MON-FRI: 8 AM - NOON SAT-SUN: 8 AM - 1 PM

Simple Breakfast

TWO SOFT POACHED EGGS with herbs & country toast add:	\$9	CANIC GLACE	
• Jam • Hobbs Bacon or Prosciutto	+\$.50	N _{CH} E ⁶⁵	THE TANK
La Quercia or Fra' Mani Sausage • Market Vegetable, Truffled Mushrooms	+\$5		
& Roasted Tomato	+\$8		
GREEN EGGS & HAM two poached eggs, Prosciutto la Quercia & arugula-herb purée on country toast	\$15		
TOFU SCRAMBLE (V)	\$15		
with spinach, roasted tomatoes, turmeric, coriander, onion, and garlic		HOT POLENTA \$8.50 bowl add	
WILTED SAVOY SPINACH	\$8.50	truffled mushrooms	+\$2
with soft poached egg		poached egg	+\$2
TRUFFLED EGG TOAST	\$15	roasted tomatoes	+\$1
with melted fontina & market vegetable		creamy goat cheese	+\$2
ROASTED MUSHROOM MELT	\$16	all of the above	+\$6.50
two soft poached eggs with white truffle oil & chives on country toast		STONE-CUT OATMEAL (V)	
	\$8.75	\$7.50 bowl add	
OPEN-FACED AVOCADO (V)	ψ0.12	candied walnuts	+\$2
olive oil & sea salt on country toast	æ, i	currants	+\$1
CREAMY BRIE & BAGUETTE fruit and candied walnuts	\$14	organic cream	+\$1
		maple syrup	+\$1
ORGANIC YOGURT	\$10.50	brown sugar	+\$.50
granola, fruit & honey		cinnamon apples	+\$2
Eggs scrambled upon regue	esł	banana	+\$2
33		hlugharrias	+52

Breaklast Sandwiches Morning Sides

Choice of: bacon, pulled pork, sausage or spinach and mushrooms

Substitute gluten-free bread + \$1		· TOAST WITH BUTTER & LOCAL JAM	\$ 5	
POACHED EGG SANDWICH Grafton cheddar & Hobb's bacon on toasted ciabatta	\$13.75	ORGANIC POACHED EGG HOBB'S BACON, FRA' MANI SAUSAGE OR PROSCIUTTO LA QUERCIA	\$2.50 \$5	
OPEN-FACED EGG, BACON & ARUGULA with avocado on pullman bread	\$15	· ROASTED TOMATOES · ONE SLICE MELTY CHEESE TOAST	\$6 \$7.50	
GRILLED GRAFTON CHEDDAR & BACON on country toast	\$13	· BIG SLICE OF CINNAMON TOAST WITH SWEET BUTTER	\$6	
PROSCIUTTO LA QUERCIA with sweet butter on baguette	\$12	· MARKET VEGETABLE · ROASTED TRUFFLED MUSHROOMS	\$7 \$8	
OOEY-GOOEY GRILLED CHOCOLATE (V) hazelnut spread on country toast	\$8.50	· AVOCADO · WILTED SAVOY SPINACH · SMASHED POTATOES	\$3 \$5 \$7	
BREAKFAST BURRITO •(v) UPON REQUEST Scrambled egg, diced potato, onion, and cheddar cheese	\$16	· FRUIT BOWL	\$8.75	

we always serve local ORGANIC glaum Ranch EGGS! Yummy!

Coffee & Tea

COFFEE / DECAF	12 OZ \$3.25 / 16 OZ \$3.60
CAFÉ AU LAIT	\$4.75
COLD BREW	12 OZ \$4.25 / 16 OZ \$5.00
ESPRESSO	SINGLE \$3 / DOUBLE \$4
MACCHIATO (ITALIAN STYLE)	SINGLE \$4 / DOUBLE \$5
CORTADO	SINGLE \$4 / DOUBLE \$5
AMERICANO	12 OZ \$3.75 / 16 OZ \$4.75
CAPPUCCINO	12 OZ \$4.75 / 16 OZ \$5.75
LATTE	12 OZ \$5.25 / 16 OZ \$6.25
GOLDEN LATTE house-made almond milk, turmeric, ginger, honey, and cinnamon	. 12 OZ \$5.75 / 16 OZ \$7.85
GUITTARD HOT CHOCOLATE	12 OZ \$4 / 16 OZ \$5.25
HOUSE-MADE CHAI LATTE	12 OZ \$4.75 / 16 OZ \$5.75
MATCHA GREEN LATTE	12 OZ \$5 / 16 OZ \$6
ICED TEA	16 OZ \$3.75
HOT TEA	ASSORTED FLAVORS \$3.75
HOT TEA LATTE	\$4.75

WE USE ALL ORGANIC ROASTED MR. ESPRESSO COFFEE + CLOVER ORGANIC MILK & CREAM



PASTRIES AVAILABLE UNTIL THEY SELL OUT! including vegan and gluten-free options

AND DON'T MISS THE MENU OF FRESH JUICES AND SMOOTHIES







" OPEN DAILY "

EAT IN OR TAKE OUT

DOUD CRAFT STUDIOS ON SAN CARLOS BETWEEN OCEAN AND 7th CARMEL BY THE SEA

831-624-1600

CARMELBELLE.COM

LUNCH m DINNER

AVAILABLE EVERYDAY FROM: 8 AM - 5:30 PM

Organic!

Salada add Mary's chicken or grilled salmon to any salad + \$6 / \$10 FARMERS SALAD (V) \$10 (S) / \$13 (REG) organic greens, shaved cucumber, fennel, radish, carrot in a lemon vinaigrette \$11 (S) / \$15 (REG) CANDIED WALNUT, BLUE CHEESE & APPLE with mixed greens ORCHARD SALAD \$11 (S) / \$15 (REG) with citrus, pistachio, olives, pecan, goat cheese & mixed greens \$18 FREE-RANGE CHICKEN COBB SALAD with avocado, tomato, Hobb's bacon, blue cheese & mixed greens MARKET VEGETABLE SALAD \$15 with avocado, shaved farmstead cheese & arugula FRESH MOZZARELLA & ROASTED TOMATO \$14 with arugula & olive oil **GREEK SALAD** \$15 with romaine, feta, red onion, cucumber, tomato, & greek dressing our organic green salads are served with lemon vinaignette Soup ROASTED TOMATO with goat cheese (V) UPON REQUEST Cup \$7 / bowl \$9.50 Also ask about the soup du jour Comfort Classics CHOICE OF SIDE SALAD, SEASONAL MARKET VEGETABLE OR SMASHED POTATOES **OUINOA MAC 'N CHEESE** \$17 organic gluten free quinoa macaroni with beemster goat-gouda sauce BELLE'S MEATLOAF \$18 grass-fed angus beef, simple herbs & spices with house-made ketchup glaze MARY'S FREE-RANGE CHICKEN \$18 brined & slow roasted, choice or light or dark meat Belle Fauorites BELLE BOWL (V)

organic quinoa, arugula, mushrooms, & nutty dressing with your choice of 4 additions:
hard-boiled egg / chicken / pork / smoked salmon (+\$4) / chickpeas /
black beans / lentils / avocado / walnuts / caramelized onions / chia seeds /
goat cheese / fresh tomato / roasted tomato

\$19.50

\$28

SALMON PASTApenne with grilled salmon, tomato, basil, garlic, light cream, parmesan, and olive oil gluten or dairy-free upon request

GRILLED SALMONwith market vegetable and smashed potatoes

Cold Sandwiches

these sandwiches are served on warm, toasted bread!

CHICKEN SALAD SANDWICH roasted tomato on ciabatta	\$14
CHICKEN & BRIE braeburn apple on ciabatta	\$15
COUNTRY PÂTÉ little pickles, grainy mustard, red onion on baguette	\$15
VEGGIE SANDWICH tomato, avocado & wild arugula on whole wheat add forting theese +\$2	\$13
PROSCIUTTO LA QUERCIA with sweet butter on baguette	\$12
OPEN-FACED AVOCADO (V) olive oil & sea salt on country toast	\$8.75
PEANUT BUTTER ← JAM (V) on soft pullman bread sub almond butter +\$\(1 \)	\$8

····· Substitute gluten-free bread +\$1.00·····

Warm Sandwiches

THE BEST PLANT-BASED VLT (V) Lightlife smoky tempeh, fresh tomato, avocado and arugula on pullman	\$15
MEATLOAF ← HOUSE-MADE KETCHUP shaved red onion on ciabatta	\$15
OPEN-FACED ROASTED MUSHROOM MELT truffle oil, cheddar cheese on country toast	\$14
HAM, FONTINA & PEAR honey mustard on country toast	\$15
GRILLED GRAFTON CHEDDAR on country toast add bacon +\$3.50 add fresh tomato +\$2	\$10
SLOW-COOKED PORK red onion-currant chutney on ciabatta	\$14
THE BEST B.L.T Hobb's bacon, fresh tomato, arugula on pullman add avocado +\$2	\$13
MOZZARELLA & PROSCIUTTO LA QUERCIA with market vegetable on country toast	\$15

most sandwiches have our house-made aioli

Sides

OASTED MARKET VEGETABLE (V)	\$7
MASHED POTATOES (V) UPON REQUEST ukon gold potatoes with sea salt,	\$7
resh herbs, lemon vinaigrette & crème fraîche	
OASTED TOMATOES (V)	\$6
OASTED TRUFFLED MUSHROOMS (V)	\$8
VOCADO (V)	\$3
VILTED SAVOY SPINACH (V)	\$5

Snacks

BREAD & SWEET BUTTER WITH SEA SALT	\$5
OPEN-FACED AVOCADO (V) with olive oil & sea salt on country toast	\$8.75
LITTLE BOWL OF MIXED OLIVES	\$9
CROSTINI - CHOOSE TWO country pâté • goat cheese & tomato • truffled mushrooms	\$13.50
VEGGIE PLATE roasted market vegetable, truffled mushrooms, roasted tomatoes & goat cheese crostini	\$16
MELTY CHEESE TOAST	\$7.50

DON'T MISS OUT ON OUR SELECTION OF BEER & WINE!

Cheese & Charcuterie

CHEESE &	CHARCUTERIE BOARD	\$26
PICK 3:	· PROSCIUTTO LA QUERCIA · COUNTRY PÂTÉ · SALAMI	· BLUE CHEESE · SOFT CHEESE · HARD CHEESE
A NICE PI fruit & bag	ECE OF BRIE uette	\$14
FRESH MO olive oil, se	ZZARELLA ea salt & toast	\$12

Sweets

PLEASE SEE OUR FRESHLY BAKED COOKIES, CAKES & TARTS! Including vegan and gluten-free options

*(V) = PLANT - BASED