy marble potatoes, salsa verde 39		
Bloody Mary 15						x» À LA CARTE «		
Mimosa 13						+fries 7 +bacon 7 +avocado 5 +fruit 7+		
Magnum of Mimosas 110						fried or poached eggs* 5 +egg whites with borsin 7		
with freshly squeezed orange or grapefruit juice								
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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

