

# LUNCH

## BOULANGE CROQUES

Baked open face on house bread with gruyère.  
Served with your choice of organic greens or boulange potatoes.

Croque Madame with ham & cheese \$9.5  
Herb, tomato and egg \$9  
Shiitake mushroom with sundried tomato \$10

## THREE CHEESE MACARONI

Roasted mushrooms and toasted breadcrumbs.  
Add housemade pancetta \$2

\$9.5

## MARGARITA FLATBREAD

Organic tomatoes, spicy tomato olive oil sauce,  
fresh mozzarella & basil.

\$9.5

## TUNA MELT

Swiss cheese, tomato & onions, on organic whole wheat.  
Served with boulange potatoes or organic greens.

\$10

## STEAK SANDWICH\*

Slow roasted tri-tip, parmesan, arugula & spicy feta, on house  
baguette. Served with boulange potatoes or organic greens.

\$10.5

## BOULANGE BLT

Toasted house brioche, maple roasted bacon, basil aioli,  
avocado, tomato and fresh local lettuce.

\$11

## CHICKEN PESTO SANDWICH

Herb roasted chicken breast with broccoli rabe pesto,  
fresh mozzarella, spinach and roasted peppers on Dutch Crunch  
with organic greens or boulange potatoes.

\$10.5

## FRODY'S PASTRAMI PANINI

Local pastrami, gruyere, pickled beet sauerkraut on house organic rye  
with organic greens or boulange potatoes.

\$11

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish,  
eggs or unpasteurized milk may increase your risk of foodborne illness.

· BOULANGERIE ·

# EVA'S BAKERY

155 SOUTH MAIN CAFE SALT LAKE CITY

..... BREAKFAST & LUNCH .....

MONDAY THRU SATURDAY

7:00 AM - 6:00 PM

..... SUNDAY BRUNCH .....

9:00 AM - 3:00 PM

..... CALL IN & TAKE OUT .....

801.355.3942

[EVASBAKERYSLC.COM](http://EVASBAKERYSLC.COM)

# BREAKFAST

STUFFED FRENCH TOAST \$8  
Lemon cream cheese filling & blueberry compote.

QUICHE LORRAINE \$9  
Classic quiche with french ham & gruyère.  
Served with boulange potatoes and organic greens.

VEGETABLE QUICHE \$9  
Roasted seasonal vegetables & gruyère.  
Served with boulange potatoes and organic greens.

HOUSE MADE GRANOLA \$7  
Greek yogurt, local honey & seasonal fruit.

ROASTED BEET & AVOCADO TOAST \$10  
House seeded bread with lemon herb vinaigrette & scallions.  
Served with boulange potatoes and organic greens.

BRUNCH FLATBREAD\* \$9  
Cage-free baked eggs, gruyère cheese, bechamel & French ham.

CROISSANT SANDWICH \$9.5  
Soft scrambled cage-free eggs, gruyère, ham & tomatoes.  
Served with boulange potatoes and organic greens.

FRENCH FRITTATA \$9.5  
Baked omelet with ham, gruyère, mushrooms, spinach and tomato,  
served with boulange potatoes or organic greens.

## SIDES

Demi baguette w/butter \$2      Applewood smoked bacon \$5  
Seasonal fruit and berries \$4      Boulange potatoes \$3  
Organic baby green salad \$4      Avocado toast \$4.5

# SALADS

SERVED WITH ORGANIC BREAD

ROASTED GOLDEN BEET SALAD \$8.5  
Organic baby greens, marcona almonds.  
Tossed in an herb vinaigrette & local goat cheese ranch.

PEAR & ARUGULA SALAD \$8.5  
Maple glazed almonds, lemon vinaigrette & goat cheese crostini.

TUNA NIÇOISE \$10  
Organic greens, potato, cage-free eggs, tomato, kalamata olives,  
roasted peppers with sherry cayenne aioli.

ROASTED CHICKEN SALAD \$8.5  
Romaine, candied walnuts, blue cheese, apples,  
basil & apple vinaigrette.

SHAVED BRUSSEL SPROUTS \$5  
Pecans, Pecorino and parsley tossed in a dijon vinaigrette.

CAESAR SALAD \$9.5  
Baby kale, romaine, rye croutons, shaved parmesan.  
Add chicken \$2

CHEESE PLATE \$9  
Bleu D' Auvergne, Aged Cheddar, d'Affinois.  
Served with bread basket, fruit & jam.

VEGAN PLATE \$9  
White bean puree, ratatouille crostini, orzo salad, olive oil & arugula.

## SOUP

FRENCH ONION SOUP DU JOUR Served with bread C \$4/B \$5