



# BRUNCH MENU



## APPETIZERS

### Pastries -8-

Chocolate and Butter Croissant, Nutella, House Jam

### Soupe à l'Oignon -11-

French Onion Soup with Gruyère Cheese

### Salade "Cacao" -11-

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

### Pumpkin Salad -12-

Roasted Pumpkin, Spinach, Toasted Pumpkin Seeds, Ricotta Salata, Dried Cranberries, Basil Balsamic Vinaigrette

### Escargots au Beurre d'Ail -14-

Sautéed Snail, Button Mushroom, Garlic-Parsley Butter

### Saumon Fumé -15-

Smoked Salmon, Shallot, Caper, Lemon, Boiled Egg, Whipped Creme Fraiche, Brioche Toast

### Charcuterie\* -24-

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

### Fromage Assorti -21-

Assorted Selection of Local and French Cheese, House Made Jam, Honey Comb, Walnut, Cranberry Walnut Bread

## EGGS

### Frittata Loraine -16-

Bacon, Gruyere Cheese, Eggs, Mesclun Greens

### Basted Eggs -19-

Roasted Pepper-tomato Sauce, Chorizo, Cilantro, Brioche Toast, Home Fries

### Eggs Benedict\* -16-

English Muffin, Canadian Bacon, Bearnaise Potatoes, Hollandaise

### Eggs Norwegian\* -17-

Grilled Tomato, Smoked Salmon, English Muffin, Mesclun Greens, Hollandaise

### Veggie Omelet -16-

Kale, Mushroom, Organic Eggs, Mesclun Greens

### Mushroom Crepe -16-

Roasted Forest Mushrooms, Gruyere, Egg

### Quiche -16-

Spinach, Mushrooms, Gruyere Cheese, Egg Custard

### Steak and Eggs\* -28-

Grilled New York Strip, Sunny Side Up Eggs, French Fries

### Avocado Toast with Poached Eggs -16-

Grilled Pumpernickel, Avocado, Arugula, Poached Eggs, Tomato sauce

## ENTREES

### Trout Amandine -28-

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

### Grilled Dry Aged Burger\* -19-

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

### Croque Monsieur -18-

Brioche, Gruyère, French Ham, Crème Fraîche Custard

### Grilled Chicken Salad -19-

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

### Grilled Salmon Salad\* -21-

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

### Ravioli aux Champignon -26-

Mushroom Ravioli, Sautéed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence

## SWEETS

### French Toast\* -15-

Challah French Toast, Fresh Fruit, Whipped Cream, Vermont Maple Syrup

### Buckwheat Crepe -14-

Gluten Free Buckwheat Crepe, Nutella, Bananas, Whipped Cream, Strawberries

### Yogurt Parfait -10-

House Made Yogurt, Fresh Berries, Granola

## SIDES

BACON-5 / BREAKFAST POTATOES-5 / TWO EGGS-5 / BRUSSELS SPROUTS-6 / FRENCH FRIES-6 / CHICKEN SAUSAGE -5

*Bon Appetit...*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

