BRUNCH
SATURDAY/SUNDAY
served with buttered sourdough toast and cabbage cauliflower potato cake

POACHED EGGS HOLLANDAISE
with bacon or nitrate-free ham 10
with salmon 12.50

SCRAMBLED EGGS
with bacon or ham 9
with salmon 12.50

EGG-WHITE OMELET
veggie loaded with cheddar 8
with salmon 12.50

SOUP AND STARTERS

SOUP OF THE DAY
4 | 6

LABNE AND OLIVE TAPENADE
with crusty breads 7

SMALL HOUSE SALAD
with red-wine vinaigrette 3

SMALL SPINACH AND BEET SALAD
with goat cheese, dill, toasted almonds, and balsamic vinaigrette 5

RED PEPPER HUMMUS
with buttered pita chips, toasted pita, roasted veggies, feta, mint and cabbage arugula salad 9

SALADS
CRANBERRY CHICKEN SALAD
over greens, buttered sourdough toast, apples, walnuts, blue cheese, and farm egg 10

SPINACH AND BEET SALAD
with goat cheese, dill, toasted almonds, and balsamic vinaigrette 8
add chicken 5, or salmon 6

ENTREES

PAN-SEARED SALMON
with lemon, capers and butter + fresh vegetables + spinach and mushroom orzo 13

PORTUGUESE POT ROAST
over buttered sourdough and house mashed potatoes 12

QUICHE OF THE DAY
+ house salad 8

SANDWICHES

HOT ROAST BEEF SANDWICH
on sourdough with provolone, onions, mushrooms, mustard and horseradish + house potato salad 12

GRILLED ITALIAN CHICKEN BREAST
on focaccia with fresh mozzarella, parmesan and pesto marinara + cucumber arugula salad 10

DESSERTS

Pumpkin Carrot Bread Pudding with bourbon pecan caramel 5

Baked Apple Streusel with marscapone and homemade caramel 5

Du Jour we offer a rotating selection of house-made and Bagatelle pastries

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CHILLED BEVERAGES

Iced Tea 2
Lemongrass Tea 3
Peach Iced Black Tea 3
Lemonade, Arnold Palmer 4
San Pelligrino 750 ML 5
Perrier 11 OZ 2.50
Juice: tomato, orange, apple, or cranberry 3
Sodas 12 OZ 1.75
Milk 2% 1.50
Iced Coffee 2.50

COCKTAILS

Classic Bloody Mary | spice-coated cheddar cheese ball garnish or crudite
Peach Bellini | prosecco and schnapps
Orange or Cranberry Mimosa | prosecco
Aperol Spritz | aperol, prosecco, soda splash
Hot Toddy | bourbon, hot tea, lemon, honey
Spiked Pumpkin Mocha | coffee with chocolate cream pumpkin liquor 7

BEER

Domestic 4 Import 5 Microbrew 5

WINE
weekly features and prices

SPIRITS

TITO’S VODKA | BEEFEATER GIN | 1800 TEQUILA
J&B SCOTCH | JIM BEAM BOURBON 5.50

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

Please let us know if you have any allergies or dietary restrictions.