



Breakfast

DONUT BOARD (13.5)

Your choice of any three (3) donuts from our bakery menu

EGGS

TWO EGGS ANY STYLE | 17

Mixed greens salad, crispy heirloom potatoes, curry peri peri, smoked honey

CLASSIC FRENCH OMELET | 15

Parmesan sauce, opal basil, sauce vierge

SPINACH & FETA OMELET | 16

Eggplant caponata, black garlic

THREE MUSHROOM OMELET | 17

Aged gruyère, brown butter, chives

SMOKED SALMON OMELET | 17

Caper beurre blanc, crème fraîche

SHAKSHUKA | 16

Poached eggs, zatar cured lemon yogurt, roasted eggplant, crostini

SANDWICHES

EGG & CHEESE CROISSANT | 13

Soufflé egg, smoked cheddar, chives
(add bacon or sausage +2)

CROQUE MADAME | 17

Ham, gruyère, bechamel, up egg

BAGEL SMOKED SALMON | 17

Pickled onions, capers, crème fraîche, everything bagel crunch

SIDES (7)

Nueske's Smoked Bacon

Merguez with Chimichurri

Creamy Grits

Citrus Salad

TOAST

AVOCADO TOAST | 14

Edamame, wasabi arugula, radish, sea bean, ponzu syrup, on sourdough

IBERICO HAM TOAST | 16

Fried egg, chimichurri, pea tendrils, on olive bread

EGGS BENNY IN A HOLE | 17

Poached eggs, bistro ham, hollandaise, chives

FRESH RICOTTA TOAST | 14

Blackberries, smoked local honey, Sauternes, fennel pollen

CRÈME BRÛLÉE FRENCH TOAST | 15

Brioche, maple syrup, blackberry jam

LIGHT FARE

SEASONAL CHIA SEED PUDDING | 9

Chia seed, coconut milk, white chocolate granola, seasonal fruit and spices

GREEK YOGURT PARFAIT | 11

Seasonal fruit and spices, greek yogurt, granola, honeycomb

OVERNIGHT OATS | 10

Rolled oats, almond milk, cinnamon, dried fruit, fresh ricotta, pistachio, vin cotto

FRUIT BOWL | 10

Seasonal fruit medley



Lunch

BREADS + SPREADS BOARD (18)

A selection of breads and spreads, fresh from our bakery

SOUPS

FRENCH ONION | 13

Onion jam, red wine, miso, topped with brioche & gruyère

SOUP DU JOUR | Market Price

SALADS

STEAK TARTAR & WASABI

ARUGULA SALAD | 22

Truffle caviar, sunchoke crisps, quail egg, black garlic shoyu, grana

SPRING SALAD | 17

Asparagus, Karma Farms lettuce, goat cheese, buttermilk vinaigrette, shaved duck egg, bacon

CAESAR | 16

Baby lettuces, bonito vinaigrette, cured meyer lemon, fried anchovy

Salad add-ons: Chicken Salad (7); Cocktail Shrimp (11); Smoked Salmon (11); Burrata (11)

SANDWICHES

JP MAC BURGER | 21

Two all-beef patties, special sauce, lettuce, cheese, pickles, onions, served on a brioche sesame seed bun

JAMBON BEURRE | 16

Parisian ham, cultured butter, cornichons, swiss cheese

CHICKEN SALAD AVOCADO CLUB | 15

Smoked bacon, butter lettuce, tomato, green goddess aioli, served on sourdough

FRIED CHICKEN BAHN MI | 15

Pickled vegetables, Thai basil, fried shallots, lemongrass, served on a street baguette

BURRATA CAPRESE | 16

Oven roasted tomatoes, basil, chili garlic crunch, aged balsamic (*add prosciutto +3*)

ROCK SHRIMP ROLL | 25

Rock shrimp salad, butter lettuce, garlic butter, herbs, bottarga

SMOKED SALMON BLT | 19

Lemon dill aioli, smoked bacon, lettuce, tomato

SIDES (7)

French Fries

Spring Vegetable Tempura

Market Vegetables

Seasonal Pickles



Beverages

SEASONAL DRINKS

FORGET-ME-NOT-TEA-LATTE | 6

Rose hips & chamomile. Espresso optional.
Served hot or iced.

HONEY BEE LATTE | 6

Wildflower honey syrup, vanilla bean, cardamon infused with espresso, dash of brown sugar and bee pollen, topped with an edible flower.

BLUEBERRY COLD BREW TONIC | 6

Cold brew, tonic, blueberry and cardamon syrup and a slice of lemon. Topped with orange blossom whipped cream.

BLOOD ORANGE COLD BREW | 6

Blood orange and vanilla bean syrup, topped with orange blossom whipped cream and a slice of orange.

COFFEE & TEA

ESPRESSO | 3

AMERICANO (12–16oz) | 3.25–4.25

CAPPUCCINO (8oz) | 3.75

DRIP (12–16oz) | 4–5

Kneads Blend or Single Origin
Roasted by Aveley Farms

LATTE (12–16oz) | 4.40–5.50

Milk additions (+0.50): Whole, Skim, Almond, Oat

Syrup additions (+0.50): Caramel, Mocha, Vanilla

TEA LATTES (12oz) | 5

London Fog

Matcha Latte

Smoked Chai Latte

TEA SELECTION (16oz) | 4.50

Smoked Chai

Sage Rose White Tea

Lavender Earl Grey (*Black*)

Baltimore Breakfast (*Black*)

Fireside Fig (*Herbal*)

Peach Green Tea

Jasmine Pearl Tea (*Green*)

BEER

Allagash White (*Belgian White*) | 6

Left Hand Milk Stout (*Stout*) | 7

Anchor Steam (*Amber*) | 7

Zadie's Lager (*Lager*) | 5

Sorry Chicky Burly Oak (*Sour*) | 7

Hudson North (*Ski Trip Cider*) | 7

3 Philosopher's (*Quad*) | 10

Green Machine (*IPA*) | 7

WINE

RED:

Terrazas Malbec | 13

Unshackled by Prisoner Wine
Company Pinot Noir | 13

Weather Pinot Noir | 18

Unshackled by Prisoner Wine
Company Cabernet Sauvignon | 13

Wente Cabernet Sauvignon | 15

WHITE:

Santa Marina Pinot Grigio | 13

Wairau River Sauvignon Blanc | 13

Kim Crawford Sauvignon Blanc | 15

Jam Cellars Butter Chardonnay | 13

Chalk Hill Sonoma Coast
Chardonnay | 16

SPARKLING:

Jam Cellars Butter Bubbles | 12

Cinzano Prosecco | 13

ROSÉ:

The Pale Rosé by Scha Lichine | 13

COCKTAILS

SPICED PINEAPPLE | 13

Herradura blanco tequila, lime juice, jalapeño syrup, roasted muddled pineapple

A GOOD OL' FASHIONED PICK ME UP | 15

Zacapa 23 dark rum, simple syrup, espresso, dash of orange bitters, dash of chocolate bitters

THE ONLY ESPRESSO

MARTINI YOU KNEAD | 15

Espresso, Mr. Black coffee liqueur, Ketel One vodka, vanilla bean syrup, amaretto cold foam top

MATCHARITA | 13

Tequila, lime juice, triple sec, Wight Tea matcha simple syrup

CHERRY GINGER SPRITZ | 13

Prosecco, aperol, ginger beer, muddled cherries and oranges

HARBOR EAST FIZZ | 13

Gin, tonic water, grapefruit agave simple syrup, prosecco, aperol, ginger beer

Bakery



BREADS

- House Sour (Batard) | 7
- House Rye (Boule) | 7.5
- Multigrain (Batard) | 9
- Kalamata Olive (Batard) | 9
- Honey Wholewheat (Pan Loaf) | 8
- Street Baguette | 4
- House White (Pan Loaf) | 6
- Pecan Raisin (Batard) | 9
- Ciabatta Rolls (4-pack) | 2
- Ciabatta (Loaf) | 4

VIENNOISERIE

- Croissant | 4
- Chocolate Croissant | 4.25
- Chocolate Almond Croissant | 4.75
- Pistachio & Apricot Croissant | 4.75
- Bear Claw | 4.5
- Apple Danish | 4.25
- Blueberry Cream Cheese Danish | 4.25
- White Chocolate Brioche | 8
- Blueberry Epi | 6.50
- Apricot Epi | 6.50
- Gianduja Epi | 6.50

SAVORY

- Cannon Balls (Manchego Biscuit, Merguez Gravy) | 5
- Bacon Bechamel Danish | 5.50
- Gruyere Buttermilk Biscuits | 3
- Kimchi Avocado Cross Pocket | 5.50

BAGELS & SPREADS

- Plain | 2.50
- Everything | 2.50
- Sesame | 2.50
- Poppy | 2.50
- Asiago | 3
- Cinnamon Raisin | 2.50
- Super Cinnamon | 2.50
- Add Cream Cheese Spread (2):
Plain, Veggie, French Onion
Strawberry, Roasted Honey
- Add Preserves (2):
Pineapple Habanero, Strawberry Basil,
Blueberry, Fig & Bacon

PASTRIES

- DONUTS | 3-5
- Baltimore Brew
- Lemon Meringue
- Strawberry Cheesecake
- Crème Brûlée
- Kneads Glazed
- Vanilla Bean Dipped
- Chocolate Dipped
- Cinnamon Sugar
- Old Fashioned Vanilla Glazed
- Old Fashioned Chocolate Glazed
- Old Fashioned Vanilla Glazed Holes
- Old Fashioned Chocolate Glazed Holes
- PÂTE À CHOUX | 6
- Mocha
- Strawberry Pistachio
- Passion Fruit White Chocolate
- Apple Pie
- Vanilla Bean
- CROSTADA | 8
- Spicy Pineapple
- Strawberry Rhubarb
- CHEESECAKE (whole) | 45-65
- Vintage New York
- Dark Berry Ginger Goat
- Honey Orange Ricotta
- Kookies and Cream
- Kandy Bar
- ENTREMET | 65
- Chocolate Haze
- COOKIES | 4
- Ginger Molasses Stout
- Old Fashioned Oat Luxardo Cherry
- Opalys White Chocolate Macadamia
- Dark Chocolate Feve
- POUND CAKE (whole) | 12
- Blueberry Crumb
- Cinnamon Streusel Swirl
- Chocolate Chunk
- Lemon
- PETIT GÂTEAU | 15
- Black Forest w/ Luxardo Cherry
- Spiced Pineapple Carrot Cake
- Sparkling Rose Glazed Bundt Cake
- Basque Cheesecake