

◇ COFFEE & ESPRESSO

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| ESPRESSO 3.5 | DRIP 3.5 (12oz.) |
| SINGLE ORIGIN ESPRESSO 4.5 | FRENCH PRESS 6 |
| MACCHIATO 4 | AU LAIT 5 |
| CORTADO 4.5 | MATCHA LATTE 6 |
| CAPPUCCINO 5 | POUR-OVER Market Price |
| LATTE 5.5 (12oz.) | COLD BREW 4.25 |
| AMERICANO 3.5 | CHAI LATTE 5.5 |
| MOCHA 6 | TEA 3.5 |
| ESPRESSO TONIC 5.5 | HOUSE SYRUPS: Honey, Lavendar, Vanilla, Caramel |

◇ SEASONAL

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| PECAN SPICE LATTE 6.5 Pecans, cloves, allspice, cinnamon |
| CITRUS ROSE MATCHA LATTE 6.5 |
| CINNAMON PLUM ESPRESSO TONIC 6 Cinnamon, hibiscus, currant, licorice root, plum |
| MATCHA GINGER BEER TONIC 6.5 Matcha, Jackworth NA ginger beer, house tonic, orange peel |

Extra Shot 2 • Milk Substitute 1 • Add Syrup .50

◇ BRUNCH COCKTAILS

(Weekend only)

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| MARGAUX CHAMPAGNE COCKTAIL 11 Sparkling rosé, Demerara cube, Burlesque bitters |
| CAFÉ MARGAUX ESPRESSO MARTINI 13 House blend with Vanilla and Demerara |
| SPRITZ 12 Choice of: Aperol, Campari, Cynar, Meletti, Montenegro |
| AMERICANO 10 Campari, sweet vermouth, seltzer |
| ◇ MIMOSA 11 |
| BLOODY MARY 9 |

◇ MORNINGS

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| BIRCHER MUESLI 9 <i>*Vegan, *GF upon request</i> Oatmilk-soaked grain, grated apple, dried cherry, walnut |
| MORNING SALAD 11 <i>*GF</i> Field greens, arugula, fennel, cherry tomato, cucumber, artisanal spring radish, hard boiled egg, goat cheese, lemon vinaigrette |
| ROASTED APPLE SALAD 13 Mixed greens, roasted apples, cheddar, walnuts, lemon vinaigrette |
| CROQUE MONSIEUR 14 Croissant, smoked ham, swiss cheese, bechamel, side of field greens |
| HAM QUICHE 14 Smoked ham, caramelized onion, swiss, side of field greens |
| SPINACH QUICHE 14 Baby spinach, tomato, goat cheese, side of field greens |
| BREAKFAST SANDWICH 12 House biscuit, fried egg, fontina, arugula, pepper jelly |

◇ TOAST

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| SWEET POTATO HASH 12 Spanish chorizo crumble, fried egg, crispy leeks, sriracha |
| ◇ AVOCADO 12 <i>*Vegan</i> Tomato, artisanal spring radish, microgreen, everything bagel seasoning |
| * CHICKEN SALAD 12 Tarragon, dried cherry, walnut, field greens, lemon vinaigrette |
| SMOKED SALMON 14 Caper cream cheese, arugula, pickled red onions, lemon zest Choose from SOURDOUGH or WHOLE GRAIN toast |

◇ DESSERTS

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| ◇ LIEGE WAFFLE 9 Powdered sugar Add strawberries or nutella \$2 |
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20% gratuity will be added to all unclosed checks.
 No split checks for parties for 8+

*GF: Gluten-free
 Please notify staff of any food allergies.