

Pantoufle's Bistro Brunch Menu

(Offered only on
Saturday 9-2; Sunday
10-2)

Note: Substitutions or changes may not be accommodated. Allergen substitutions may be available upon request.

Garden Bowl (GF, DF, V)

Grilled potatoes, sweet potatoes, sauteed seasonal vegetables and cherry tomatoes atop fresh greens, and drizzled with tahini sauce, topped with pickled onion. Add a poached, scrambled or fried egg for \$2.07 and/or smoked salmon or prosciutto for \$4.14. (Contains sesame.) **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)

Bacon, Egg & Cheese Croissant

A croissant filled with scrambled egg, bacon, and cheese. Comes with choice of grilled potatoes, side salad, cup of fruit, or a cup of soup. (Contains pork, wheat and dairy. GF English muffin option available upon request) **12.42**

Smoked Trout Crepe

Herby crepes filled with a COLD creamy smoked trout spread (yogurt, mayo, lemon, cuke, lemon, & herbs). Topped with a lemon caper sauce. Comes with a choice of side salad, chips, grilled potatoes, or a cup of soup. (Contains wheat, eggs, and dairy. GF option MAY be available upon request) **14.49**

Marylander Crab Cake Grit Bowl

Creamy cheddar cheese bay seasoned grits topped with two crab cakes, pickled green tomatoes, parsley, and Grayson's signature remoulade aioli sauce. (Contains dairy, shellfish, egg) **16.56**

Brunch Burrito or Bowl

A huge burrito filled with grilled potatoes, queso sauce, spicy pork chorizo, scrambled eggs, and black beans. Bowl is made without the flour tortilla wrap. Topped with salsa verde, avocado crema, pickled onions, and cilantro. (Contains soy, wheat, dairy, and pork) **13.45**

Traditional Eggs Benedict[±]

Two poached eggs atop toasted English muffins and Canadian bacon slices. Topped with house-made hollandaise and chive sprinkles. Comes with choice of grilled potatoes, side salad or soup (Contains wheat, dairy, soy and pork. GF option available upon request) **14.49**

Smoked Salmon Eggs Benedict[±]

Two poached eggs atop toasted English muffins and smoked salmon. Topped with house-made hollandaise and chive sprinkles. Comes with choice of grilled potatoes, side salad or soup (Contains wheat, dairy, soy and fish. GF option available upon request) **16.56**

Salad du Jour

A salad concocted by our chef using fun ingredients. Ask your server for details. Add trout fillet, smoked salmon or prosciutto at additional charge. (Lettuce know your allergies to ensure our wild card salad is right for you) **13.45 (one size, substitutions are rarely allowable - so enjoy the adventurous salad!)**

Bistro Garden Salad (GF, V)

A bed of local greens with tomatoes, cucumbers, pickled red onion, and cheese. Choice of dressing - Green Goddess (GF) or Dijon vinaigrette (GF, V/DF). Add seared trout fillet, smoked salmon or prosciutto for additional charge. **Full 13.45 Half 7.24**

Soup du Jour (Soup of the day) Bowl \$9.31 Cup \$5.43

Ask your server about the seasonal soup. All soups are handmade here from scratch. Bowl comes with two slices of toasted baguette and cup comes with one slice of toasted baguette. Additional bread available for additional cost. Add a side salad for \$4. (Ask about allergens)

Scone 4.14

We offer a selection of homemade scones daily. Flavors MAY include chocolate orange, blueberry, and others. Ask your server about flavor availability. (Contain wheat and dairy)

Fruit Cup 4.14

Selection of fruits. Ask your server about what's available

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES/ALLERGENS you may have so we can make sure to prepare your food as safe as we can.

3.38% Cash Discount offered

NOTE: Cash discount does not apply to split checks, sorry for any inconvenience.

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

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PLEASE ALERT YOUR SERVER OF ANY ALLERGIES. We handle tree nuts, peanuts, wheat, eggs, dairy, sesame, fish, and shellfish. NOTE: Omissions of allergens from any dish may not guarantee an allergen free item.

