

PAR·ICI

C A F É

BREAKFAST

breakfast croissant country ham, brie, scrambled egg, bacon jam	\$24
eggs benedict country ham or smoked salmon, portuguese muffin, spinach, tomato hollandaise	\$30
meadow creek egg white scramble avocado purée, toasted pumpkin seeds, oven roasted tomato, kale	\$22
yogurt parfait chia seed, blueberry compote, toasted oats	\$14
seasonal fruit plate selection of seasonal fruits and berries	\$24
fouquet's granola yogurt, gourmet granola, berries	\$16
smoked salmon plate cucumber, pickled onion, caper berries, russ & daughters bagel	\$29
avocado toast rye bread, poached egg, chili flake, toasted sunflower seeds	\$24
mushroom toast salsa verde, stracciatella, mushrooms	\$22
buttermilk pancakes blueberries, maple whipped butter	\$24
crème brûlée french toast orange cream, walnut crumble	\$24
slow cooked steel cut oats caramelized banana, golden raisin, mascarpone	\$16
acai bowl pistachio granola, toasted coconut, berries	\$22
two organic eggs any style choice of toast, hash brown, roasted tomato, avocado, choice of meat	\$28
french omelet gruyere, fine herbs, side salad	\$28

BAKERY

bakery basket croissant, pain au chocolat, pain au raisin, whipped butter, seasonal jam	\$24
croissant	\$10
pain au chocolat or pain au raisin	\$10

SIDES

pork sausage	\$12
chicken apple sausage	
north country crispy bacon	
hash browns	
smoked salmon	
mixed berries	
choice of toast with butter & jam	\$6

JUICES

green juice	\$16
apple, kale, grape, cucumber	
orange or grapefruit	\$16

CEREAL

cornflakes, choco cornflakes,	\$14
dried fruit granola, gourmet granola	
milks - whole milk, almond milk, oat milk	
add banana \$6, add berries \$6	

HOT DRINKS

espresso, regular or decaf	\$7
double espresso	\$9
american coffee	\$10
americano	\$9
cappuccino	\$10
latté	\$10
matcha latté	\$12
hot chocolate	\$10
with chantilly	\$11
tea	\$10
infusions	
hot water with lemon and honey	\$6
fresh mint leaves	\$6

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ALL DAY

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SOUP, SALADS & VEGETABLES

roasted japanese sweet potato lime yogurt, crispy shallots, pomegranate, molasses	\$21
shaved vegetable salad champagne vinaigrette, candied pecan & feta	\$21
fattoush salad zesty lime ginger cilantro dressing	\$20
traditional tomato soup with truffle grilled cheese sandwich	\$23
roasted cauliflower steak zhoug sauce, wild mushrooms, shaved red onion, herbs	\$28
burrata slow roasted tomato, candied lemon, charred sourdough	\$26

SIDES

'coin de rue' fries mixed salad roasted sweet potato	\$14
crudit� pita chips fresh pita bread	\$7

SPREADS, DIPS & BREAD

chickpea hummus with pita chips	\$16
spicy feta cheese za'atar	\$18
grilled zucchini baba ganoush, honey marinated manouri cheese and fresh mint	\$22

SANDWICHES, PASTA & FLATBREADS

a.l.t. sandwich avocado lettuce tomato	\$19
truffle grilled cheese sandwich with fries or salad	\$22
smoked salmon sandwich eggs, cucumber, scallion, cream cheese	\$30
vegetarian burger vegetable medley patty, dijon, bibb lettuce, tomato, cheese, side salad or fries	\$25
artisanal rigatoni tomato, basil, parmigiano	\$26
wild mushroom flatbread black truffle, spinach, fontina cream	\$25

PROTEINS (add-on only)

half roasted chicken	\$29
seared 6 oz yellowfin tuna	\$33
faroe island salmon	\$35
lobster 1.5 lbs. butter poached	\$46
prime ny striploin 8 oz	\$39

DESSERTS

banana cr�me brul�e pistachio madeleine, demerara sugar	\$14
fruit salad	\$22
carrot cake coconut, apricot coulis, matcha dust	\$16
ice cream and sorbet of the day daily seasonal selection	\$15

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