

Brunch Menu

Aperitifs: *Drinks to enhance and stimulate the appetite*

•**Bloody Mary \$8**

•**Mimosa \$8**

Sparkling Brut and Fresh Orange Juice

•**Grand Mimosa \$9.50**

Sparkling Brut, Grand Marnier & Fresh Orange Juice

•**Kir \$8**

White wine and Creme de Cassis

•**Kir Royale \$9.50**

Sparkling Brut and Creme de Cassis

•**Pastis Ricard \$6.50**

STARTERS

YOGURT PARFAIT \$6

Greek yogurt, salted caramel, bananas, topped with granola

POMMES FRITES \$8

Shoe string fries served with whole grain sweet mustard aioli. and mango chutney ketchup

L'ENFANT MASON SALAD \$10

Spring mixed greens served with our house Champagne vinaigrette
Add tuna 6, smoked salmon 4

BAKED BRIE \$11

Served with mixed greens plum chutney, mango chutney, and crostinis

VEGETABLE FLATBREADS \$8

Roasted mushroom, sliced squash and zucchini, and red peppers with Gruyere

CRISPY PROSCIUTTO FLATBREAD \$9

Dried figs, crispy prosciutto and arugula with Gruyere

SOUPS

TRADITIONAL ONION GRATINEE \$8

Served with gruyere, baguette

SOUP DU JOUR \$7

SIDES \$4

• Potato Hash • Sausage Patties •

• Peppered bacon • Over easy Egg / Poached Egg • Side salad

MAIN PLATES

BISTRO BURGER // Gruyere, peppered bacon, herb frites 14 *Add egg \$2*

PORK BAHN MI // Gingered pork tenderloin, pickled onion, carrots, radish, truffle aioli on toasted baguette w/ salad \$14

CROQUE MONSIEUR // Black Forest ham and Gruyere cheese served on toasted brioche with a side salad \$12
Add an egg to make a croque madame \$2

EGGS BENEDICT // Black Forest ham, poached eggs and hollandaise on a croissant served with potato hash \$12

EGGS NORWEIGEN // Smoked Norweigen salmon poached eggs and hollandaise on a croissant served with potato hash \$14

TUNA NICOISE // Seared tuna steak served over spring mix greens hard boiled egg haricot verts and roasted potatoes served with a tomato vinaigrette \$18

STEAK & EGGS // Hollandaise, served with a poached or fried eggs \$21

FRENCH TOAST // Salted caramel, spiced walnuts, maple syrup and sausage links \$13

FRITTATA DU JOUR // Housemade quiche served with a side salad and topped with a tomato vinaigrette & served with a side salad \$12

LA GRANDE NY BAGEL // Smoked Norweigen salmon, with a bagel, cream cheese, red onion & capers \$13