



Brunch Bowls \$13.45

Chorizo & Queso Bowl

Grilled potatoes topped with house made queso, a poached egg, pickled onions, cilantro and avocado crema.

(Contains wheat, dairy, and pork)

Potatoes Bravas Bowl (GF, V)

Grilled potatoes topped with a poached egg and garnished with smoked paprika tomato sauce and hollandaise. Add chorizo, prosciutto or country ham for \$4.

Country Boy Bowl Benny

Grilled potatoes topped with a poached eggs and country ham; garnished with creamy bechamel sauce and chives. (Contains pork, wheat, and dairy)

Lighter Fare

Croque Madame \$14.49

A slice of toasted bread topped with a creamy bechamel sauce, black forest ham, Dijon mustard, gruyere cheese and sunny egg. Comes with a side bistro garden salad or soup of the day if available. (Contains wheat, dairy, and pork). Substitute the strawberry salad for \$3 more.

Spring Berry Salad \$13.45

A medley of sliced strawberries, blueberries, and red raspberries topped with candied almonds, blue cheese, thinly sliced pickled onion and prosciutto. Drizzled with sweetened balsamic reduction and olive oil. (GF, contains dairy) (Substitute prosciutto for smoked salmon if desired)

Bistro Garden Salad \$12.42

A bed of greens with tomatoes, cucumbers, pickled red onion, cheese, and house-made croutons. Choice of dressing- green goddess, Dijon vinaigrette, or apple cider-maple vinaigrette. Add chicken, smoked salmon or prosciutto for \$4.00 more to make it an entrée. (GF, V)

Cha-Cha Cherry Bomb Salad \$12.42

A bed of greens with sweet potatoes, dried cherries, feta, and spiced pecans. Designed to come with the apple cider-maple vinaigrette.

Add chicken, smoked salmon or prosciutto for \$4.00 more to make it an entrée. (GF, V)

Salmon Crepe \$14.49

Crepe filled with a spread of smoked and poached salmon, yogurt, cucumbers, fresh herbs, and shallot. Topped with creamy bechamel, capers and dill. Comes with choice of side bistro garden salad or soup of the day (if available). (Contains wheat, dairy, and fish)

Fruity, Crunchy Yogurt Bowl \$9.31 GF

Bowl of tangy Greek yogurt topped with seasonal fruit, granola, cocoa nibs, toasted coconut, and local honey.

Soup du Jour Bowl \$9.31

A bowl of our soup of the day. Served with bread. Add a side garden salad for \$4.

A La Carte \$4.14 each

Fruit Salad Cup of seasonal fruits

Prosciutto or Country Ham Slice

Scone of the Day

Pantoufle's Bistro Brunch

Allergen Statement

*Please be advised that food prepared here may contain milk, eggs, wheat, soybean, sesame, peanuts, tree nuts, fish and shellfish.

GF= Gluten free GFA= Gluten free option available V=Vegetarian

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3.38% Cash Discount offered