

PISTACIA VERA®

BRUNCH

served daily 7am - 2pm

- MUESLI & YOGURT (\$7) greek yogurt layered with toasted grains and slivered almonds with choice of preserves.
- SMOKED SALMON TARTARE (\$11) **nut-free** premium smoked salmon with crème fraîche, cucumber, tarragon, lemon, lime, shallots and cracked pepper. served with choice of croissant.
- D’AFFINOIS CROQUE (\$10) **nut-free** brioche with smoked cottage ham, fromage d'affinois and mornay sauce. served with fresh greens. choice of seasonal preserves or dijon mustard and cornichons.
- BACON, KALE & ONION QUICHE (\$11) **nut-free** house made puff pastry with double smoked bacon, onion confit, kale and comté cheese. served with fresh greens.
- RATATOUILLE QUICHE (\$11) **nut-free** house made puff pastry with tomato, zucchini, eggplant, garlic, peppers, onion, Vermont aged goat cheese and emmentaler. served with fresh greens.
- MUSHROOM QUICHE (\$11) **nut-free** house made puff pastry filled with crimini and shiitake mushrooms, shallots, emmentaler and parmigiano-reggiano. served with fresh greens.

PRESERVES

- HOUSE MADE, SMALL BATCH PRESERVES (\$9/ jar) **gluten-free, nut-free, dairy-free & vegan**
raspberry fig pear cranberry orange apricot

PASTRY

- CROISSANT (\$3) **nut-free** classic all-butter croissant.
- RYE CROISSANT (\$3) **nut-free** all-butter rye croissant with caraway seeds.
- WHOLE GRAIN CROISSANT (\$3) **nut-free** all-butter, whole grain croissant.
- PAIN AU CHOCOLAT (\$4) **nut-free** butter croissant with semi-sweet chocolate batons.
- PAIN AU RAISIN (\$4) **nut-free** croissant with rum soaked raisins, pastry cream and cinnamon glaze.
- HAM & CHEESE CROISSANT (\$4.50) **nut-free** butter croissant with prosciutto ham & gruyère cheese.
- ALMOND CROISSANT (\$4) twice baked croissant, soaked in a light brandy syrup and filled with frangipan.
- OLIVE TAPENADE CROISSANT (\$4) **nut-free** classic croissant dough, twisted and topped with olive tapenade.
- MAPLE PECAN TWIST (\$4) sweet dough with pecan frangipan and a maple glaze.
- ORANGE BRIOCHE (\$2.75) **nut-free** brioche à tête with fresh orange zest.
- BOSTOCK (\$4) brioche soaked in fiori de sicilia topped with orange preserves, nutella, and hazelnut frangipan.
- COCOA BUTTERMILK CAKE (slice \$3/ loaf \$15) **nut-free** chocolate cake with extra brute cocoa.
- SPICED DATE CAKE (slice \$3/ loaf \$15) spiced date cake with toasted walnuts.

FRENCH CLASSICS

- PALMIER (\$1.50) **nut-free** delicate caramelized puff pastry with brown sugar.
- MADELEINE (\$1.75 for 2) **nut-free** lemon french tea cake.
- CANNELÉ (\$2) **nut-free** caramelized baked custard tea cake infused with rum and blade mace.
- APPLE GALETTE (\$4) **nut-free** puff pastry dough topped with fresh apples.

COOKIES

- ALMONDINE (\$1) **dairy-free** sweet almond cookie.
- BITTERSWEET FUDGIE (\$1) **nut-free** ultimate chocolate cookie with 64% Valrhona Manjari chocolate.
- FRENCH BUTTER SHORTBREAD (\$1) **nut-free** classic butter cookie with madagascar vanilla bean.
- HOLIDAY SPICE SHORTBREAD (\$1) **nut-free** butter cookie with ceylon cinnamon and holiday spice.
- CHOCOLATE CHUNK PISTACHIO (\$1.50) soft chocolate chunk cookie with salted, roasted pistachios.

PÂTE DE FRUIT

PÂTE DE FRUIT (\$1) (\$8 gift) **gluten-free, nut-free, dairy-free & vegan**

all natural fruit gems made with pure fruit puree, pectin and sugar.

passion fruit pomegranate lychee raspberry champagne grapefruit campari

CONFECTIONS

BOURBON PECAN CARAMEL (\$1.50) (\$12 gift) **gluten-free** poured caramel with Bulleit Rye bourbon.

PISTACHIO CRANBERRY NOUGAT (\$1.50) (\$12 gift) **gluten-free & dairy-free** with honey and orange flower water.

FLORENTINE (\$1.50) (\$12 gift) holiday caramel with nuts and candied fruits atop french butter shortbread.

VANILLA BEAN MARSHMALLOW (\$4 for 5) **gluten-free, nut-free & dairy-free**

PEPPERMINT MARSHMALLOW (\$4 for 5) **gluten-free, nut-free & dairy-free**

GRAND CRU COCOA TRUFFLE (\$2) (\$24 gift) **gluten-free & nut-free** hand rolled single origin chocolate with a touch of Cognac. limited edition.

MACARONS

MACARON (\$1.50) (\$18 gift) **gluten-free**

our signature! delicate nut meringue cookies with buttercream, ganache, curd, or small batch preserves.

buckeye

raspberry fig

lemon yuzu

chocolate cherry cordial

pistachio

mint chocolate

caramel pecan

milk chocolate passion fruit

coconut crème

vanilla bean

mocha hazelnut

pumpkin walnut

CLASSICS

CLASSIC ÉCLAIR (\$4) **nut-free** pâte à choux filled with vanilla custard, dipped in chocolate glaze.

CREME BRULÉE ÉCLAIR (\$4) **nut-free** pâte à choux filled with vanilla custard, dipped in hard crack caramel.

SWEET POTATO TART (\$6) sweet potato custard baked in a spiced shortbread crust, topped with toasted meringue and candied pecans.

TARTS & TORTES

LEMON TART (mini \$6/ large \$30) fresh squeezed lemon curd in a rosemary pine nut shortbread crust topped with candied lemon peel.

PEAR CRANBERRY FRANGIPAN (slice \$5/ large \$30) almond frangipan baked in a shortbread crust with housemade pear cranberry preserves and poached pears.

RASPBERRY PASSION FRUIT FEUILLETINE (mini \$6 / large \$39) **nut-free** milk chocolate feuilletine crust topped with milk chocolate raspberry ganache, passion fruit mousse, and chambord glaze.

PISTACHIO ORANGE APRICOT DACQUOISE (mini \$6/ terrine \$24/ large \$39) **gluten-free** layers of almond and pistachio meringue cake, pistachio french buttercream, and orange apricot preserves, topped with a yogurt mousse.

CHOCOLATE BOMBE (mini \$6/ large \$39) **nut-free** chocolate buttermilk cake with semi-sweet chocolate mousse infused with marsala wine, glazed with a chocolate ganache.

CASSIS FLOURLESS TRUFFLE TORTE (mini \$6/ terrine \$24/ large \$39) **gluten-free & nut-free** layers of flourless chocolate cake, earl grey infused chocolate ganache, cocoa nibs, cassis bavarois, and cassis mirror.

MOCHA HAZELNUT GIANDUJA TORTE (mini \$6/ terrine \$24/ large \$39) layers of hazelnut frangipan, caramel mocha french buttercream, gianduja ganache, and caramelized hazelnuts, topped with a coffee caramel glaze.

GERMAN CHOCOLATE TORTE (mini \$6/ terrine \$24/ large \$39) layers of cocoa buttermilk cake, semi-sweet ganache, pecan dacquoise, pecan caramel filling, coconut dacquoise, and coconut bavarois.