

## Soups & Snacks

*soup of the day* \$7.00 | \$9.00

seasonal soup served with crostini

*pickle plate* \$10.00

assorted pickled vegetables

*grazing boards*

cheese board \$12.00

cheese & charcuterie board \$13.00

*dips trio* \$10.00

hummus, eggplant, & pimento cheese  
with sliced breads

## Sandwiches

*jambon buerre on baguette* \$13.00

heritage ham, Gruyère, butter, & Dijon  
mustard

*seasonal vegetarian* \$13.00

local tomatoes, fresh mozzarella, pesto  
aioli, shredded romaine on a baguette

*chicken torta* \$13.50

Adobo marinated thighs, lime, red  
onion, queso fresco, romaine lettuce

*smoked salmon* \$13.50

Pastrami smoked, sliced beets, cucumber  
and sprouts with a lemon-caper goat  
cheese spread on Semolina

*Sides : chips or salad* \$4.00

## Salads & Bowls

*hummus bowl* \$13.00

house-made hummus, spinach, pickled  
red onions, sliced beets, cucumber, &  
spicy chickpeas, served over mixed greens

*Mediterranean tuna* \$13.50

our harissa & black olive tuna, spinach,  
cucumber, red onion, avocado, &  
cabbage, served over mixed greens

*Caesar salad* \$13.00

romaine, parmesan, croutons, dressing

*spring Niçoise* \$14.00

mixed greens, kalamata olives, red onion,  
cherry tomato, tuna, egg & French green  
beans

## Slices & Toasts

*quiche of the day* \$10.50

vegetarian or ham & Gruyère with side  
salad

*salmon toast* \$13.00

toasted whole wheat with house smoked  
salmon, goat cheese, pickled red onion,  
& cucumber

*avocado toast* \$12.50

toasted Levain topped with avocado, sliced  
cucumber, cherry tomato, & a hard boiled egg

*All our breads and pastries are made at our bakery in  
Van Ness, just up Connecticut Avenue. We invite you to  
come up the street and see what we have to offer!*