

BRUNCH

Steak and Eggs

Petite Filet Mignon topped with Hollandaise Sauce,
Accompanied by two Eggs any Style - 18

Chorizo Omelet

With Chiorzo, Tomatoes Monterey Jack Cheese
and Cilantro - 9.25

Lox Omelet

Filled with Smoked Salmon and
Dill Cream Cheese - 12

Omelet Provencale

With Fresh Herbs, Tomatoes and Goat Cheese - 10

Mushroom Omelet

Filled with Sauteed Shitake and Crimini Mushrooms - 8

Grilled Vegetable Omelet

Roasted Red Peppers, Onions,
Yellow and Green Squash, Tomatoes - 9

Alsace Omelet

Chives, Bacon, Tomato, and Swiss Cheese - 9.50

Mexican Sunrise Burrito

Flour Tortilla Filled with Scrambled Eggs, Grilled Chicken,
Tomatoes, Cilantro and Monterey Jack Cheese,
topped with house made salsa - 10.75

Eggs Benedict Florentine

Poached Eggs over a Bed of Spinach
with Hollandaise Sauce - 9.75

Eggs Benedict with Canadian Bacon - 9.50

Eggs Benedict with Smoked Salmon - 10.75

Two Eggs any Style - 6.75

Nina French Toast

Challah Bread French Toast made with Spiced Rum and Vanilla
served with Fresh Berries and Whipped Cream - 9.75

Fosters French Toast

Challah Bread French Toast with Sauteed Bananas and Walnuts
with Chocolate Sauce - 10.75

Fresh Blueberry Pancakes - 9

Crepes with Sauteed Berries and Whipped Cream - 11

Seasonal Fresh Fruit Plate - 10

Canadian bacon - 4

Sausage - 4

Bacon - 4

Steak and Salad

Petite Filet Mignon accompanied by Garden Salad with
Champagne Tarragon Dijon Salad Dressing, And
Roasted Tomatoes - 18

Seafood Crepes

Fresh crepes filled with Bay Scallops, Baby Shrimp, and
Lump Crab meat in a cognac Tomato Cream Sauce - 16

Crepes Dijon

Crepes filled with Tender Chicken Breast and Asparagus in a
Creamy Dijon- Tarragon Sauce - 12

Roast Garlic, Vegetable, Goat Cheese Terrine

Red and Yellow Peppers, Zucchini, Eggplant, Tomato, Goat Cheese
and Basil Pesto, Accompanied by Crostini - 10

Lox Platter

Sliced Smoked Salmon with Capers,
Red Onion, Tomato, and Bagel - 15

Tante’s Garden Sandwich

Grilled Portobella Mushroom and Zucchini, Plum Tomatoes, and
Roasted Red Pepper Served on an Herb Focaccia Roll with a
Balsamic Vinaigrette - 9

Tuscan Summer

Grilled Chicken Breast With Roasted Red Peppers, Mozzarella and
Sun Dried Tomato Basil Pesto on an Herb Foccaccia Roll - 10

La Manche

Sliced Smoked Salmon, with Sliced Cucumbers, and an Herb
Cheese Spread on a Baguette - 16

Thanksgiving Sandwich

Sliced Roasted Turkey Breast with Cranberry Chutney and
Melted Brie on Raisin Walnut Bread - 10

Garden Salad

Mesclun, Cucumbers, Carrots, Tomato, and Onion - 7

Caesar Salad

Romaine Lettuce, Crostini, and
Parmesan Cheese Crisp, with our Caesar dressing - 8

Goat Cheese Salad

Mesclun Salad with Roast Beets and Goat Cheese - 10

Baby Spinach Salad

Baby Spinach, Bacon, Chopped Egg with Choice of Dressing - 10

Red White & Blue Salad

Mesclun Greens, Roasted Beets,
and Crumbled Bleu Cheese with Red Wine Vinaigrette - 10

Mango Salmon Salad

Grilled Salmon, Diced Mango, Avocado, Arugula,
with a Mango Cilantro Champagne Vinaigrette - 16

San Remo Salad

Roasted Red Peppers, Artichoke Hearts, Prosciutto, and
Fresh Mozzarella, over Mesclun with Red Wine Vinaigrette -11

Pecan Pear Salad

Mesclun with Caramelized Pecans, Sliced
Pears and Fig Vinegar and Wholegrain Mustard Dressing - 11

Duck Confit & Salad

Crispy Duck Confit with Mesclun Greens, Endive,
Chopped Apple with White wine Vinaigrette - 16

Baby Kale Salad

Baby Kale with dried cranberries, pomegranate seeds,
blackberries, and Walnuts with black and green tea vinaigrette -11