

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 & Gruyere Crepe with Egg

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

The Sandwich

Muffaletta

House made bread filled with provolone, ham, mortadella, assorted Italian meats, and tangy olive salad. Accompanied with a choice of side bistro garden salad or potato chips. (Contains wheat, dairy, and pork). **\$14.49**

The Salads

Grilled Chicken Greek Salad

A bed of local grown greens with tomatoes, cucumbers, pickled red onion, feta, and kalamata olives. Choice of dressing- Tzatziki dressing (GF) or Dijon vinaigrette (GF, DF,V)

Full \$16.56 Half \$9.00

Bistro Garden Salad

A bed of greens with tomatoes, cucumbers, pickled red onion, cheese, and house-made croutons. Choice of dressing- tzatziki, Dijon vinaigrette, or apple cider-maple vinaigrette. Add chicken or prosciutto for \$4.00 more to make it an entrée. (GF, V)

Full \$12.42 Half \$7.00

The Soup

Mulligatawny (V,GF) Bowl \$9.31

A bowl of curry spiced red lentil soup with sweet potatoes, apples, and vegetable. Served over rice with cilantro garnish and sliced bread (omitted if GF). 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 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

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