



LUNCH MENU

SUMMER '18

cafegracemke.com

Modern & Yummy

@cafegracemke



GARDEN

FRENCH ONION SOUP
beef broth, caramelized onions
& alpine style cheese • 7

FIELD GREENS
fines herbes, root vegetables
& Champagne vinaigrette • 7

CHARRED CARROT SALAD
honeyed ricotta, mushy peas,
pine nuts & pomegranate • 12

MACARONI WITH MORNAY SAUCE
au gratin bread crumbs • 10 • + ham 3

WILD MUSHROOM SANDWICH
house-made boursin, watercress &
champagne vinaigrette on a toasted
baguette with chips • 10
sub frites or petite salad • 2

PASTURE

STEAK TARTARE
ground to order with egg yolk,
cornichon, shallots & grilled french bread,
choice of petite salad or frites • 15

GRACE BURGER
caramelized onion, aioli, roasted
tomatoes, frisée & hand-cut frites • 14

JOSPER FIRED COULOTTE SIRLOIN
hand-cut frites, house-made boursin,
red wine jus & watercress salad • 19



WHY YOU CAME

9.95 each

STEAMED MUSSELS
12 oz, Belgian Style, celery,
garlic, beer, bay leaf & baguette

OMELETTE
fines herbes, forest mushrooms,
Emmi Roth Grand Cru with chips
sub petite salad or frites • 2

CROQUE MADAME
ham, gruyère, mornay sauce &
sunny side up egg with chips
sub petite salad or frites • 2

GRILLED CHICKEN SANDWICH
melted brie, apples & whole grain
mustard on a brioche bun with chips
sub frites or petite salad • 2

GRILLED CHICKEN SALAD
field greens, quinoa, haricots verts,
tomatoes, bacon & hard egg

1/2 CHICKEN SANDWICH
OR CROQUE MADAME
with choice of French onion soup
or field greens salad • 12



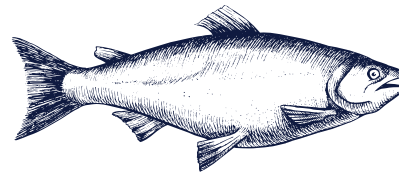
SUMMER HOURS

TUES - FRI: 11:30 a.m. - 2:30 p.m.
5:00 p.m. - 9:00 p.m.
Happy hour 4:00 p.m. - 7:00 p.m.

SAT: 11:30 a.m. - 9:00 p.m.
Lunch served until 2:30 pm.
Happy hour 3:00 p.m. - 6:00 p.m.

SUN: Brunch 10:00 a.m. - 2:00 p.m.
Dinner 3:00 p.m. - 8:00 p.m.
Happy hour 3:00 p.m. - 6:00 p.m.

CLOSED MONDAYS



OCEAN

TODAY'S OYSTER SELECTION
mignonette, horseradish & lemon
1/2 dozen • 12 / dozen • 22

SMOKED SALMON SALAD
crème fraiche, watercress,
caper vinaigrette & brioche • 13

STEAMED MUSSELS
24 oz, Belgian Style, celery, garlic,
beer, bay leaf & baguette • 14

ROASTED MARKET FISH
crispy pork belly, fried potatoes, sautéed
kale & spinach, vin blanc sauce • 21

A LITTLE EXTRA

Sautéed kale & spinach • 6
Curried cauliflower • 6
Haricots verts with roasted tomatoes • 6
Frites & aioli • 5
Whipped Crème Fraiche Potatoes • 6

SWEET

CRÈME BRÛLÉE
maple syrup • 7
WARM VALRHONA CHOCOLATE CAKE
Grace custard • 7
COUPE DE GLACE
Grace custard, hot fudge, caramel
& salted pecans • 6
TRIO OF SORBET
ask your server for today's selection • 6
CHEF'S CHOICE OF
SPECIALTY CHEESE
house preserves & baguette • 12

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.