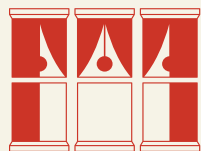


EST.



2010

## HORS D'OEUVRES

### PASTRY DU JOUR ..... MKT

Seasonal pastry changing weekly

### 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, radishes **NF**

### COCONUT P.E.I MUSSELS ..... 26

Coconut curry, fennel, cilantro **NF | DF**

### MARINIÈRE P.E.I MUSSELS ..... 26

Shallots, cream, white wine **NF**

## BRUNCH

### EGGS BENEDICT\* ..... 16

English muffins, cage-free poached eggs, parisian ham, hollandaise with golden potatoes **NF**

### EGGS NORWEGIAN\* ..... 17

English muffins, cage-free poached eggs, smoked salmon, hollandaise with golden potatoes **NF**

### EGGS FLORENTINE\* ..... 15

English muffins, cage-free poached eggs, spinach, Mornay and gruyere **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, Gruyere, with pommes frites or arugula salad **NF**

### BREAKFAST BURRITO ..... 17

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

### CROISSANT BREAKFAST SANDWICH ..... 18

Blackhole bakery croissant, scrambled egg, onion, bacon, spicy mayo, Gruyere 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\* ..... 21

Seasonal burger, ask your server about our current burger. Served with pommes frites or arugula salad **NF**

### STEAK FRITES\* ..... 36

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

### 2 EGGS ANY STYLE ..... 12

cage-free eggs, golden potatoes, bacon **NF | GF**

## 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 ..... 9

Peach purée, sparkling wine

### MIMOSA ..... 9

Orange juice, sparkling wine

### BLOODY MARY ..... 9

Tito's, Westport Cafe bloody mary mix

### MICHELADA ..... 9

Westport Cafe bloody mary mix, draft beer

### HOT IRISH COFFEE ..... 12

Irish whiskey, demerara, coffee, cream

### CARAJILLO ..... 13

Liquor 43rd, shot of espresso

### HOUSE SPRITZ ..... 14

House amaro blend, sparkling wine, soda water

### BRONSON'S PUNCH ..... 14

Original, tropical or perennial

### CHARLIE SOUR ..... 15

Earl grey infused four roses, st. germain, orange oleo saccharum, lemon

### ESPRESSO MARTINI ..... 14

Vodka, espresso, licor 43

**MAKE IT TROPICAL +\$2**

### PIMM'S CUP ..... 14

Pimm's no.1, Lime, ginger, soda, mint

**ADD A SHOT OF UNDERBERG + \$3**

**NF : NUT FREE**  
**DF : DAIRY FREE**  
**GL : GLUTEN FREE**

EXECUTIVE CHEF **ROMAIN MONNOYEUR** | CHEF DE CUISINE **THOMAS MILESI**

\*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.