

BREAKFAST MENU

TUESDAY-FRIDAY · 9:00 AM-11:30 AM

LIGHT FARE

GRANOLA PARFAIT	12
<i>yogurt, mixed berry compote, Ricarda's house made granola</i>	
ACAI SMOOTHIE BOWL	9 18
<i>mixed berries, almond milk, banana, peanut butter, basil, acai blend, topped with blueberries, strawberries + raspberries</i>	
SEASONAL FRUIT PLATE	6 11

BRUNCH

served with a field green salad + breakfast potatoes

BEEF BRISKET TARTINE	18
<i>œuf à cheval, cheddar, crispy onion, shishito peppers</i>	
WILD MUSHROOM + SPINACH OMELETTE	20
<i>caramelized onion, parsley, feta crumble</i>	
SMOKED SALMON TARTINE	20
<i>sourdough toast, poached eggs, lemon ricotta, pickled onion, avocado</i>	
SHAKSHOUKA	20
<i>two eggs baked in tomato sauce, roasted peppers, cilantro, goat cheese, sumac, sourdough toast</i>	
CROISSANT CROQUE-MADAME	21
<i>parisian ham, gruyère, two fried eggs</i>	
RICARDA'S SIGNATURE	24
<i>two eggs any style, maple sausage, bacon, lemon pancakes, sourdough toast</i>	
LEMON RICOTTA PANCAKES	16
<i>wild berries, maple syrup</i>	



SELECTION OF FRESH PASTRIES

BUTTER CROISSANT	4.10	SWEET DANISH	5.45
CHOCOLATINE	4.50	ALMOND CROISSANT	5.45

COFFEE & TEA

BREWED COFFEE	3.25	LONDON FOG CHAI LATTE	5.75
ESPRESSO		MOCHA HOT CHOCOLATE	5.25
SINGLE	2.35	SLOANE TEA	3.15
DOUBLE	3.30		
AMERICANO	3.85	<i>bold breakfast heavenly cream classic green crimson berry marrakesh mint ginger twist masala chai classic</i>	
CAPPUCCINO	4.25	MILK ALTERNATIVES	
LATTE	4.75	<i>almond milk soy milk oat milk +\$0.75</i>	
CORTADO FLAT WHITE		BARISTA FEATURE	
MACCHIATO	3.85	<i>ask your server for details</i>	