

CREPES

- MEDITERRANEAN15.95

Grilled pasture-raised chicken, tomatoes, caramelized onions, spinach, fresh herbs & sprinkle of feta
- LOX17.95

Smoked salmon, whipped scallion spread, tomato, red onion, capers & baby spinach
- MONTECRISTO15.95

Ham, goat cheese, toasted almonds, local honey

TARTINES

- AVOCADO TARTINE14.95

Toasted multigrain, mashed avocado, cherry tomatoes, baby arugula, pasture-raised egg* & sprinkle of feta

+ gluten free multigrain 1
- SALMON AVOCADO TARTINE17.95

Toasted multigrain, mashed avocado, tomato, red onion, capers & baby arugula topped with smoked salmon and pasture-raised egg*

+ gluten free multigrain 1
- MEDITERRANEAN HUMMUS TARTINE14.95

Toasted multigrain, hummus, blistered tomatoes, sautéed asparagus, baby spinach, pasture-raised egg* & feta drizzled with olive oil

+ gluten free multigrain 1

SIGNATURE SANDWICHES

- SIGNATURE SCRAMBLE16.95

Fluffy, scrambled pasture-raised eggs* with scallions, bacon, smoked aged cheddar cheese, caramelized onions and avocado in a fresh baguette smeared with Bonjour sauce served with Bonjour potatoes & lightly dressed greens

+ egg whites 1

+ JUST egg (plant-based) 3

+ gluten free bagel 1
- IMPOSSIBLE BURGER16.95

100% plant-based patty, smoked aged cheddar cheese, caramelized onions, tomato and baby arugula on brioche bun smeared with Bonjour sauce and served with Bonjour potatoes & lightly dressed greens
- PLANT-BASED SAUSAGE & EGG16.95

Pasture-raised eggs*, plant-based sausage, smoked aged cheddar cheese, spinach, caramelized onions and avocado on fresh baguette smeared with Bonjour sauce served with Bonjour potatoes & lightly dressed greens

+ egg whites 1

+ JUST egg (plant-based) 3

+ gluten free multigrain 1
- AVOCADO EGG WHITE WRAP15.95

Pasture-raised egg whites*, avocado, feta and wilted spinach served toasted in a wrap with Bonjour dipping sauce & lightly dressed greens
- CROQUE MADAME15.95

Ham, melty, gooey swiss and two pasture-raised eggs* recommended over easy smothered in creamy bechamel sauce served over multigrain with Bonjour potatoes & lightly dressed greens

+ gluten free multigrain 1
- BONJOUR BURGER16.95

Warmly spiced house-made grass fed beef kofta with smoked aged cheddar cheese, caramelized onions, tomato and baby arugula topped with a pasture-raised egg* on brioche bun smeared with Bonjour sauce and served with Bonjour potatoes & lightly dressed greens
- KALE CHICKEN CAESAR WRAP16.95

Curly kale, shaved parmesan, grilled pasture-raised chicken and crispy croutons with housemade plant-based Caesar dressing

LE PANIER 14.95

Assortment of freshly baked bread & pastries

Patisserie

- Croissant3.99

Almond Croissant5.95

Nutella Croissant5.95

Plant-Based Muffin (banana)4.95

Blueberry Muffin3.95

Gluten Free Blueberry Tea Bread5.95

Cookies3.00

FRESH. REAL. FOR EVERYONE.

SWEET TOOTH

- BONJOUR FRENCH TOAST14.95

Classic French toast, seasonal berries & bananas topped with local maple syrup drizzle & whipped cream
- STRAWBERRY STUFFED FRENCH TOAST14.95

Classic French toast stuffed with strawberry preserves and whipped cream cheese topped with fresh strawberries, banana, whipped cream, toasted sliced almonds and local maple syrup drizzle
- NUTELLA STUFFED FRENCH TOAST15.95

Classic French toast stuffed with Nutella & topped with strawberries, bananas & whipped cream
- BONJOUR PANCAKES11.95

Our signature pancakes - light, fluffy, and golden brown - served with butter and warm maple syrup.

+ gluten free 1

+ bananas 1

+ strawberries 1

+ bananas & strawberries 2
- SIGNATURE SCRAMBLE PLATE16.95

Fluffy, scrambled pasture-raised eggs* with scallions, bacon, caramelized onions and avocado served with multigrain toast, Bonjour potatoes & lightly dressed greens

+ egg whites 1

+ JUST egg (plant-based) 3

LET'S BRUNCH TOGETHER!

- SIGNATURE BLUEBERRY BOWL14.50

Wild Maine blueberries blended with banana, oat milk, peanut butter and organic dates topped with gluten free granola, seasonal berries, coconut shavings & peanut butter drizzle

+ substitute peanut butter for almond butter
- EGGS BENEDICT17.95

Poached pasture-raised eggs on English muffin topped w/ asparagus, cherry tomato, hollandaise & served on a bed of Bonjour potatoes w/ lightly dressed greens

+ gluten free 1

+ ham / bacon / turkey sausage 1.95

+ plant-based sausage 2.95
- EGGS NORWEGIAN20.95

Poached pasture-raised eggs* on English muffin topped w/ smoked salmon, red onion, tomatoes, hollandaise & served on a bed of Bonjour potatoes w/ lightly dressed greens

+ gluten free 1
- STEAK TIPS & EGG24.95

Grass fed steak tips*, caramelized onions, pasture-raised eggs* any style served with multigrain toast on a bed of Bonjour potatoes w/ lightly dressed greens & side of Bonjour sauce
- AUTHENTIC SHAKSHUKA17.95

Pasture-raised eggs* poached in a warmly spiced house-made tomato sauce with smoky peppers, onions, parsley, feta and served with multigrain

+ grass-fed beef kofta kebab 2.95

+ impossible plant-based kofta kebab 3.95

+ gluten free multigrain 1

- MEDITERRANEAN OMELET15.95

Wilted spinach, blistered tomatoes, red onion, feta, hint of herbs & drizzle of olive oil served with multigrain toast, Bonjour potatoes and lightly dressed greens

+ egg whites 1

+ JUST egg (plant-based) 3

+ gluten free multigrain 1
- BONJOUR OMELET16.95

Turkey sausage, caramelized onions, wilted kale & Bonjour signature blended cheese topped with drizzle of Bonjour sauce & served with multigrain toast, Bonjour potatoes and lightly dressed greens

+ egg whites 1

+ JUST egg (plant-based) 3

+ gluten free multigrain 1
- EGGS ANY STYLE

Pasture-raised eggs* any style with your choice of protein or sautéed vegetables served with choice of toast, Bonjour potatoes & lightly dressed greens

2 eggs 13.95

3 eggs 14.95

egg whites 14.95

JUST egg (plant-based) 15.95
- Choose a Protein:

bacon, ham, turkey sausage, plant-based sausage 3

Choose a Toast:

multigrain, baguette, english muffin, gluten free multigrain 0.50

- BONJOUR LOX17.95

Artisanal bagel toasted, whipped scallion spread, smoked salmon, sliced tomato, red onion, capers and baby arugula, served with Bonjour potatoes & lightly dressed greens

+ gluten free bagel 1
- HOUSE OMELET15.95

Baby spinach, sautéed mushrooms & swiss served with multigrain toast, Bonjour potatoes and lightly dressed greens

+ egg whites 1

+ JUST egg (plant-based) 3

+ gluten free multigrain 1
- KETO OMELET16.95

Bacon, turkey sausage, ham, Bonjour signature blended cheese & avocado served with lightly dressed greens. Make it Paleo – just say "hold the cheese".

+ egg whites 1

+ JUST egg (plant-based) 3

- AVOCADO SUPERGREEN SALAD16.95

Arugula, spinach, avocado, asparagus, sauteed mushrooms, pickled turnip, cherry tomatoes and grilled pasture-raised chicken with lemon & herb vinaigrette
- BONJOUR SALAD16.95

Arugula, spinach, tomato, fresh onion, smoky peppers and grilled pasture-raised chicken with lemon & herb vinaigrette

+ grass-fed beef kofta kebab 2.95

+ impossible plant-based kofta kebab 3.95

FRESH. REAL. FOR EVERYONE.

TO ADD / TO SHARE

Fresh Fruit	5.95
Bacon, Sausage or Ham	4.95
Plant-Based Sausage	6.95
Smoked Salmon	6.95
Bonjour Potatoes	4.95
Avocado	4.95
Asparagus	4.95

OVERNIGHT OATS  **10.50**
Creamy, cold, old fashioned rolled oats, oat milk, shaved coconut, toasted almonds, chia seeds, cinnamon, local maple syrup & seasonal fresh fruit (flavor may vary seasonally)

FRUIT & YOGURT CUP  **11.50**
Fresh, seasonal fruit topped with Greek yogurt, gluten free granola & local honey

Smoothies

RELAX 9.95

Banana, mango, pineapple, soy milk

GLOW 9.95

Strawberries, blueberries, blackberries, raspberries, almond milk, fresh squeezed orange juice

POWER 9.95

Kale, spinach, banana, mango, pineapple, local honey, almond milk

PERFORM 10.95

Blueberries, banana, all natural peanut butter, chia seeds, vanilla plant-based protein, oat milk

SERENE 10.95

Strawberries, banana, plant-based vanilla protein, oat milk

ENERGIZE 10.95

Cold brewed coffee, banana, raw cacao powder, dates, all natural peanut butter, chocolate plant-based protein, oat milk

Drinks

Soft Drinks **2.85**
Coke, Diet Coke, Sprite or Ginger Ale

Fresh Squeezed OJ **6.50**

Sparkling Lime Cooler **5.50**
Moroccan Mint Lemonade
Strawberry Lemonade

Apple Juice **3.50**
Cranberry Juice
Chocolate Milk
Milk

COFFEE & TEA

DRIP COFFEE

Bonjour Daily Brew **4.95**
Iced Daily Brew **4.95**

ESPRESSO

Double Espresso **4.00**
Macchiato **4.25**
Cortado **4.50**
Cappuccino **5.25**
Latte **5.25**
Americano **4.25**
Mocha **5.25**
Bonjour Latte **5.85**
Espresso & oat milk lightly sweetened with coconut sugar
Iced Latte **5.85**
Iced Mocha Latte **5.85**
Iced Americano **4.00**

TEA LATTES & COCOA

Chai Latte **5.85**
Matcha Latte **5.25**
Iced Chai Latte **5.85**
Iced Matcha Latte **5.25**
Hot Cocoa **5.00**

HOT TEA

	Cup	Pot
English Breakfast	3.85	
Chai	3.85	
Ginger Peach	3.85	
Chamomile	3.85	
Green	3.85	
Moroccan Mint	4.95	9.75

ICED TEA

Iced Black Tea **3.85**
Iced Green Tea **3.85**

**Alternative milks available: almond, oat & soy*

COCKTAILS

APEROL SPRITZ \$14.95
Aperol, sparkling wine & orange garnish

BELLINI \$14.95
Peach nectar & sparkling wine

BLOODY MARY \$14.95
Served with classic garnish

MIMOSA \$14.95
Fresh squeezed OJ & sparkling wine

BUBBLES

PROSECCO \$14.95
Italy

MICHEL MAILLIARD BRUT CUVÉE \$98
Champagne, FR

* These items are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy.

Café Bonjour offers nut free, dairy free and gluten free friendly menu options. Please note: we are not a certified dairy free, nut free or gluten free facility as our kitchen processes many items containing peanuts, tree nuts, milk, eggs and wheat.

FRESH. REAL. SUSTAINABLE. FOR EVERYONE.

Our food is ethically grown, locally sourced, unprocessed/free of artificial preservatives, free of added refined sugars and organic whenever possible.

We use only free-range meat and dairy, wild caught fish, incorporate whole-grains into our dishes and take advantage of nature's seasonal bounty.

We source food and product consciously for a sustainable world.

We offer gluten-free, plant-based, vegetarian, paleo and keto options, so everyone can enjoy the fresh variety that Café Bonjour has to offer.

@cafebonjourboston

WE CATER! {inquire within}

For parties of 4 or more, 18% gratuity is included.