

Pantoufle's Bistro Brunch Menu

(Sat 9-2 & Sun 10-2)



Note: Substitutions or changes may not be accommodated. Allergen substitutions may be available upon request.

Garden Bowl (GF,DF, V)

Grilled potatoes, sweet potatoes, sauteed seasonal vegetables and cherry tomatoes atop fresh greens, and drizzled with tahini sauce, topped with pickled onion. Add a poached, scrambled or fried egg for \$2.07 and/or smoked salmon or prosciutto for \$4.14. (Contains sesame.) **13.45**

Ham & Cheese Crepe with egg[±]

A house made crepe filled with black forest ham, Dijon mustard and gruyere-swiss cheese. Comes with your choice of grilled potatoes, side salad or a cup of soup. (Contains wheat, egg, dairy, and pork). **15.52** ****Gluten free crepe option may be available****

([±]Note: While totally yummy and handled as safely as we can, consuming raw or undercooked eggs could potentially increase your risk of foodborne illness, especially if immunocompromised or pregnant, let us know if you need a different egg preparation)

Egg, Prosciutto & Cheese Croissant

A buttery croissant filled with scrambled eggs, cheese, and crispy prosciutto. Comes with choice of grilled potatoes, side salad or a cup of soup. (Contains wheat, dairy, and pork)

13.45

Brunch Burrito or Bowl

A huge burrito filled with grilled potatoes, queso sauce, spicy pork chorizo, scrambled eggs, and black beans. Bowl is made without the flour tortilla. Topped with salsa verde, avocado crema, pickled onions, and cilantro. (Contains soy, wheat, dairy, and pork) **13.45**

Traditional Eggs Benedict[±]

Two poached eggs atop toasted English muffins and Canadian bacon slices. Topped with house-made hollandaise and chive sprinkles. Comes with choice of grilled potatoes, side salad or soup (Contains wheat, dairy, soy and pork) **14.49**

Smoked Salmon Eggs Benedict[±]

Two poached eggs atop toasted English muffins and smoked salmon. Topped with house-made hollandaise and chive sprinkles. Comes with choice of grilled potatoes, side salad or soup (Contains wheat, dairy, soy and fish) **16.56**

Salad du Jour A salad concocted by our chef using fun ingredients that have showed up in the fridge. Ask your server for details. (Lettuce know your allergies to ensure our wild card salad is right for you). Add salmon fillet, smoked salmon or prosciutto at additional charge.

One Size 13.45

Bistro Garden Salad (GF, V)

A bed of greens with tomatoes, cucumbers, pickled red onion, and cheese. Choice of dressing- Green Goddess (GF) or Dijon vinaigrette (GF, V/DF). Add salmon fillet, smoked salmon or prosciutto for additional charge. **Full 13.45 Half 7.24**

Soup du Jour (Soup of the day) Bowl \$9.31 Cup \$5.43

Ask your server about the seasonal soup. All soups are handmade here from scratch. Bowl comes with two slices of toasted baguette and cup comes with one slice of toasted baguette. Additional bread available for additional cost. Add a side salad for \$4. (Ask about allergens)

Scone 4.14

We offer a selection of homemade scones daily. Flavors **MAY** include chocolate orange, blueberry, and others. Ask your server about flavor availability. (Contain wheat and dairy)

Fruit Cup 4.14

Selection of fruits. Ask your server about what's available

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES/ALLERGENS you may have so we can make sure to prepare your food as safe as we can.

3.38% Cash Discount offered

GF= Gluten friendly GFA= Gluten friendly option available V=Vegetarian DF=Dairy Free

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PLEASE ALERT YOUR SERVER OF ANY ALLERGIES. We handle tree nuts, peanuts, wheat, eggs, dairy, sesame, fish, and shellfish. NOTE: Omissions of allergens from any dish may not guarantee an allergen free item.