

LIFE'S PATINA C^o
MERCANTILE & CAFE

Pastries

COOKIES \$4.50

Brown butter chocolate chip, s'mores, peanut butter stuffed chocolate chip, oatmeal cherry cookie (v, gf, nf)

STICKY TOFFEE MINI CAKE \$8.50

Toffee sauce filling and cream cheese frosting

APPLE CIDER MINI BUNDT \$5.00

Spiced buttercream

COFFEE CAKE MUFFIN \$4.75

(v, gf)

CARROT CAKE \$6.50

Cream cheese frosting

MAPLE PECAN SCONE \$4.50

Maple glaze

APPLE CROSTATA \$6.00

Cardamom streusel & apple cider caramel

SOURCREAM COFFEE CAKE \$6.00

Brown sugar streusel & cream cheese

PUMPKIN SPICED LATTE POPTART \$5.00

ROASTED TRI-COLOR CARROT PUFF \$6.50

ASSORTED DAILY PASTRIES Asstd.

Grab & Go

LP SALAD (GF) \$14.00

Mixed lettuce, goat cheese, pistachios, dried cranberries, chicken salad, herb vinaigrette

CHICKEN SALAD SANDWICH \$14.00

celery root chicken salad, arugula, harissa aioli on housemade foccacia

ROASTED PUMPKIN SANDWICH \$12.00

Roasted pumpkin & chickpeas, whipped goat cheese, charred kale, onion & apple chutney, garlic aioli

AUTUMN QUINOA BOWL \$14.00

Red quinoa, greens, candied pecans, goat cheese, maple-ginger pears and crispy prosciutto with onion vinaigrette

A La Minute

SOUP OF THE DAY \$8.00

Served with sourdough bread
Add ½ grilled cheese + \$6

LP BACON EGG & CHEESE (GFO) \$12.00

Bacon, cheddar, egg, garlic aioli served on a housemade biscuit

FRITTATA SANDWICH (GFO) \$12.00

Egg, sundried tomato, basil, spinach, & garlic aioli served on multigrain ciabattini

SAUSAGE, EGG & CHEESE (GFO) \$12.00

Sausage patty, cheddar, egg, maple fig jam on a croissant bun

GRILLED CHEESE \$10.00

Cheddar, gruyere, butter & mustard

SWEET POTATO & PARSNIP QUICHE \$10.00

Goat cheese, Parmesan, sage, zataar & sumac

Tartines

AVOCADO TOAST (GFO) \$12.00

Avocado mash, pickled red onions, feta, microgreens, seasoned seeds & chili oil on sourdough bread

SMOKED SALMON TOAST (GFO) \$14.00

Whipped dill cream cheese, cornichon relish, smoked salmon & crispy shallots on sourdough bread

PEANUT BUTTER TOAST \$6.00

Natural peanut butter, raisins, honey, housemade granola served on sourdough bread

Additions

Hard boiled egg	\$2.00
Smoked salmon	\$6.00
Mixed greens	\$2.00

Coffee

ESPRESSO	
Single	\$2.00
Double	\$3.00
CAFE MOCHA	
12 oz.	\$5.50
16 oz.	\$6.00
AMERICANO	
12 oz.	\$4.00
16 oz.	\$5.00
CORTADO	
	\$4.00
FLAT WHITE	
8 oz.	\$4.50
ESPRESSO MACCHIATO	
	\$3.75
CAPPUCCINO	
12 oz.	\$4.50
LATTE - HOT OR ICED	
12 oz.	\$5.25
16 oz.	\$5.75
GOLDEN MILK LATTE	
12 oz.	\$5.50
16 oz.	\$6.00
COLD BREW	
12 oz.	\$4.25
16 oz.	\$5.25
DRIP COFFEE - REG OR DECAF	
12 oz.	\$3.00
16 oz.	\$3.50
SYRUPS	
Vanilla, honey, cinnamon bun, lavender, hazelnut, sugar-free vanilla, spiced brown sugar, rose, simple, blueberry, coconut, maple, pistachio	
	\$0.75
SAUCES	
Caramel, white chocolate or chocolate	
	\$1.00
ADD COLD FOAM	
Plain, pumpkin, maple	
	\$1.00

Check the grab & go case
for more chilled drinks.

Specialty Drinks

LP SIGNATURE LATTE	
12 oz.	\$5.50
16 oz.	\$6.00
PUMPKIN SPICE LATTE	
12 oz.	\$5.50
16 oz.	\$6.00
PUMPKIN CLOUD COLD BREW	
12 oz.	\$5.25
16 oz.	\$6.25
SALTED MAPLE LATTE	
12 oz	\$5.50
16 oz.	\$6.00
APPLE CHAI-DER	
12 oz	\$5.00
16 oz.	\$5.50
HARVEST SPRITZER	
16 oz	\$4.50

Teas

TEA	
To go only	\$3.00
In house pot	\$4.50
Tea options: english breakfast, ceylon decaf, earl grey, chamomile, green tea, summer mint	
To-go tea is served in cups; in-house tea is served in pots.	
UNSWEETENED HOUSEMADE ICED TEA	
16 oz.	\$4.00
MATCHA LATTE	
12 oz.	\$5.50
16 oz.	\$6.25
CEREMONIAL MATCHA LATTE	
12 oz.	\$6.00
16 oz.	\$6.75
CHAI LATTE	
12 oz.	\$5.50
16 oz.	\$6.00
LONDON FOG	
12 oz.	\$5.00
16 oz.	\$5.50

Drinks

CAFE HOT CHOCOLATE	
8 oz.	\$4.50
SPICY HOT CHOCOLATE	
8 oz.	\$4.75