

SAMPLE Marché Artisan Foods Brunch

Saturday 8a-4p and Sunday 9a-4p

Sweets

- Strawberry Shortcake with Mint Syrup and Whipped Cream \$3
Coconut Corozza with Pineapple Sauce and Mint Crème Anglaise \$3
Strawberries and Mascarpone on Toasted Organic Grain Bread with Balsamic Syrup \$5
Almond or Chocolate Croissant \$2.75 House Made Granola with Vanilla Yogurt \$5
The Bread Basket \$4 Fruit Cup \$4

Appetizers

- Creamy Potato & Leek Soup: Cup \$2.5 Bowl \$5
Romaine Salad with Radish, Sugar Snaps, Red Onion, Feta and Creamy Basil Vinaigrette \$6
Jacquin Valencay Pyramide Goat Cheese with Orange Marmalade and Currant Toasts \$10
Anson Mills Steel Cut Oatmeal with Vermont Maple Syrup \$5
Deviled Egg Croquette with Tarragon Crème Fraiche, Tomato and Capers \$7
Red Wine Glazed Duck Breast with Orange Marmalade, Marcona Almonds and Currant Syrup \$9

Entrees

- Steak and Two Eggs with Ribollita \$12
Seared Scallops with Asparagus and Caviar Relish \$11
Croissant French Toast with Powdered Sugar and Vermont Maple Syrup \$8
Crêpes with Roasted Chicken, Mushrooms, Ricotta Cheese and Red Pepper Cream \$8
Vegetarian Moussaka with Tomato Curry Sauce \$8
Omelette with Bacon, Potato, Asparagus and Fontina Cheese \$8
BLT on Toasted Tuscan Hearth with Couscous \$8
Egg Salad Sandwich on Tuscan Hearth with Couscous \$8
Saucisson Sandwich on Organic Grain Bread with Aioli and Arugula \$9
Quiche with Leek and Goat Cheese \$8

Side Items

- Apple Smoked Bacon \$3
Potato Focaccia \$3
Couscous Salad \$3
Ribollita \$3
PB & J \$3

Join Us for Dinner... Tuesday-Friday 5-9pm