CAFE GRACE

*Select one of your favorite entrées and enjoy as much
as you like from our seasonal market table 19.95*

Seasonal Market Table

Assorted croissants and breads with house-made preserves
Seafood tower with fresh shucked oysters and shrimp cocktail
Roasted beets with pear, farmer's cheese, pistachio and frisée
Kale and haricots verts, golden raisins and marcona almonds
Chef's selection of cheese and charcuterie
Smoked salmon with crème fraîche and capers
Assorted fresh fruit

Entrées

Eggs benedict with Berkshire ham, hollandaise sauce and roasted potatoes
Croque Madame with ham, gruyère, mornay sauce and a sunny side up egg
Omelette with fines herbes, forest mushrooms, Emmi Roth Grand Cru
Crepe with Berkshire ham, fried egg, Grand Cru cheese, mushrooms and spinach
Brioche French toast with maple syrup, house preserves and whipped crème fraîche
Josper fired coulotte sirloin with red wine jus and watercress salad
PEI mussels steamed in white wine with garlic and herbs

Add-Ons

French onion soup with beef broth, caramelized onions and alpine style cheese 9
Sautéed chickpea cake with green beans, mushrooms, buerre blanc and preserved tomatoes 9

One or two eggs 3/6	*Bacon 6*	*Roasted potato 4*
Curried cauliflower 5	*Sausage links 6*	*Frites and aïoli 4*

Bottomless Bloody Mary and Mimosa Bar 10
Build your own bloody mary and mimosa's at the bar
Assorted bloody garnish's and house juices for mimosa's

Executive Chef, Klayton Mutchler
Executive Sous Chef, Jeff Powell
Sous Chef, Benjamin Smalley

*To stay current on our upcoming events
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