

BREAKFAST

Pastries

Ask Our Staff

Yogurt & Granola | 8

Fruit & Honey

Old Fashion Oatmeal | 7

Add Fruit | 2

Vegan Tofu Scramble | 11

Crimini Mushroom, Cauliflower, Green Onion,
Red Pepper & Garlic

Fonté French Toast | 10

House Made Blueberry Compote & Syrup

Fonté Pancakes | 10

House Made Batter & Syrup

Add House Made Blueberry Compote | 2

EGGS & OMELETS

Organic, Free Range Farm Eggs

All Eggs served with Bruschetta, White Beans & Green Salad

Eggs Campagna | 11

Baked Eggs & Spicy Tomato Sauce on Bruschetta

The Garde Manger Cheese Omelet | 11

Assorted Cheeses Melted into Eggs with Garden
Herbs

Jardin Omelet | 11

Local Seasonal Vegetables & Fonté Cheese Blend

Parma Omelet | 13

Sliced Prosciutto di Parma, Parmigiano Reggiano &
Asparagus

Charcuterie Omelet | 12

Chopped Assorted Cured Meats & Gruyere Cheese

Contadina Frittata | 13

Roasted Peppers, Potatoes,
Peas, Onions & Fonté Cheese Blend

Two Eggs Any Style*, Oregon Farm Bacon | 10

**Eating raw or undercooked foods can increase
your risk of food borne illness*

HOUSE BAKED BIANCO SANDWICHES

Leonardo | 11

Prosciutto di Parma, Arugula, Fresh Mozzarella &
Basil

Pastrami Reuben | 11

Aged Swiss, Cabbage Carrot Slaw, Grey Poupon on
Macrina Rye

Nizzia | 11

Canned Italian Tuna, Arugula, Tomato &
Red Onion

Jardin | 11

Braised Fennel, Roasted Peppers, Stewed Cipollini
Onion, Arugula, Tomato & Basil Leaf

Garde Manger | 12

Assorted Salamis, Roasted Peppers, Braised Fennel
& Arugula

Grilled Cheese & Soup | 12

Fonté Cheese Blend, Grey Poupon & Tomato Basil
Soup

Add Bacon | 2 Add Chicken | 4

SALADS

Classic Salad Nicoise* | 15

Mixed Greens, Italian Canned Tuna, Green Beans,
Fingerling Potatoes, Olives, Anchovies, Cucumber,
Egg & Bistro Dressing

Fonté Chopped Salad* | 12

Mixed Greens, Tomato, Red Onion,
Blue Cheese, Roasted Turkey & Bistro Dressing

Arugula Salad* | 12

Sliced Prosciutto di Parma, Parmigiano Reggiano &
Bistro Dressing

Italian Chef Salad* | 14

Mixed Greens, Sliced Cured Meats, Hard Cheeses,
Tomatoes, Red Onion & Bistro Dressing

Fonté Caesar Salad* | 15

Pan Roasted Chicken Breast, Homemade Croutons,
Parmigiano Reggiano, Anchovies & Caesar
Dressing

SOUPS

Soup Pistou | 6

Hearty Vegetable Soup, Basil Oil & Parmigiano
Reggiano

Soup du jour | 6

Soup & Bistro* Mixed Greens Salad | 9

THE GARDE MANGER

Misto di Terra

Small | 9 Large | 14

Roasted Peppers, Braised Fennel, Roasted Beets,
Lentils, Cannellini Beans, Baked Cauliflower

Salumeria Biellese

Family Owned Cured Meats from New York City

Petit Jesu | Velvety Rustic Flavor, Red Wine, Garlic, Aged 9
Months

Coppa | Berkshire Shoulder, Heirloom Spice Mix, Earthy
Sweetness

Coppa Hot | Dry Aged, Heirloom Spice Mix, Italian Hot
Pepper

Finocchiona | Delicate Palate Finish, Fennel Seed & Fennel
Pollen

Sopressata | Course Ground Berkshire Shoulder, Sweet Cured
Sausage

Sopressata Picante | North African Heat, Mediterranean
Spices

Cacciatorini | Coarsely Ground, Spices from the Emilia
Romagna Region

From Europe

Prosciutto di Parma | Slight Nutty Flavor, from Parma, Italy

Speck | Smoked Prosciutto, Covered in Ground Black Pepper

St. Andre | France | Semi Soft | Cow

Tomme de Savoie | French Alps | Semi Hard | Cow

Taleggio | Italy | Semi Soft | Cow

Gouda | Amsterdam | Hard | Cow

Humbolt Fog | California | Soft | Goat

Manchego | Spain | Hard | Sheep

ARTISAN MEAT & CHEESE BOARDS

All Meats & Cheese Are Served with
Artisan Bread & Assorted Accompaniments

Prosciutto di Parma & Parmigiano Reggiano | 15

Small Meat | 13 **Small Meat & Cheese** | 18

Large Meat | 18 **Large Meat & Cheese** | 25

Small Cheese | 13 **Large Cheese** | 18

PASTAS

Spicy Garlic Tomato Sauce with Penne | 11

Spicy San Marzano Italian Tomatoes
Simmered with Monini EVOO & Garlic

Rigatoni Bolognese | 14

Traditional Veal, Beef & Pork Simmered For
Hours with Tomato & Red Wine

Fonté Macaroni & Cheese | 10

Gemelli Pasta, Béchamel, Stone ground Mustard &
Tillamook White Cheddar

ARTISAN PIZZAS

Made from 100% King Arthur Flour Our Dough is Kneaded &
Fermented in the True Neapolitan Style

Margherita | 12

San Marzano Tomato Sauce, Mozzarella, Basil &
Monini Olive Oil

Bianco | 12

Monini Olive Oil, Fresh Herbs, Garlic, & Shredded
Mozzarella

Picante | 15

San Marzano Tomato Sauce, Mozzarella, Sweet
Cherry Peppers & Soppressata Picante

Prosciutto and Arugula | 15

San Marzano Tomato Sauce, Mozzarella, Prosciutto
di Parma & Arugula

Charcuterie | 14

San Marzano Tomato Sauce, Fonté Cheese Blend &
Chopped Assorted Cured Meats

Tuscany | 14

Caramelized Onions, Maytag Blue Cheese, Red
Grapes & Balsamic Reduction

Fungi | 16

Monini Olive Oil, Roasted Crimini Mushrooms,
Parmigiano Reggiano & Drizzle of Truffle Oil

Pesto | 15

Roasted Chicken, Shredded Mozzarella & Pesto

Veggie | 15

San Marzano Tomato Sauce, Seasonal Vegetables
& Shredded Mozzarella

**Add Sliced Cured Meats From
Salumeria Biellese** | 3

DESSERTS

Ask about our daily Selections!

Affogato | 4

Shot of Espresso over
Sweet Cream or F2 Espresso Gelato

Cookies | 2

Ask Our Staff

