

Pantoufle's Bistro Thanksgiving Week Menu

Friday 8am-2pm;

4pm-8pm

Saturday 9am-2pm;

4pm-8pm

*****Reservations strongly
recommended for Friday and
Saturday dinner service*****

Sunday 9am-2pm (food
supply dependent, first come first
serve, no reservations)



Brunch (SERVED UNTIL 2pm or while supplies last)

All items come with a choice of side salad, fruit cup or hashbrown casserole.

Frittata (GF)

Crustless egg quiche with sauteed onion and spinach with creamy goat cheese. (Contains eggs and dairy). **\$13.45**

Pita Scramble Sammy

Pita filled with cheesy scrambled eggs and crumbled sausage. (Contains wheat, dairy and pork). Ask for scramble without pita for a gluten friendly option. **\$13.45**

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**

Frito Pie with Fried or Scrambled Egg

Crunchy corn chips topped with your choice of egg as well as Pantoufle's chili and queso sauce. (Contains beef, wheat, and dairy). Substitute shredded cheese for a gluten friendly option. **\$13.45**

(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)

Linner (All day; No Meal service between 2:30pm to 4pm- restaurant will be resetting for dinner)

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. **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). **Full \$12.42 Half \$7.24**

Chili (GF) Bowl \$9.31

A bowl of chili garnished with sour cream, onion, and shredded cheese. (contains beef, and dairy) Add a side salad or chips for \$4 more.

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.

Fruit Bowl (GF,V, DF)

A medley of fresh fruits like grapes, pineapple, and blueberries. Note: Fruit may vary depending upon availability. **\$5.17**

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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Dinner (Available after 4pm)

Braised Boneless Beef Short Ribs

Red wine braised beef with carrots and mushrooms served with creamy mashed potatoes. (GF, Contains dairy) **\$28.98**

Salmon Asparagus Orzo

Broiled salmon atop a creamy asparagus orzo. Topped with shaved pecorino. Can be made with white rice for a GF option. (Contains wheat and dairy). **\$28.98**

Bangers & Mash (GF)

Two beer braised bratwurst in a stout-onion gravy over creamy mashed potatoes. (Contains dairy). **\$26.91**

Autumn Squash (Vegan)

Oven roasted autumn squash over a bed of spinach, topped with a quinoa salad of beets, citrus, fresh herbs, and walnuts and drizzled with a tahini dressing. Comes with side salad. Contains sesame. **\$23.80 GF/DF/V**



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