



## SUNDAY BRUNCH

### COCKTAILS AND COFFEE

**FRESH BERRY CHAMPAGNE COCKTAIL**, OUR HOUSE CHAMPAGNE WITH FRESH BERRIES AND ANGOSTURA BITTERS, \$ 9.25

**GROWN-UP SHIRLEY TEMPLE**: CHAMPAGNE, GRENADINE, SPLASH OF ORANGE JUICE, SPRITE, \$9.25

**CAFÉ AU LAIT PARISIEN**: GRAND CAFÉ, CROISSANT OR FRESH BREAD OF THE DAY, BUTTER AND CONFITURE, \$ 6.50

### APPETIZERS

\*PAIN PERDU: THE ORIGINAL FRENCH TOAST; BROILED, AND SERVED WITH CRÈME ANGLAISE, \$6.00

\*SOUPE DU JOUR, \$ 7.00

\*ONION SOUP GRATINÉE, \$ 7.00

\*ESCARGOTS BAKED IN GARLIC, TOMATO & HERBS, \$ 8.00; ESCARGOTS BAKED IN ROQUEFORT, \$ 9.00

\*PÂTÉ ET BRIE, WITH CALVADOS & SWEET ONION CHUTNEY, \$ 9.00

\*PAN-SEARED SEA SCALLOPS OVER OVEN-FRIED TOMATO TOPPED WITH A CONCASSÉ OF TOMATO, SHALLOTS, AND BASIL DRIZZLED WITH TRUFFLE OIL, \$ 9.00

### QUICHE, SANDWICHES, CRÊPES, & OMELETS

\*QUICHE DU JOUR, \$ 8.00

\*CROISSANT CROQUE MONSIEUR: HAM AND GRUYÈRE SANDWICH WITH MORNAY SAUCE, \$ 8.00

\*CROISSANT CROQUE MADAME: HAM AND GRUYÈRE SANDWICH WITH MORNAY SAUCE AND AN EGG ON TOP, \$ 9.00

\*OPEN-FACED PROSCIUTTO SANDWICH WITH HARD-BOILED EGG, ROASTED TOMATO AND SAUCE VERTE, \$ 8.50

\*OMELETTE PROVENÇALE WITH RATATOUILLE AND GRUYÈRE, \$ 11.00

\*OMELETTE PAYSANNE WITH POTATOES, BACON AND ONION, \$ 10.00

\*HERBED EGG WHITE OMELET WITH GRUYÈRE AND ROQUEFORT, \$ 9.50

\*CRÊPE BRETONNE SÉLECTION: CHOOSE EGG, HAM, BACON, GRUYÈRE, ROQUEFORT, CHÈVRE, BRIE, RATATOUILLE, SPINACH, POACHED PEAR, OR A COMBINATION, STARTING AT \$ 8.00

### SALADS

\*SALADE BERGÈRE: MIXED LOCAL GREENS WITH CHÈVRE OR ROQUEFORT AND TARRAGON VINAIGRETTE, \$ 7.00

\*SALADE DE PROVENCE; ROASTED TOMATOES, GRILLED ONION, DRY BLACK OLIVES, AND CHÈVRE, SERVED OVER MIXED GREENS, \$ 10.00

\*SALADE LYONNAISE: SOFT POACHED EGGS, POTATOES, AND BACON SERVED OVER MIXED GREENS, \$ 11.00

\*SALADE MEDITERRANÉE; GRILLED SHRIMP OVER ASPARAGUS, SAUTÉED MUSHROOM, BLACK OLIVES, AND ANCHOVIES, ON A BED OF LETTUCE, \$ 12.50

\*RADICCHIO AND BERRY SALAD: RADICCHIO, SPINACH, STRAWBERRIES, BLACKBERRIES, CHEVRE WITH RASPBERRY VINAIGRETTE, \$ 12.00

### ENTRÉES

\*BEELER FARM PORK CHOP, SERVED WITH RATATOUILLE, LYONNAISE POTATOES, AND PORT DEMI-GLAZE, \$ 14.00

\*CATCH MEUNIÈRE, OVER A VEGETABLE AND RICE PILAF, \$ 15.00

\*PETIT FILET MIGNON, SERVED WITH RATATOUILLE, LYONNAISE POTATOES, AND GREEN PEPPERCORN SAUCE, \$ 18.00

\*SMOKED SALMON EGGS BENEDICT, SERVED WITH BROCCOLINI, HOLLANDAISE AND A GRILLED BRIOCHE, \$ 12.00

*WE ACCEPT AMEX, VISA, MASTERCARD, DISCOVER AND NC PERSONAL CHECKS. 18% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*