

# Pantoufle's Bistro Brunch Menu

## Brunch Bowls \$13.45

### Chorizo & Queso Bowl

Grilled potatoes topped with spicy pork chorizo, house made queso, a poached egg, pickled onions, cilantro and avocado crema. (Contains wheat, dairy, and pork)

### Autumn Harvest Bowl (GF,DF,V)

Grilled potatoes topped with sweet potatoes, quinoa salad, fresh spinach, and drizzled with tahini sauce. Try it with a poached egg and smoked salmon or other protein as priced below. (Contains nuts and sesame.)

### Country Boy Bowl

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

(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)

## Soup, Salad, and Lighter Fare

### Croque Monsieur

A slice of toasted bread topped with a creamy bechamel sauce, black forest ham, Dijon mustard and gruyere-swiss cheese. Comes with your choice of the side salad or a cup of soup. (Contains wheat, dairy, and pork) Add egg to make it a Madame for \$2.07 more **\$14.49**

### Tomato Tart

A buttery pastry shell filled with creamy cheesy sauce with a hint of horseradish, topped with sliced heirloom local tomatoes and drizzled with basil oil. Comes with choice of side salad or soup. (Contains wheat and dairy). **\$13.45**

### Turkey-Bacon-Cheddar Melt

Artisanal bread filled with sliced roasted turkey breast, shredded cheddar, and thick cut bacon. Served with choice of roasted red pepper aioli or spicy chipotle aioli. Comes with choice of side salad or potato chips. (Contains wheat, dairy, and pork). **\$14.49**

### Cha-Cha Cherry Bombe Salad (GF, V)

A bed of local grown greens with roasted sweet potatoes, dried cherry, pecans, and feta. Comes with our apple cider vinaigrette, but Green Goddess (GF) or Dijon vinaigrette (GF,V/DF) are also available. Add cold grilled chicken, smoked salmon, or prosciutto at additional charge. **Full \$12.42 half \$7.24**

### Bistro Garden Salad (GF, V)

A bed of greens with tomatoes, cucumbers, pickled red onion, cheese, and house-made croutons. Choice of dressing- Green Goddess (GF), apple cider vinaigrette (V, GF) or Dijon vinaigrette (V, GF). Add chicken, smoked salmon or prosciutto for \$4.00 more to make it an entrée. **Full \$12.42 Half \$7.24**

### Mulligatawny Soup (V,DF,GF) Bowl \$9.31

A bowl of curry spiced red lentil soup with sweet potatoes, apples, and vegetables. Served over rice with cilantro garnish. Add a side salad for \$4.

### Seasonal Fruits Bowl (V,DF,GF)

A bowl of fresh seasonal fruits. Bowl \$5.17

## A La Carte \$4.14 each except as marked

### Country Ham Slice, Prosciutto or Smoked salmon

**Egg of choice (scrambled or fried) \$2.07 per egg**

### Scone of the Day

### Side of Grilled Potatoes

## 3.38% Cash Discount offered

Allergen Statement: \*Please be advised that food prepared here may contain milk, eggs, wheat, soybean, sesame, peanuts, tree nuts, fish and shell fish.

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

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