

LUNCH

SHIITAKE MUSHROOM CROQUE Baked with sun dried tomatoes, gruyère. Served with organic greens & pickled vegetables.	\$9.5
CARBONARA MAC & CHEESE Pancetta, peas, bechamel, gruyère. Served with organic greens.	\$10
THREE CHEESE MACARONI Served with organic greens & pickled vegetables.	\$9
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.	\$9.5
STEAK SANDWICH* Slow roasted tri-tip, parmesan, arugula & spicy feta, on house baguette. Served with boulange potatoes or organic greens.	\$9.5
CROQUE-MADAME* Ham or tomato baked sandwich with gruyere and baked cage-free egg, served with boulange potatoes or organic greens.	\$8.5
BOULANGE BURGER House ground beef, tomato jam and gruyere on dutch crunch. Served with boulange potatoes or organic greens.	\$11

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



..... 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

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** \$8.5
Roasted seasonal vegetables & gruyère.
Served with boulange potatoes and organic greens.
- HOUSE MADE GRANOLA** \$6
Greek yogurt, local honey & seasonal fruit.
- ROASTED BEET & AVOCADO TOAST** \$8
Local house-made seduction seed bread, French sea salt & organic olive oil. Served with boulange potatoes or organic greens.
- BRUNCH FLATBREAD*** \$9
Cage-free baked eggs, gruyère cheese, bechamel & French ham.
- CROISSANT SANDWICH** \$8.5
Soft scrambled cage-free eggs, gruyère, ham & tomatoes.
Served with boulange potatoes and organic greens.
- FRENCH FRITTATA** \$8
Baked omelet with choice of ham, gruyère, mushrooms, spinach and tomato, served with boulange potatoes or organic greens.

SIDES

- Demi baguette w/butter \$2 Applewood smoked bacon \$3
Seasonal fruit and berries \$3 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
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.
- BURRATA BREAD SALAD** \$9.5
Arugula, roasted organic vegetables and garum vinaigrette.
- CHEESE PLATE** \$9
Bleu D' Auvergne, Aged Cheddar, d'Affinois.
Served with bread basket, fruit & jam.
- VEGAN PLATE** \$8.5
White bean puree, ratatouille crostini, orzo salad, olive oil & arugula.

SOUP

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