

BOUCHON BAKERY

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DEBUT

Les Pâtisseries
a selection of
Bouchon Bakery
pastries
\$15.00

**Salade de fruits
de saison**
seasonal fruit salad
\$8.00

Oeufs Mimosas
deviled eggs
\$6.00

Parfait au Yogourt
Greek yogurt, berry
jam & granola
\$8.50

Toast d'Avocat
avocado, piquillo marmalade, pickled red
onion, radish, feta, pain de campagne
\$12.00

CHARCUTERIE & FROMAGE

Rillettes Aux Deux Saumons
fresh & smoked salmon rillettes,
served with toasted croûtons
\$17.00

Terrine of Foie Gras
served with toasted baguette
\$25.00

Charcuterie Board
served with pickles & Dijon mustard
\$19.00

***Fromage du Jour**
served with acacia honey,
walnut & currant breads
\$23.00

SOUPES & SANDWICHES

Soupe à la Tomate
San Marzano
tomato soup, chive
oil
\$7.00/\$11.50

Soupe de Poulet
chicken soup, egg
noodles, market
vegetables
\$12.00

**Soupe de Tomate et
Sandwich au Fromage Grillé**
Hook's cheddar & Danish Fontina on pain
viennoise served with San Marzano tomato
soup
\$14.50

***Croque Madame**
toasted ham & cheese on brioche with a
fried egg & sauce Mornay
\$19.25

PLATS PRINCIPAUX

Quiche du Jour
mixed greens
\$16.00

Pain Perdu
brioche French toast with caramelized bananas,
crème anglaise & maple syrup
\$17.00

***Steak et Oeufs**
pan-seared flat iron with roasted potatoes,
sunny-side up eggs & chimichurri
\$28.00

Oeufs Bénédicte
two eggs poached served with Hobb's smoked pork loin,
English muffin, sauce Hollandaise & mixed greens
\$21.00

with smoked salmon \$24.00

Saumon Fumé
smoked salmon, cucumber, pickled red onion and hard boiled egg
served with herbed cream cheese & multigrain toast
\$18.00

***Petit Déjeuner Américain**
scrambled eggs with bacon, sausage & roasted potatoes served
with whole wheat toast, fruit salad, fresh juice & Bouchon blend coffee
\$29.00

SALADES

***Salade de Saumon**
Scottish salmon with mixed greens, farro, Autumn squash, pickled beech
mushrooms, red pear, pecans & honey-sage vinaigrette
\$26.00

Salade Cobb
romaine lettuce with roasted chicken, bacon lardons, hard-boiled egg,
cherry tomatoes, Haas avocado, blue cheese & house vinaigrette
\$23.00

Salade César aux Crevettes
Shrimp, Tuscan kale, pickled red onions, fried capers, shaved Parmesan-
Reggiano with creamy Parmesan dressing and torn croûtons
\$26.00

LES ACCOMPAGNEMENTS

Bacon
applewood
smoked bacon
\$8.00

Saucisse
breakfast sausage
\$8.00

**Pommes
de Terre Rôtées**
roasted fingerling
potatoes
\$7.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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