



MORNING CLASSICS

APPLE RAISIN BREAD PUDDING MAPLE BLUEBERRY COMPOTE	\$9
THE CONTINENTAL ASSORTMENT OF BAKED GOODS	\$10
ORANGE FRENCH TOAST BRIOCHE BREAD, ORANGE BUTTER	\$10
BRIOCHE FRENCH TOAST TOPPED WITH BANANAS FOSTER	\$11
YOGURT WITH FRESH FRUIT GRANOLA, SEASONAL FRUIT	\$8
TOAD IN THE HOLE EGG IN BRIOCHE	\$9



REAL CATS EAT IT...

SCONES CLOTTED CREAM, ORANGE BUTTER, JAM	\$9
SPINACH & BACON QUICHE FETA & SWISS CHEESES, WITH SALAD	\$10
CARAMELIZED ONION & GOAT CHEESE TART	\$11
ASSORTED CHEESES FIG COMPOTE, FRUIT	\$12



GREENERY

CARAMELIZED ONION & APPLE SPINACH GREENS, GORGONZOLA	\$10
BACON WRAPPED GOAT CHEESE & CRANBERRY MIXED GREENS, RASPBERRY VINAIGRETTE	\$10
BLUE CHEESE, PEAR & PECAN ROMAINE, HONEY BALSAMIC DRESSING	\$11
LIGHT CHICKEN CURRY SALAD MIXED GREENS, RASPBERRY VINAIGRETTE	\$10





TEA SERVICE \$22
ASSORTMENT OF FINGER SANDWICHES, SCONES
AND PASTRIES. SERVED WITH A POT OF TEA



EATEN WITH YOUR PAWS

HAM & BRIE ON A CROISSANT \$10
APRICOT PRESERVES

CROQUE MONSIEUR \$11
VIRGINIA HAM & CHEESE, GRUYERE WITH BÉCHAMEL
SAUCE

CROQUE MADAME \$11
CROQUE MONSIEUR, TOPPED WITH A FRIED EGG

TURKEY & GOAT CHEESE \$10
ON SLICED BRIOCHE LOAF WITH WALNUTS AND CRANBERRY
COMPOTE

CURRY CHICKEN SALAD \$10
GOLDEN RAISINS AND BLANCHED ALMONDS, ON A BRIOCHE
ROLL

SMOKED SALMON & CUCUMBER \$12
ON SLICED BRIOCHE LOAF WITH CRÈME FRAICHE

CRAB CAKE DU MAISON \$14
ON BRIOCHE ROLL, REMOULADE



WARM & WONDERFUL

SOUP DU JOUR \$8

SPINACH & MUSHROOM CRÊPE \$10
PORT WINE SAUTÉED MUSHROOMS, BÉCHAMEL

BEEF BOURGUIGNON \$12
POTATOES, AND VEGETABLES, OVER MASHED POTATOES

BAKED SALMON \$14
HONEY DIJON CREAM SAUCE, SERVED WITH ASPARAGUS

SHEPHERD'S PIE \$11
BEEF, AND MIXED VEGETABLES, TOPPED WITH MASHED
POTATOES



PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. OUR STAFF WILL HELP YOU MAKE
APPROPRIATE SELECTIONS.

