EST. 2010

HORS D'OEUVRES

APPLE BEIGNETS 11.5
Homemade jam

POMMES FRITES 9.5
Mayonnaise & ketchup NF | DF
ADD TRUFFLE OIL AND GRANA PADANO CHEESE +3

ARUGULA SALAD 11.5
Lemon & truffled vinaigrette, grana padano, radish NF | GF

BRUNCH

EGGS BENEDICT* 16.75
English muffin, cage-free poached eggs, parisian ham, hollandaise with golden potatoes NF

EGGS NORWEGIAN* 17.75
English muffin, cage-free poached eggs, smoked salmon, hollandaise with golden potatoes NF

EGGS FLORENTINE* 15.5
English muffin, cage-free poached eggs, spinach, mornay sauce, golden potatoes NF

LEMON RICOTTA PANCAKES 18.75
Seasonal jam, lemon butter, syrup NF
Limited quantities — may sell out before end of brunch.

OMELETTE WITH FINE HERBS 13
With pommes frites or arugula salad NF

QUICHE LORRAINE 14
Onion, bacon, gruyère,
with pommes frites or arugula salad NF

BREAKFAST BURRITO 21
YOLI Tortilla, chorizo, guacamole, cilantro, golden potatoes, gruyère, scrambled eggs NF

CROISSANT BREAKFAST SANDWICH 18.75
Blackhole bakery croissant, scrambled egg, onion, bacon, spicy mayo, gruyère cheese
with pommes frites or arugula salad NF

CROQUE MADAME* 19.75
Gruyère, parisian ham, Mornay, sunny eggs
with pommes frites or arugula salad NF

LE CAFE BURGER* 25
Boston lettuce, tomato, onion, pickle, au poivre mayo, black peppercorn

STEAK FRITES* 39.5
Béarnaise, maître d' butter, hand-cut pommes frites NF | GF

2 EGGS ANY STYLE 13.5
Cage-free eggs, golden potatoes, bacon NF | GF

SHAKSHUKA* 17.75
Tomato sauce, goat cheese, harissa, poblano, 3 eggs, garlic, grilled bread NF | DF

SHRIMP & POLENTA* 25
Creamy polenta, poblano pepper, onion, chipotle glazed shrimps NF | GF

SIDES

ONE EGG ANY STYLE* 3.5

BACON 4.75

GOLDEN POTATOES 4.75

ONE PANCAKE 6.5

BLACKHOLE BAKERY CROISSANT 10.5
jam and butter

ENGLISH MUFFIN 3.5

BRUNCH DRINKS

FRESH ORANGE JUICE 5.5
ADD IT TO YOUR BEER +6.5

BELLINI 12.5
Peach purée, sparkling wine

MIMOSA 12.5
Orange juice, sparkling wine

BLOODY MARY 12.5
Prairie Wolf vodka, Westport Cafe bloody mary mix

MICHELADA 9.5
Westport Cafe bloody mary mix, draft beer

GOLD SOUNDZ 15.5
mezcal, pineau des charentes, pineapple, turmeric

HOUSE SPRITZ 14.5
House amaro blend, sparkling wine, soda water

BRONSON'S PUNCH 14.5
Original, tropical or perennial

CHARLIE SOUR 15.5
Bourbon, earl grey tea, elderflower, lemon

ESPRESSO MARTINI 14.5
Prairie wolf vodka, espresso, licor 43

IRISH COFFEE 13.5
Irish whiskey, demerara, coffee, cream

BREAKFAST DAIQUIRI 14.5
Rum, banana, vanilla, lime, orange

PIMM'S CUP 14.5
Pimm's no.1, Lime, ginger, soda, mint

PIMM'S PITCHER 52
Pimm's no.1, citrus, ginger, sparkling wine, mint

NF : NUT FREE
DF : DAIRY FREE
GF : GLUTEN FREE

EXECUTIVE CHEF ROMAIN MONNOYEUR | SOUS CHEF CHRISTOPHER VELEZ

consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. all fried dishes prepared with peanut oil. please let us know if you have any food allergies.