

# breakfast

## **cured salmon toast**

cured salmon with fromage blanc and herb salad on heirloom toast  
\$12.00

## **avocado toast**

smashed avocados with radish sprouts, pickled fresno chilis,  
and toasted sesame seeds  
\$12.00

## **roasted beet toast**

roasted beets on chickpea hummus with sheep's milk feta,  
toasted walnuts, and dill on heirloom toast  
\$10.00

## **farmers market frittata**

applewood-smoked bacon, roasted potatoes, and gruyere  
\$10.00

## **quiche florentine**

bloomsdale spinach and fontina cheese  
in an all-butter crust  
\$8.00

## **a.m. bakery**

**pumpkin loaf**

\$3.50

**maple oat scone**

\$4

**brown butter blackberry loaf**

\$3.50

**mile-high biscuits**

\$5

**glazed lemon loaf**

\$3.50

**chai latte coffee cake**

\$4

check the case for  
seasonal specialties!

# lunch

## farro salad bowl

farro salad with harissa-roasted carrots, shaved cauliflower, sheep's milk feta, market greens, and lemon vinaigrette

\$12.00

## little nelly "caesar" salad

chopped little gems, tuscan kale, and radicchio, with parmesan cheese, sourdough croutons, and lemon-parmesan dressing

\$12.00

## fall chop salad

farmers market medley of diced apples, roasted sweet potatoes, braised chickpeas, dried cranberries, toasted pepitias, and tuscan kale with crumbled blue cheese and apple cider vinaigrette

\$12.00

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## chicken salad sandwich

shredded free-range chicken with red flame grapes, diced celery, and our signature italian salsa verde on Bread Lounge ciabatta

\$12.00

## l.a. parisienne

rich brie, apricot jam, wild arugula, and sea salt butter on Bread Lounge ficelle

\$10.00

add french ham

\$2.00

## dad's veggie sandwich

shredded carrots, cucumber ribbons, tomatoes, shaved red onion, radish sprouts, hummus, and spicy mustard on Ceor sourdough levain

\$10.00

## harvest season

spiced winter squash with mixed greens, feta, harissa, and hazelnut dukkah on herbed focaccia

\$12.00

## lemon-caper tuna

house-poached albacore tuna with lemon, capers, and wild arugula on Ceor sourdough

levain

\$14.00

## fall classic

herb-brined turkey breast with plymouth cheddar, cranberry-citrus relish, dijon aioli, and litte gems on Bread Lounge ciabatta

14.00

*little  
nelly*