

M E R C I

T O G O

Sandwich. + Tartine.

Jambon-Beurre. Framani Ham. Echiré Butter	11.00
Olive Bread Tartine with Housemade Ricotta. Peperonata. Young Basil	10.00

Salad. + Quiche.

gf Vietnamese Chicken Salad. Cabbage. Cilantro. Mint. Roasted Peanuts	14.00
gf Organic Beets. Burrata. Baby Arugula. Pistachios	13.00
w Quiche Lorraine. Leeks. Smoked Bacon. Gruyère with Wild Arugula Salad	12.00

Grain Salad. + Vegetable.

	½ pint 5.00	pint 10.00
gf Quinoa Tabbouleh Salad. Persian Cucumber. Cherry Tomatoes. Kalamata Olives. French Feta		
v Moroccan Carrot Salad. Cilantro. Parsley. Mint. Paprika. Cayenne.		
Farro Salad with Spring Vegetables		

Dinner.

gf Mary's Organic Chicken Paillard. Meyer Lemon Salsa	½ order 14.00	full 28.00
gf Homemade Meatballs. Tomato Sauce	½ order 7.00	full 14.00
v Grilled Asparagus. Spring Onions	½ order 7.00	full 14.00
v Gigantes Beans. Zucchini. Basil	½ order 8.00	full 16.00
Mac n' Cheese.	½ order 11.00	full 22.00

Sweet.

Valrhona Triple Chocolate Brownies	3.50
gf Peanut Butter Chocolate Chip Cookies	1.75
Organic Lemon Poppy Seed Bundt Cake	4.50
Chocolate Caramels	1.75
Butterscotch Pudding. Whisky Cream	6.00
Cannelé de Bordeaux (Friday Only)	3.00
Homemade Granola. Coconut. Pecans. Dried Michigan Cherries	9.00

Beverage.

Fresh Ginger-Lemonade	4.50
Antipodes Sparkling or Still Mineral Water	4.50
La Colombe Cold-Pressed Coffee	4.00

We are proud to feature ingredients from the following local farms: Earthtrine, Roots, Garden of Eden and Ellwood

gf-gluten free v-vegan w-weekends only