

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)

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

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)

The Crepes

Ham & Cheese Crepe with Egg

A warmed crepe filled with ham, Dijon mustard, and gruyere/Swiss cheese blend. Comes with choice of fried or scrambled egg. Comes with a choice of side bistro garden salad, grilled potatoes, or soup of the day if available. (Contains wheat, dairy, and pork). **\$13.45**

Chicken, Brie, & Apple Crepe

A warmed crepe filled with pulled chicken, brie, and apple butter. Comes with choice of side garden salad or soup of the day if available. (Contains wheat and dairy). **\$13.45**

The Sandwich

Turkey-Bacon-Cheddar Melt

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

The Salads

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

The Soup

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

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

The Fruit Bowl

Summer Fruits Bowl (V,DF,GF)

A bowl of fresh local summer 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 shellfish.

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

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