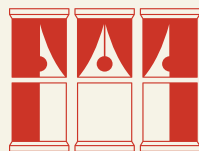


EST.



2010

## HORS D'OEUVRES

**APPLE BEIGNETS** ..... 11  
Homemade jam

**POMMES FRITES** ..... 9  
Mayonnaise & ketchup **NF | DF | GF**

**ADD TRUFFLE OIL AND GRANA PADANO CHEESE** +2.5

**ARUGULA SALAD** ..... 11  
Lemon & truffled vinaigrette, grana padano, radish  
**NF**

**MARINIÈRE P.E.I MUSSELS** ..... 27  
Shallots, cream, white wine **NF**

**COCONUT P.E.I MUSSELS** ..... 27  
Coconut curry, fennel, cilantro **NF | DF**

## BRUNCH

**EGGS BENEDICT\*** ..... 16  
English muffin, cage-free poached eggs, parisian ham, hollandaise with golden potatoes **NF**

**EGGS NORWEGIAN\*** ..... 17  
English muffin, cage-free poached eggs, smoked salmon, hollandaise with golden potatoes **NF**

**EGGS FLORENTINE\*** ..... 15  
English muffin, cage-free poached eggs, spinach, mornay sauce, golden potatoes **NF**

**LEMON RICOTTA PANCAKES** ..... 17  
Monique's jam, lemon butter, syrup **NF**

**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** ..... 18  
YOLI Tortilla, chorizo, guacamole, cilantro, golden potatoes, Gruyère, scrambled eggs **NF**

**CROISSANT BREAKFAST SANDWICH** ..... 18  
Blackhole bakery croissant, scrambled egg, onion, bacon, spicy mayo, gruyère cheese with pommes frites or arugula salad **NF**

**CROQUE MADAME\*** ..... 19  
Gruyère, parisian ham, Mornay, sunny eggs with pommes frites or arugula salad **NF**

**LE CAFE BURGER\*** ..... 22  
Seasonal burger, ask your server about our current burger. Served with pommes frites or arugula salad **NF**

**STEAK FRITES\*** ..... 38  
Béarnaise, maître d' butter, hand-cut pommes frites **NF | GF**

**2 EGGS ANY STYLE** ..... 12  
Cage-free eggs, golden potatoes, bacon **NF | GF**

**SHAKSHUKA\*** ..... 15  
Tomato sauce, harissa, poblano, 3 eggs, garlic, grilled bread **NF | DF**

## SIDES

**ONE EGG ANY STYLE\*** ..... 3

**BACON** ..... 4.5

**GOLDEN POTATOES** ..... 3

**ONE PANCAKE** ..... 6

**BLACKHOLE BAKERY CROISSANT** ..... 7

**ENGLISH MUFFIN** ..... 3

## BRUNCH DRINKS

**ROASTERIE COFFEE** ..... 5

**BELLINI** ..... 12  
Peach purée, sparkling wine

**MIMOSA** ..... 12  
Orange juice, sparkling wine

**BLOODY MARY** ..... 12  
Prairie Wolf vodka, Westport Cafe bloody mary mix

**MICHELADA** ..... 9  
Westport Cafe bloody mary mix, draft beer

**GIN & JUICE** ..... 12  
Fresh squeezed juice, gin

**HOUSE SPRITZ** ..... 14  
House amaro blend, sparkling wine, soda water

**BRONSON'S PUNCH** ..... 14  
Original, tropical or perennial

**CHARLIE SOUR** ..... 15  
Bourbon, earl grey tea, elderflower, lemon

**ESPRESSO MARTINI** ..... 14  
Prairie wolf vodka, espresso, licor 43

**IRISH COFFEE** ..... 13  
Irish whiskey, demerara, coffee, cream

**CARAJILLO** ..... 13  
Licor 43, shot of espresso

**PIMM'S CUP** ..... 14  
Pimm's no.1, Lime, ginger, soda, 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.