

ALESSIA

PÂTISSERIE + CAFE

At Alessia Patisserie our menu reflects the current market prices and allows us to pay our staff a livable wage.

Thank you for your continued support.

BREAKFAST

SERVED WITH HOUSE POTATOES, FRUIT, OR SIDE SALAD

QUICHE PLEASE ALLOW 15 MINUTES \$17.00

- Parmesan, sun dried tomato & basil
- Ham, caramelized onion & gruyere cheese

FRENCH OMELETTE \$17.00

Gruyere cheese, fines herbs | GF

TWO EGGS \$17.50

Two eggs any style, roasted herb tomatoes; bacon or apple gate chicken sausage | GF

CROQUE MONSIEUR \$20.00

Brioche, grain mustard, gruyere, béchamel, shaved black forest ham | Add fried egg +1.50

BREAKFAST SANDWICH \$20.00

Brioche bread, shaved black forest ham or bacon, sautéed mushrooms, tomato, gruyere, onion jam, garlic aioli, fried egg

CROISSANT SANDWICH \$18.00

Fried or poached eggs, heirloom tomato, red onion, gruyere cheese, Hollandaise | Add shaved black forest ham or smoked salmon +4

BLUE CRAB CREPE \$25.00

Two crepes, lemon hollandaise, chives

DUCK CONFIT HASH \$22.00

Crispy potato, hollandaise, pickled fresno chile, cilantro, poached egg | **served a la carte**

À LA CARTE

BRIOCHE FRENCH TOAST \$18.00

Mascarpone whipped cream, market berries, Vermont maple syrup, powdered sugar

GONE BANANAS \$19.00

Cinnamon brioche, brulee'd bananas, nutella drizzle, caramelized hazelnuts, mascarpone whipped cream, powdered sugar

LEMON RICOTTA CHEESE BLINTZ \$18.00

Warm blueberry orange compote, vanilla mascarpone whipped cream, micro mint

AVOCADO TOAST \$17.00

Grain bread, smashed avo, pickled red onion, cucumber, micro greens, cherry tomato, French feta, soft boiled egg | Add smoked salmon +4

MUSHROOM TOAST \$18.00

Sourdough, cured ham, mushrooms, spinach, hollandaise, red wine sauce, scrambled eggs

SALMON BOARD \$22.00

Smoked salmon, heirloom tomato, finely sliced red onion, cornichon pickles, capers, dill cream cheese, Maldon salt, Jack's everything bagel

GRANOLA BOWL \$14.00

House made granola, orange honey vanilla greek yogurt, macerated fruits, micro mint | GF

- SIDES -

BACON \$6.00

CHICKEN SAUSAGE \$6.00

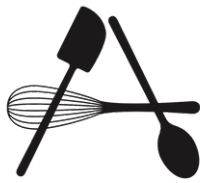
BREAKFAST POTATOES \$5.50

TWO EGGS \$6.00

AVOCADO \$4.00

FRENCH BAGUETTE \$8.00

TOASTED W/ BUTTER & JAM



ALESSIA
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LUNCH

QUICHE \$17.00

- Parmesan, sun dried tomato & basil
- Ham, caramelized onion & gruyere cheese
- **PLEASE ALLOW 15 MINUTES**

CROQUE MONSIEUR \$20.00

Brioche, grain mustard, gruyere, béchamel, shaved black forest ham | Add fried egg +1.50

SALMON BOARD \$22.00

Smoked salmon, heirloom tomato, finely sliced red onion, cornichon pickles, capers, dill cream cheese, Maldon salt, Jack's everything bagel

AVOCADO TOAST \$17.00

Grain bread, smashed avo, pickled red onion, cucumber, microgreens, cherry tomato, French feta, soft boiled egg | Add smoked salmon +4

MUSHROOM TOAST \$18.00

Sourdough, cured ham, mushrooms, spinach, hollandaise, red wine sauce, scrambled eggs

SEASONAL SOUP & GRILLED CHEESE \$17.00

Aged cheddar & gruyere, onion jam, on sourdough or w/ side salad

SEASONAL HAND CUT PASTA MP

Fresh hand cut pasta made in house by Aperitivo
Please ask server for current pasta special

BLUE CRAB CREPE \$25.00

Two crepes, lemon hollandaise, chives

DUCK CONFIT HASH \$22.00

Crispy potato, hollandaise, pickled fresno chile, cilantro, poached egg | **Served a la carte**

SALADS

MACHE \$24.00

Little gem lettuce & mache, herb-roasted chicken, roasted almonds, goat cheese, sliced radish, split peas, cherry tomato & avocado, champagne dressing | w/o protein \$18 | GF

SALMON NICOISE \$25.00

Little gem lettuce & arugula, seared wild salmon, capers, potatoes, cherry tomato, thinly sliced red onion, haricot vert, soft boiled egg, oregano vinaigrette | GF

HARVEST SALAD \$19.00

Honey toasted delicata squash, arugula, avocado, dried cranberries, feta, pistachios & pumpkin seeds [pepitas] balsamic dressing | GF

ADD CHICKEN +\$4 OR SALMON +\$7 TO ANY SALAD

SANDWICHES

SERVED WITH POTATO CHIPS OR HOUSE SALAD

ROASTED BEEF \$23.00

5 oz thinly sliced herb crusted filet tenderloin, red onion, baby arugula, horseradish mayo, fontina cheese, toasted demi-baguette

TURKEY & BRIE \$19.50

Cranberry-fig compote, triple cream brie, baby arugula, garlic aioli, toasted ciabatta

PORTOBELLO \$18.00

Basil and almond pesto, garlic aioli, balsamic reduction, roasted pasilla, caramelized onion, arugula, on toasted ciabatta | VG

CHICKEN & PESTO \$19.50

Herb roasted chicken breast, basil & almond pesto, sundried tomato, crumbled goat cheese, arugula, toasted ciabatta

LUNCH | 11AM - 2PM

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS
18% SERVICE CHARGE ADDED TO PARTIES OF 6+