

Brunch Bowl \$13

Chorizo & Queso Bowl*

Grilled potatoes seasoned with Tajin, topped with house made queso, poached egg, pickled red onion, and lime- avocado crema.
(Contains wheat, dairy, and pork)

Country Boy Bowl Benny*

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

Lighter Fare

Croque Madame* \$14

A slice of toasted sour dough bread topped with a creamy bechamel sauce, black forest ham, Dijon mustard, gruyere cheese and sunny egg. Comes with a side bistro garden salad. (Contains wheat, dairy, and pork). Substitute the citrus salad for \$3 more.

Citrus Prosciutto Salad \$13

A rainbow of sliced citruses topped with pistachios, feta, thinly sliced red onion and prosciutto. Drizzled with honey and olive oil. (GF, contains dairy)

Bistro Garden Salad \$12

A bed of greens with tomatoes, cucumbers, pickled red onion, feta, and house-made croutons.

Choice of dressing- green goddess, Dijon vinaigrette, or apple cider-maple vinaigrette. Add chicken or prosciutto for \$4.00 more to make it an entrée. (GF, V)

Salmon Crepe \$14

Crepe filled with a spread of smoked salmon, crème fraiche, cucumbers, and shallot. Topped with creamy bechamel, capers and dill. Comes with side bistro garden salad. (Contains wheat, dairy, and fish)

Fruity, Crunchy Yogurt Bowl \$9

Bowl of tangy Greek yogurt topped with seasonal fresh fruit medley, crunchy (GF) granola, cocoa nibs and toasted coconut.

A La Carte \$4 each

Fruit Salad *Cup of seasonal fruits*

Prosciutto or Country Ham Slice

Scone of the Day



Pantoufle's Bistro Brunch

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