



ALESSIA
PATISSERIE + CAFE

LUNCH

QUICHE \$16.00

- Parmesan, sun dried tomato & basil
- Ham, caramelized onion & gruyere cheese
- **PLEASE ALLOW 12-15 MINUTES**

CROQUE MONSIEUR \$18.50

Brioche, grain mustard, gruyere, béchamel, shaved black forest ham | Add fried egg +2.50

SALMON BOARD \$19.00

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

AVOCADO TOAST \$16.00

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

MUSHROOM TOAST \$16.75

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

SEASONAL SOUP & HALF GRILLED CHEESE \$15.50

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 \$24.00

Two crepes, lemon hollandaise, side salad

DUCK CONFIT HASH \$19.00

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

SALADS

MACHE \$21.00

Little gem lettuce & mache, herb-roasted chicken, roasted almonds, goat cheese, sliced radish, split peas, cherry tomato & avocado, champagne dressing | w/o protein \$16 | 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 \$16.25

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 \$21.00

Thinly sliced herb crusted filet tenderloin, red onion, baby arugula, horseradish mayo, fontina cheese, demi-baguette

TURKEY & BRIE \$18.75

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

PORTOBELLO \$16.75

Basil and almond pesto, garlic aioli, balsamic reduction, piquillo peppers, caramelized onion, arugula, ciabatta | VG

DUCK CONFIT \$22.00

Cinnamon walnut bread, duck confit, sautéed mushrooms, onion jam, arugula, dijonnaise

LUNCH | 11AM - 2PM

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