

# 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 for \$2.07 and/or smoked salmon or prosciutto for \$4.14. (Contains nuts and sesame.)

(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 Madame

A slice of toasted bread topped with a creamy bechamel sauce, black forest ham, Dijon mustard and gruyere-swiss cheese. Topped with fried egg. Comes with choice of grilled potatoes, side salad or soup (Contains wheat, dairy, and pork) **\$14.49**

### Spinach Artichoke Tart

A buttery pastry shell filled with creamy cheesy sauce topped with sauteed spinach and artichoke hearts. Comes with choice of grilled potatoes, side salad or soup . (Contains wheat and dairy). **\$13.45**

### Chicken Salad on a Croissant

Croissant stuffed with house made chicken salad (pulled chicken, mayo, celery). Comes with choice of side salad, chips or soup. (Contains wheat). **\$13.45**

### 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 rice, sweet potatoes, apples, and vegetables. Topped with cilantro garnish. Add a side salad for \$4.

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

Ask your server about the seasonal soup. All soups are handmade here from scratch. Comes with bread slices. Add a side salad for \$4.

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

A bowl of fresh seasonal fruits. Bowl \$5.17

### Scone \$4.14

We offer a selection of homemade scones daily. Flavors **MAY** include chocolate orange, blueberry, apple crisp, and others. Ask your server about flavor availability.



## 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 shellfish.

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

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