

Cécile

BAKERY + CAFÉ

Menu served from 7am to 3pm.

SWEET TREATS

Breakfast Pastries

Choose from our croissants, danishes, and other fresh baked specialities.

Bread and Butter 6.50

Artisan bread with house jam and butter.

French Toast 14

Mixed berries compote, vanilla mascarpone cream.

Traditional Pancakes 10

* Add berries (3)

Cécile Pancakes 13

Homemade “Nuteline”, bananas foster, toasted hazelnut.

Acai Bowl 9

Acai, GF homemade granola, seasonal fruit, shaved coconut.

Yogurt Parfait 7

Greek yogurt, fresh berries, GF homemade granola.

FREE RANGE EGGS

2 Eggs your choice 9

Fried, scrambled, or boiled.

Served with House salad or Cécile potatoes, sourdough toast.

* 2 add ons (2) * 3 add ons (3)

Eggs Bendedict Croissant 14

Poached eggs served with smoked ham, Hollandaise sauce on a homemade flaky croissant.

Served with House salad.

* Add smoked salmon (2)

Breakfast Sandwich 13

Scrambled eggs, aged cheddar cheese, applewood smoked bacon and tomato on a freshly baked croissant.

Served with House salad

Huevos Ibericos 14

Fried eggs, chorizo, “Brava” sauce, Serrano ham, matchstick fries, Manchego cheese, sourdough toast.

Garden Omelette 13

Asparagus, mushrooms, roasted tomatoes, and goat cheese.

Served with House salad or Cécile potatoes, sourdough toast.

Shakshouka 13

Traditional North African dish of poached eggs on tomato, bell pepper sauce, feta cheese, sourdough toast.

Breakfast Bowl 13

Brown rice, lentils, roasted sweet potato, cauliflower, kale, wheat, berries, farro, barley, goat cheese with a fried egg on top, sourdough toast.

SOUPS

Roasted Tomato Basil  
Butternut Squash  
Zucchini Cilantro  

Cup 4 Bowl 7

SALADS

Quinoa Tabbouleh 11  

Quinoa, cucumber, tomato, scallion, cilantro, sunflower seeds, pumpkin seeds, chickpeas, cranberries, slivered almonds, our signature lemon vinaigrette.

Asian Zoodle Salad 11  

Zucchini-carrot noodle, edamame bean, roasted peanuts, cilantro, black sesame, Napa cabbage, scallion, bell pepper, mango, Asian dressing.

Caesar Salad 11

Baby gem, sourdough crouton, homemade Caesar dressing, shaved parmesan.

Mexican Salad 11  

Mix greens, charred corn, black beans, jicama, red peppers, onions, tortilla chips, jalapeño, avocado dressing.

* Add a protein:
Grilled chicken 5
Grilled salmon 6
Smoked salmon 6

TARTINES & SANDWICHES

Served with Cécile House salad or fries.

Avo Mash Toast 14

Avocado, lime, feta cheese, cilantro, multigrain toast.

* Add poached egg (2)

Salmon & Ricotta Tartine 14

Smoked salmon, capers, whipped ricotta, dill, multigrain toast.

Avocado BLT 14

Avocado, bacon, lettuce, tomato, turkey, chipotle aioli, multigrain toast.

Parisian Sandwich 12

Ham & gruyere cheese sandwich on rustic baguette, cornichons.

Prosciutto Sandwich 14

Olive relish, mozzarella, provolone, prosciutto salami, sopressata arugula, foccacia bun.

Tuna Salad Sandwich 12

Our signature tuna salad in a freshly baked croissant.

Asian Short Rib/Fontina Grilled Cheese 15

Asian braised short rib, fontina cheese, caramelized onions, sourdough toast.

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PLATES

Quiche Lorraine or Veggie Quiche 9.50

Served with House salad.

Croque Monsieur 13

Ham, swiss cheese, béchamel sauce, sourdough bread.

Served with House salad.

Croque Madame 14

Ham, swiss cheese, béchamel sauce, sourdough bread with a fried egg on top.

Served with House salad.

DESSERTS

Patisserie 5.85

3 Macarons 5.85

Sorbet 2 scoops 5.50

Gelato 2 scoops 5.50

 Vegan

 Vegetarian

 Gluten Free

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If you have allergies let us know.
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIDES

Applewood smoked bacon 2

Cécile potatoes 5

Fries 5

House salad 4

Mashed avocado 4

Mixed berries 5

Toast 2

Grilled chicken 5

Grilled salmon 6

Smoked salmon 6