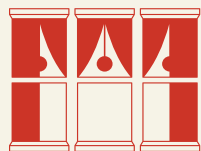


EST.



2010

HORS D'OEUVRES

APPLE BEIGNETS 11	
Homemade jam	
PASTRY DU JOUR 10	
Rotating pastry	
POMMES FRITES 9	
Mayonnaise & ketchup NF DF	
ADD TRUFFLE OIL AND GRANA PADANO CHEESE +2.5	
ARUGULA SALAD 11	
Lemon & truffled vinaigrette, grana padano, radish NF GF	

BRUNCH

EGGS BENEDICT* 16	CROISSANT BREAKFAST SANDWICH 18
English muffin, cage-free poached eggs, parisian ham, hollandaise with golden potatoes NF	Blackhole bakery croissant, scrambled egg, onion, bacon, spicy mayo, gruyère cheese with pommes frites or arugula salad NF
EGGS NORWEGIAN* 17	CROQUE MADAME* 19
English muffin, cage-free poached eggs, smoked salmon, hollandaise with golden potatoes NF	Gruyère, parisian ham, Mornay, sunny eggs with pommes frites or arugula salad NF
EGGS FLORENTINE* 15	LE CAFE BURGER* 23
English muffin, cage-free poached eggs, spinach, mornay sauce, golden potatoes NF	Sazon mayo, american cheese, local beef, onion, fries or salad NF
LEMON RICOTTA PANCAKES 18	STEAK FRITES* 38
Monique's jam, lemon butter, syrup NF	Béarnaise, maître d' butter, hand-cut pommes frites NF GF
OMELETTE WITH FINE HERBS 13	2 EGGS ANY STYLE 12
With pommes frites or arugula salad NF	Cage-free eggs, golden potatoes, bacon NF GF
QUICHE LORRAINE 14	SHAKSHUKA* 17
Onion, bacon, gruyère, with pommes frites or arugula salad NF	Tomato sauce, goat cheese, harissa, poblano, 3 eggs, garlic, grilled bread NF DF
BREAKFAST BURRITO 18	SHRIMP & POLENTA* 24
YOLI Tortilla, chorizo, guacamole, cilantro, golden potatoes, gruyère, scrambled eggs NF	Creamy polenta, poblano pepper, onion, chipotle glazed shrimps NF GF

SIDES

ONE EGG ANY STYLE* 3	ONE PANCAKE 6
BACON 4.5	BLACKHOLE BAKERY CROISSANT 7
GOLDEN POTATOES 3	ENGLISH MUFFIN 3

BRUNCH DRINKS

FRESH ORANGE JUICE 5	
ADD IT TO YOUR BEER +6	
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	
GOLD SOUNDZ 15	
mezcal, pineau des charentes, pineapple, turmeric	
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	
BREAKFAST DAIQUIRI 14	
Rum, banana, vanilla, lime, orange	
PIMM'S CUP 14	
Pimm's no.1, Lime, ginger, soda, mint	
PIMM'S PITCHER 50	
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.