June's

ALL DAY

» BAKESHOP «

Salted Chocolate Chip Cookie 5
Pecan Sandies Cookie 4
Marshmallow Fluff Brownie 8

» BREAKFAST «

Served Monday-Friday 11:00am–3pm

Housemade Granola
stone fruits, pine nuts, sesame, pecans,
seasonal fruit & choice of milks or greek yogurt 14

Farm Egg Omelette*
boursin, salted radish & green salad 19

Café Breakfast*
choice of eggs, sliced ham & gruyère,
housemade jam, buttered english muffin 22

Breakfast Chalupa*
scrambled egg whites, black beans,
salsa picante, avocado, ricotta salata 19

Appetizing Board*
pastrami smoked salmon, onion & poppy bialy, red onion,
capers, watercress, wasabi tobiko cream cheese 21

Croque Madame*
jambon paris, gruyère, fried egg, mixed greens 25

» À LA CARTE «

+bacon 7 +avocado 5 +fruit 7
+fried or poached eggs 5 +egg whites with borsin 7*

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

» SNACKS «

***Salami & Idiazabal Cheese**, texas olive oil, castelvetrano olives 14*
***Salt Cod Croquettes**, mojama, bay leaf aioli 16*
***Crispy Acorn Squash**, labneh, vadouvan spice 14*
***Jambon Paris**, mustard brown butter, horseradish 15*

» LITTLE PLATES «

French Onion Soup
croutons, melted gruyère 18

Boston Lettuce Salad
black truffle vinaigrette, mimolette 17

Duck Confit Lyonnaise Salad
frisée, haricot verts, sourdough croutons,
red wine mustard dressing 29

Escargot
parsley garlic butter, puff pastry 16

Moules Frites
P.E.I. mussels, white wine brodo 30

Tuna Crudo*
laurel leaf aioli, capers, pickled shallots 25

Broiled Petit Brie
pico picandine, cornichon, boiled potato, frisée 26

Wagyu Steak Tartare & Frites*
farm egg, dijonnaise 32

» ENTREES «

Matzo Ball Caldo
poached chicken, vegetables, avocado & jalapeños 32

Seared Tuna Niçoise Salad*
herbed yellowfin, soft boiled egg, frisée 28

Shaved Jambon Sandwich
sprouts, aioli, dijon mustard, country bread, cornichons
half 14 whole 26

June's Charbroiled Burger & Fries*
fresh ground chuck, grilled onions, jalapeños,
american cheese, pickles 24

Fried Chicken Sandwich
kohlrabi ranch slaw, hot sauce, jalapeños 23

Couscous with Caponata & Sumac Yogurt
vegetable kebab 20
grilled lamb merguez* 26 gulf shrimp kebab* 27

Bone Marrow Bolognaise
radiatori, kale, ricotta, chili flakes, 32

Grilled Chicken Paillard
harissa, wild arugula, fennel, parmesan 31

Half Roasted Chicken
herbes de provence pan jus, french fries, espellette aioli 35

Steelhead Trout
French lentils, tarragon mustard butter 42

Steak au Poivre*
filet, pomme purée 48

» SIDES «

french fries 7 steamed rice 5
mixed greens with red wine vinaigrette 9
grilled vegetables with salsa verde 8