



Beverage Menu

Espresso/Coffee:

Drip Coffee	2 / 2.5 / 3
Cold Brew	3 / 3.5 / 4
Espresso	2.5
Macchiato	2.75
Americano	3
Cappuccino	3.5
Latte	3.5 / 4 / 4.5
Dirty Chai Latte	4 / 4.5 / 5
Mocha	4 / 4.5 / 5
extra double shot	1.5
house made syrups	0.5
soy / almond / coconut milk	0.5

House Specials:

Seasonal house-made Sodas	2
with cream	2.5
Affogato	4.5

Other:

Tea, hot or iced	3
Chai or Tea Latte	3.5 / 4 / 4.5
Hot Chocolate	3.5 / 4 / 4.5

Retail

Amour Spreads Jams & Marmalades

Large Jar - 9 oz	12
Smaller Jar - 4 oz	8
Gift Boxes	25

We proudly feature local & regional artisan growers and producers including: Solstice Chocolate, Salsa del Diablo, Eva's Bakery, Keep it Real Vegetables, DOMA Coffee, Clifford Family Farms, & Beehive Cheese.

Food Menu

Savory Egg Plates

Three organic steam-scrambled eggs with whole wheat or gluten free toast & Amour Spreads Tomato Jam

Pesto Plate	8
Prosciutto Plate	9
Cured Salmon Plate	10
extra jam	1
salsa - Salsa Del Diablo	0.5

Salad / Soup / Sandwich

Salad – seasonal	6
with prosciutto	8
with cured salmon	9
Soup – seasonal	6
'Amour' Grilled Cheese	
with Amour Spreads Tomato Jam	
whole / half	7.5 / 4
Soup & Grilled Cheese Combo	
soup & half sandwich	9

Pastries

as priced

Gelato

One Scoop / Two	2.5 / 4
PINT to-go	10
Affogato	4.5

Other:

Granola Yogurt Parfait	5
Amour Spreads 'jam of the day', Butter & Toast	4

*We make everything right here every day.
Thank you for visiting. Enjoy your stay!
with love, John & Casee Francis,
Chef Amber Billingsley & the Amour team*