



Menu

PASTRIES

COOKIES \$3.50
BROWN BUTTER CHOC CHIP,
SNICKERDOODLE, OR MOLASSES

COFFEE CAKE MUFFIN \$4.75
(GF,V)

CINNAMON ROLLS \$ 7.00
Available on weekends only

SEASONAL SCONE \$4.00

VEGETABLE TART \$6.00

SEASONAL QUICHE \$10.00
SIDE OF FRISEE &
PRESERVED LEMON VINAIGRETTE

ASSORTED DAILY PASTRIES *Asstd.*

LP SALAD \$14.00
MIXED LETTUCE, GOAT CHEESE,
PISTACHIOS, HERBED CHICKEN SALAD,
DRIED CRANBERRIES, HOUSE VINAIGRETTE

CHICKEN SALAD SANDWICH \$14.00
HERBED CHICKEN SALAD, ARUGULA,
HARISSA AIOLI ON HOUSEMADE FOCACCIA*

SOUP DU JOUR \$10.00
WITH HOUSEMADE FOCACCIA BREAD*

LP BACON EGG & CHEESE \$12.00
BACON, CHEDDAR, EGG, GARLIC AIOLI
SERVED ON A HOUSEMADE BISCUIT*

FRITTATA SANDWICH \$12.00
MUSHROOMS, SUNDRIED TOMATOES,
ONION, CHEDDAR, HOT PEPPER AIOLI
SERVED ON SOURDOUGH BREAD*

AVOCADO TOAST \$12.00
AVOCADO MASH, PICKLED RED ONIONS,
FETA, MICROGREENS, SEASONED SEEDS
& CHILI OIL ON SOURDOUGH BREAD*

WHIPPED RICOTTA TOAST \$12.00
RASPBERRY SANGRIA JAM, SAGE HONEY BUTTER,
POMEGRANATES, MARCONA ALMONDS
SERVED ON SOURDOUGH BREAD*

PEANUT BUTTER TOAST \$5.00
ORGANIC PEANUT BUTTER, HONEY,
HOUSEMADE GRANOLA SERVED ON
SOURDOUGH BREAD*

**All sandwiches & toasts can be prepared gluten free.*

