

Good Morning

Pão de Queijo -GF _ \$3
Biscuit with butter and jam _ \$4
Warm zucchini-walnut bread with fennel pollen and sea salt_ \$4
Croissant _ \$3
Pain au chocolat _ \$4
Almond croissant _ \$4
Toasted croissant with baked ham gruyere & dijon mustard \$9.5

Raw granola, and yogurt _ \$6
Chia pudding, raw granola, coconut and roasted pineapple _ \$8
Maple porridge with asian pear and black pepper _ \$8
Miche tartine with greek yogurt, honey and pumpkin seed _ \$7

Avocado, soft boiled egg, pumpkin seed spread, with toast _ \$12
Lox platter with preserved lemon, capers, red onion, tomatoes, crème fraîche and dark rye bread _ \$18
Daily frittata_ \$11

Skillet baked eggs
with queso fresco and tomatillo salsa _ \$13
with spinach, roasted tomato, cream, and parmesan _ \$13
with smoke trout, leeks, creme fraiche, & habanero_ \$16

*all baked eggs are served with greens and arepa or toast

Good Afternoon

Burrata with walnuts and enoki mushroom purée _ \$12
Fish salad on toast with pickled shallots and greens _ \$11
Spring lettuces & leafy greens with radishes and raw cow's milk middlebury blue cheese _ \$12
Hummus, avocado sandwich, with kale and pickled shallot _ \$12
Gochujang chicken sandwich, house made pickles, aioli and lettuce _ \$14
Barley, lentils, roasted vegetables in za'atar dressing _ \$14
Coconut rice, chickpea curry, sautéed greens and farofa _ \$15
Daily vegetarian soup _ \$8

Sides

Avocado _ \$4
Soft boiled egg _ \$2
Slab bacon with maple glaze _ \$5
Wild boar sausage _ \$6
Sautéed market greens _ \$5
Fingerling potatoes, roasted tomato & smoked paprika aioli _ \$6

Dessert

Gluten-free chocolate cake, banana, hazelnut spread _ \$6
Pain perdu with lavender creme anglaise _ \$6
Flan casero with dulce de leche _ \$6
Chocolate chip-walnut cookie _ \$3

please inquire about our accommodations for any dietary restriction

l'estudio is ever evolving ...

Our dinner and natural wine program is launching this spring and soon just next door our retail outpost offering l'estudio ceramics for purchase. We continue our long standing commitment to producing events and catering. Our space is available for private parties. For inquiries please call or email contact@lestudiony.com

Visit us again soon

all meals served all day

Coffees

Americano _ \$4

Double espresso _ \$3.5

Espresso macchiato _ \$4

Cortado _ \$4

Cappuccino _ \$4.5

Latte/ flat white _ \$5

Hot chocolate _ \$5

Chai ceremony with almond milk _ \$6

Matcha latte _ \$6

Single origin drip coffee _ \$3

*substitute soy or almond milk + \$0.75

Organic Teas

Hot turmeric tonic _ \$4

Emerald spring hubei green tea _ \$4

Earl grey _ \$4

Blend 333 _ \$4

a caffeine-free blend of rose hips, peppermint, & chamomile

Refreshments

bottled still or sparkling water 355ml _ \$3

freshly squeezed orange juice _ \$6

cold pressed green juice _ \$10

cold pressed pineapple + mint juice _ \$6

Gratitude to our purveyors

Coffee x Panther

Tea x Kilogram

Chai x Prana Chai

Croissants x Mille-Feuille

Cheese x Saxelby Cheesemongers