June's

ALL DAY

» BRUNCH «

» BAKESHOP «

French Cruller 6
Cranberry Orange Cruller 7
Pumpkin Bread 7
Apple Crumble Danish 7
Cinnamon Brown Suagr Pop Tart 7
Fig Bostock 7
Salted Chocolate Chip Cookie 5
Pecan Sandies 4
Marshmallow Fluff Brownie 8

» DRINKS «

INTELLIGENSTIA COFFEE

Espresso 4 Americano 4
Macchiato 4 Cappuccino 5.50
Latte 6 Chai Latte 6 Mocha 6.50
Drip 4 Cold Brew 5.50

Whole Milk
+ Oat Milk 1

Kilogram Hot Teas 6

Fresh Squeezed Orange or Grapefruit Juice 6

Favorite Juice 7
orange, carrot, ginger, espelette

Bloody Mary 15

Mimosa 13

Magnum of Mimosas 110
with freshly squeezed orange or grapefruit juice

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» 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*

» SMALLER PLATES «

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

Buckwheat Crêpe*
bacon, gruyère, sunny up egg 18

Buttermilk Pancakes
spiced apples , cinnamon butter, candied pecans 17

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

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

Boston Lettuce
black truffle vinaigrette, mimolette 17

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

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

» ENTREES «

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

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

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

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

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

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

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

Matzo Ball Caldo*
poached chicken, vegetables, avocado, jalapeños, soft egg 32

Grilled Lamb Merquez and Poached Eggs*
couscous with caponata and sumac yogurt 28

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

Steak & Parmesan Fried Egg*
crispy marble potatoes, salsa verde 39

» À LA CARTE «

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