

# HORS D'OEUVRE

## **CROISSANTS**

Basket of fresh baked croissants with preserves 9<sup>00</sup>

## **GOUGERES**

Baked pastry puffs filled with Grand Cru cheese fondue 6<sup>00</sup>

## **CERVELLE DE CANUT**

Creamy farmer's cheese spread with shallots, chives and evoo 7<sup>00</sup>

## **TAPENADE**

Niçoise olive spread with lemon, capers and country toast 6<sup>00</sup>

## **TARTINE DE FOIE DE VOLAILLE**

Country toast served with chicken liver mousse and seasonal preserves 7<sup>50</sup>

## **LE PLATEAU ASSORTIMENT**

Two each of gougeres, cervelle, tapenade and tartine 10<sup>00</sup>

## **FROMAGE**

Served with seasonal preserves and cranberry-walnut bread.  
6<sup>00</sup> for one, 20<sup>00</sup> for all four

- ☞ Uplands Farm "Pleasant Ridge Reserve" cow's milk
- ☞ Carr Valley "Native Sheep" sheep's milk
- ☞ Emmi Roth "Grand Cru" cow's milk
- ☞ Seasonal selection

# POTAGES ET SALADES

## **SOUPE À L'OIGNON**

Classic onion soup with beef broth, caramelized onions and Alpine style cheese 9<sup>95</sup>

## **SALADE DE BETTERAVES ROTI**

Roasted red beets, Champagne vinaigrette, farmer's cheese, frisée, melon and toasted pistachios 13<sup>00</sup>

## **SALADE LYONNAISE**

Frisée lettuce with bacon lardons, mustard-sherry vinaigrette, poached egg and a pâté crouton 11<sup>00</sup>

## **SALADE DU MARCHÉ**

Mixed lettuces with seasonal vegetables in an herbed vinaigrette 9<sup>50</sup>

# FRUITS DE MER

## **HUITRES**

Rotating oyster selections with mignonette, horseradish and lemon ☞ ½ dozen 12<sup>00</sup> ☞ dozen 22<sup>00</sup>

## **COCKTAIL DE CREVETTES**

Jumbo wild-caught Gulf shrimp with cocktail sauce and Dijon-mayonnaise ☞ 3 for 11<sup>00</sup> ☞ 5 for 18<sup>00</sup>

## **HOMARD**

Chilled ½ Maine lobster with Dijon-mayonnaise 18<sup>00</sup>

## **LE PETIT PLATEAU**

Small seafood tower – ½ dozen oysters and four piece shrimp cocktail 26<sup>00</sup>

## **LE GRAND PLATEAU**

Large seafood tower - ½ dozen oysters, six piece shrimp cocktail and ½ Maine lobster 52<sup>00</sup>

Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

# PLATS PRINCIPAUX

## STEAK FRITES

Classic dish of grilled sirloin steak with house-made French fries and a choice of brown butter Béarnaise, Red Wine shallot butter or Maître 'd hôtel butter petite – 16.<sup>00</sup> / grand – 26.<sup>00</sup>

Avec Oeufs – with two eggs...petite – 19.<sup>00</sup> / grand – 29.<sup>00</sup>

## GALETTE DE CANARD

Duck confit on a buckwheat crepe with spinach, farmers cheese and mushrooms, served with French fries or petite salad 17.<sup>50</sup>

## DÉJEUNER

Two eggs any style with thick cut bacon, potatoes and toasted brioche or croissant with preserves 15.<sup>00</sup>

## THON A LA NIÇOISE

Charbroiled tuna with olive oil potatoes, Niçoise olive tapenade, asparagus and demi-sec tomatoes 23.<sup>50</sup>

## MOULES AU SAFFRANE

Prince Edward Island Mussels steamed in white wine with saffron cream, saucisson and carrot, served with house-made French fries 18.<sup>00</sup>

## PAIN PERDUE OU GUAFRE

Brioche French toast or Belgian style waffle with maple syrup, house-made preserves and whipped crème fraîche 14.<sup>00</sup>

# OEUFS

## QUICHE DU JOUR

Classic baked egg tart with a choice of house-made French fries or petite salad 16.<sup>50</sup>

## OMELETTE AUX CHAMPIGNONS

French style omelette with sautéed mushrooms, gruyère cheese and a petite salad 16.<sup>00</sup>

## OEUFS BÉNÉDICTE

Classic benedict of poached eggs, Berkshire ham and hollandaise sauce, served with roasted potatoes 13.<sup>50</sup>

## CROQUE MADAME

Ham and gruyère cheese on toasted brioche with Mornay sauce, sunny side up egg and your choice of house-made French fries or petite salad 16.<sup>00</sup>

## GALETTE DE JAMBON

Savory Buckwheat crepe with Berkshire ham, Grand Cru cheese, fried egg, sautéed mushrooms and spinach, served with a choice of house-made French fries or petite salad 15.<sup>00</sup>

# SIDES

BACON 7

THICK SLICED HAM 6

ROASTED POTATO 5

ONE EGG 3.<sup>50</sup>

TWO EGGS 7

FRESH BERRIES 8

GREEK YOGURT 6

CROISSANTS (2) 5

BRIOCHE TOAST 3

To stay current on our wine tastings, afternoon tea time, wine maker events and our regional menus du chef: follow us on social media for our upcoming events here at Café Grace.

☞Facebook -@CaféGracemke

☞Twitter - @cafégracemke

☞Instagram - cafégracemke

## “The Green Fairy”

Hemingway, Poe, Monet, Wilde, Proust, Picasso, Toulouse-Lautrec, and Van Gogh must have been on to something. Their love of Absinthe is well documented, and no spirit has the mystique and history that Absinthe earned. “The Green Fairy,” as Absinthe was known, reached its peak during the Belle Epoque (~1870-1910.) The strong anise flavored liquor was a popular aperitif at Parisian bistros. The ritual of preparing Absinthe is part of the liquors allure. Absinthe is put in a specific glass with an Absinthe spoon across the top of the glass and on this spoon rests a sugar cube then ice cold water from an Absinthe fountain is slowly dripped over the sugar cube to dissolve it. This results in a beautiful milky opaque liquid or “louche.”

We are proudly serving Milwaukee’s own  
Great Lakes Distillery’s Amerique 1912 Verte or Rouge 12.<sup>00</sup>

# ABSINTHE COCKTAILS

## **Billionaire Cocktail**

Bulleit bourbon and absinthe with fresh lemon and house-made grenadine 13.<sup>00</sup>

## **Papillon**

Milagro Silver and absinthe with aperol and fresh ruby red grapefruit juice 10.<sup>00</sup>

## **Garden Grove**

Cachaça and absinthe with cucumber, arugula simple and fresh lime 9.<sup>00</sup>

## **Angry Mule**

Vodka and absinthe with ginger beer, muddled ginger and fresh lemon 10.<sup>00</sup>

# COCKTAILS

## **Bloody Mary**

Vodka with our house bloody mary mix 8.<sup>00</sup>

## **Mimosa**

Champagne and orange juice 8.<sup>00</sup>

## **French Kiss**

Champagne and chambord 10.<sup>00</sup>

## **Pear Royale**

Belle de Brillet Pear Liqueur with Champagne 10.<sup>00</sup>

## **Gimlet à la Menthe**

Vodka with muddled mint and fresh lime 8.<sup>00</sup>

## **Greyhound le Poire**

Grey Goose le Poire and lillet rose with fresh ruby red grapefruit juice 9.<sup>00</sup>

## **French 75**

Citadelle gin and Champagne with citrus and simple syrup 9.<sup>00</sup>

# BIERE

## **DRAFT**

**Great Dane Pilot Light** 6.<sup>00</sup>

**Perennial Saison de Lis** 7.<sup>00</sup>

**Seasonal ipa** 6.<sup>00</sup>

## **BOTTLES**

**Miller Lite** 3.<sup>50</sup>

**Spotted Cow** 5.<sup>00</sup>

**Riverwest Stein** 5.<sup>00</sup>

**Stella Artois** 5.<sup>00</sup>

**Kronenbourg** 6.<sup>00</sup>

**Orval Belgian Pale Ale** 11.<sup>00</sup>

**St. Bernardus Abt 12** 11.<sup>00</sup>

**Krombacher Weizen**

**Non-Alcoholic** 5.<sup>00</sup>

**Hitachino Nest White Ale** 11.<sup>00</sup>

**Finn River Black Currant**

**cider** 500 ml 15.<sup>00</sup>