



*Bistro Cacao*

# BRUNCH MENU

Saturday - Sunday 10:00 AM - 3:00 PM

\*\*\*Due to limited seating, maximum 2 HOURS seating\*\*\*

## SOUPS / SALADS / APPETIZERS

### Onion Soup - 13

French Onion Soup with Gruyere Cheese

### Bisque de Homard - 15

Butter Poached Lobster, Fried Sage

### Salade "Cacao" - 12

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

### Charcuterie -22

Chef's Selection of Charcuterie, Dijon, Onion Jam, Cornichon, Pickled vegetable, Crostini

### Fromage Assorti -18

Assorted Selection of Local and French Cheese, House Made Jam, Honey Comb, Candied Walnut, Crostini

### Pâté de Campagne -14

Pork Country Pate, Prune, Dijon, Onion Jam, Crostini

### Tarte Flambée -16

Fromage Blanc, Onion, Bacon Lardon, Chive

### Escargots au Beurre d'Ail -14

Sautéed Snail, Button Mushroom, Garlic-Parsley Butter

### Pastries -10

## EGGS

### Ham & Cheese Frittata -16

Sun dried Tomatoes, Ham, Gruyere Cheese, Mesclun Greens

### Lobster Omelet -20

Creamy Goat Cheese, Lobster Meat, Roasted Potatoes

### Eggs Benedict -17

English Muffin, Canadian Bacon, Bearnaise Potatoes, Hollandaise

### Eggs Norwegian -16

Tomatoes, Smoked Salmon, English Muffin Mesclun Greens, Hollandaise

### Veggie Omelet -16

Spinach, Mushroom, Mesclun Greens

### Crab Hash -19

Smoked Salmon, Crab Meat, Potatoes, Onions, Mixed Peppers, Poach Eggs, Bearnaise

### Quiche -16

Tartlet, Spinach, Mushrooms, Goat Cheese, American Cheese, Swiss Cheese, Eggs, Cream

### Steak and Eggs -24

Grilled Ribeye Steak, Sunny Side Up Eggs, French Fries

## ENTREE SALADS

### Grilled Chicken Caesar Salad -16

Organic Chicken Breast Romaine Hearts, 5 Years Aged Parmesan, Croutons, Anchovy Caesar Dressing

### Grilled Salmon Salad -20

Mesclun Salad, Sweet Cherry Tomatoes, Goat Cheese, Walnut Herb Dressing

### New York Steak Salad -20

Mesclun Salad, Roquefort Cheese, Herb Dressing

## SANDWICHES

### Chicken Sandwich -15

Grilled Organic Chicken, Havarti Cheese, Avocado Puree, Romaine Heart, Tomato, French Fries

### Grilled Dry Aged Burger -19

American Cheese, Tomato Aioli, Onion Jam, Brioche Bun, French Fries

### New York Steak Sandwich -18

Striploin, Havarti Cheese, Andy Boy Romaine Hearts, Beefsteak Tomato, Herb Aioli, French Fries

### Veggie Sandwich -16

Winter Squash, Chopped Kale, Havarti Cheese, Herb Aioli, Pumpernickel, Green Salad

## ENTREES

### Trout Amandine -26

Pan Seared River Trout, Haricot Verts, Toasted Almonds, Brown Butter Lemon Sauce

### Steak Frites -28

Grilled Hanger Steak, Caramelized Shallots, Red Wine Jus, Pommes Frites

### Mushroom Ravioli -26

Sauteed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence

## SWEETS

### French Toast -14

### Buckwheat Crepe -13

### Yogurt Parfait -9

## **For the Table**

### **Bottle of Mimosa | 38**

Bottle of Francois Montand Brut,  
Carafe of Orange Juice, Cranberry Juice, or Pineapple Juice

### **Pitcher of Bloody Mary | 38**

Tito's Bloody Mary mix, With Celery and Carrots

## **Brunch Cocktail**

### **Mimosa | 9**

Orange Juice, Triple Sec and Champagne

### **Pomegranate Mimosa | 9**

Pomegranate and Champagne

### **Bloody Mary | 10**

Tito's Vodka, Bloody Mary Mix and Lime

### **Kir Royal | 10**

Crème de Cassis and Champagne

### **Holiday Mimosa | 11**

Rosemary Infused Syrup, Cranberry Juice and Champagne

### **French Coffee | 12**

Coffee Americano, Grand Marnie, topped with Whipped Cream

### **Vin Chaud | 12**

Red Wine, Cinnamon, Star Anise, Cranberries & Slice of Orange