



SUNDAY BRUNCH

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

JUICES: ORANGE, APPLE, PINEAPPLE, GRAPEFRUIT, CRANBERRY, \$ 3.00

CAFÉ AU LAIT PARISIEN: GRAND CAFÉ, CROISSANT, BUTTER AND CONFITURE, \$ 6.50

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

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

APPETIZERS

*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

*MUSSELS MARINIÈRE, STEAMED IN WHITE WINE, TOMATO AND SHALLOTS, \$ 8.00

*PAN-SEARED SEA SCALLOPS SERVED OVER CAULIFLOWER PURÉE AND SAUTÉED SPINACH, \$ 9.00

QUICHE, SANDWICHES & 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

SALADS

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

*SPRING CAPRESE: ROASTED BEETS, CHÈVRE AND BASIL WITH ROASTED ALMOND VINAIGRETTE, \$8.00

*SPINACH AND MINT SALAD: CHÈVRE, CANDIED PECANS AND PEAR VINAIGRETTE, \$8.00

*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 PULLED DUCK CONFIT SERVED OVER MIXED GREENS, \$ 11.00

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

ENTRÉES

*GRILLED LAMB CHOPS WITH MAITRE D' BUTTER, LYONNAISE POTATOES AND RATATOUILLE, \$ 15.00

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

*PETIT FILET MIGNON, SERVED WITH RATATOUILLE, LYONNAISE POTATOES, AND GREEN PEPPERCORN SAUCE, \$ 16.00

*SMOKED SALMON EGGS BENEDICT, SERVED WITH BROCCOLINI, HOLLANDAISE AND A GRILLED BRIOCHE, \$ 11.00

*WE ACCEPT VISA, MASTERCARD, AND DISCOVER ~ NO PERSONAL CHECKS PLEASE
18% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE*