

Biscuits: (\$3.50)

- Caramelized onions and currants with mustard seeds
- Aged cheddar and scallion with Hawaiian black salt
- Fresh rosemary

Scones: (\$4.00)

- Sour cherry and vanilla
- Currant with all spice
- Fresh ginger
- Lemon

Canelés: (\$3.25) With a caramelized shell and soft interior, the canelé is a specialty of Bordeaux. Flavored with vanilla beans and rum, and baked in our imported French copper molds, our incarnations pay homage to the classic!

Spice Buns! (\$4.25) Our signature creation! Soft, yeasted-dough spirals, with savory or sweet fillings, each inflected with our choice of spices.

- The Breakfast: Country ham, cheddar and egg with Malabar black pepper
- Spinach, feta and roasted red pepper with Fontina and marjoram
- Prosciutto, mozzarella, sun dried tomatoes with basil
- Pear and Brie with cardamom
- The Classic: Pecan, raisin, cranberry with caramel and cinnamon.

Gougères (\$3.25 – large, \$2.50 – mini)

- Classic pâte à choux, generously seasoned with Gruyère and fresh thyme.

-Coming very soon!

Croissants

Mini Pound Cakes

-In green tea pistachio, lemon and raspberry rose

We'll also be offering pre-packaged gift boxes of macarons from our sister store, The Sweet Lobby.