

# MAISON

## CAFE + MARKET

### AVOCADO TOASTS

CRUSHED AVOCADO - red pepper   sea salt   cracked pepper	\$8
LA FERME - dressed greens   roasted tomatoes   fried egg   parmesan	\$12
TOMATE - roasted tomatoes   balsamic reduction	\$10
GRAVLAX - house cured salmon   capers   herbs   lemon zest	\$16
FRAISES - basil   strawberries   black sesame seeds   sea salt	\$10

### TOASTS & bowls {add house made sausage \$5}

CHÈVRE - organic scrambled eggs   goat cheese   tomato confit	\$14
RICOTTA - house made honey whipped ricotta   blueberry jam   mint	\$12
BANANAS - nut butter   raw honey   banana   strawberries   nuts	\$13
HASH - roasted roots   arugula   poached eggs   chimichurri	\$14
GRAINS - farro   roasted roots   spinach   poached eggs   black sesame	\$14
STEEL CUT OATS - maple syrup   banana   golden raisin	\$10
SEEDED GRANOLA - organic yogurt   seasonal berries   raw honey	\$10
TOAST & JAM - grass fed butter   blueberry compote	\$6

### PLATES {add house made sausage \$5}

HOUSE CURED SALMON - toast   pickled onions   capers   labneh	\$18
DUTCH BABY - seasonal berries   sweetened mascarpone   maple syrup	\$13
2 EGGS - smashed potatoes   dressed greens   seasonal berries   country toast	\$12
FRITTATA - roasted roots   kale   roasted tomatoes   feta   country toast	\$14
STEAK & EGGS - 6oz flat iron   smashed potatoes   country toast	\$18.
JAMBON CRU - roasted asparagus   scrambled eggs   prosciutto   toast	\$16
SCRAMBLE - egg whites   kale   potatoes   mushrooms   country toast	\$12

### coffee shop

#### hot

Tea	\$3
Coffee	\$3
Latte	\$4
Cappuccino	\$3.5
Mocha	\$5
Honey Steamer	\$3

#### COLD

Fresh OJ	\$5
Honey Basil Lemonade	\$5
Ice Black Tea	\$4
Pressed Juice	\$7

### pastries sides

2 eggs	\$3
House Made Sausage	\$5
Toast	\$1.5
Potatoes	\$6
Berries	\$3
Avocado	\$1.5

#### made in house daily

Croissant
Muffin
Tea Cake
Scone
Quiche
Kouign Amann

morning | matin | mattina

Sparkling Water	\$5
Ginger Beer	\$5