



# BRUNCH MENU

## BRUNCH FAVORITES

OATMEAL WITH RAISINS, CANDIED CRANBERRIES AND WALNUTS 8  
Served with Vermont maple syrup

BAGEL WITH SMOKED SALMON AND CREAM CHEESE 9  
Mesclun greens, capers and onions

EGGS BENEDICT WITH GRILLED SMOKED HAM 13  
Two poached eggs on home made wheat toast with home fries

TWO EGGS ANY STYLE WITH HOME FRIES 9  
Choice of bacon, ham, or maple sausage

SCRAMBLED EGGS ON CROISSANT 10  
Maple-cured ham, warm Brie, sautéed tomatoes & onions

OMELET OF THE DAY 9  
Mesclun salad, toasted brioche & home fries

EGG WHITE OMELET 9  
Caramelized onions, roasted red peppers, baby spinach & Cheddar cheese

BELGIAN WAFFLE 8  
Vermont maple syrup & berry compote

BRIOCHE FRENCH TOAST 9  
With bananas, strawberries & whipped cinnamon cream

BUTTERMILK PANCAKES 9  
Stack of 3 pancakes with your choice of bananas or blueberries, with Vermont Maple Syrup

QUICHE LORRAINE OR VEGETABLE QUICHE OF THE DAY 9  
Choice of soup or petite salad

## SIDE ORDERS

TOAST (WHEAT OR WHITE) 1.5

HOME FRIES 3

BACON, CURED HAM, OR SAUSAGE 3

Most dishes can be made gluten free; ask your server for details

It is impractical to list all of the ingredients in each dish; please inform your server of ANY food allergies or special dietary needs. The consumption of raw or under cooked foods poses a potential health risk. Please allow our chef to prepare your food to the proper internal temperature as recommended by the department of health.

## SOUPS AND SALADS

SOUP OF THE DAY CUP 4 BOWL 5

CLAM CHOWDER CUP 4 BOWL 5

BOWL OF SOUP WITH A SIDE SALAD 8

Choice of soup with a caesar salad or mesclun greens

🍴 THIN TOMATO PIE WITH BLUE LEDGE GOAT CHEESE AND BASIL PESTO 10

Vine ripened tomatoes, caramelized onions and mesclun greens with a drizzle of Balsamic reduction

CLASSIC CAESAR SALAD - SIDE SALAD 5 LUNCH SALAD 8

Hearth baked focaccia croutons, grated Asiago cheese, anchovies upon request

GREEK SALAD - SIDE SALAD 6 LUNCH SALAD 9

Feta cheese, kalamata olives, tomato, cucumber, red onions, toasted pita & lemon vinaigrette

SEASONAL MESCLUN GREENS - SIDE SALAD 4 LUNCH SALAD 7

Balsamic, gorgonzola or lemon-herb vinaigrette

Above salads can be served with grilled chicken breast for \$3.95, shrimp Provencale or scallops for \$6.50

## MAIN DISHES

MOULES MARINIÈRES 10

Steamed mussels with white wine, lobster broth, tomatoes, shallots, garlic, tarragon & garlic toast

🍴 CAFÉ PROVENCE SEAFOOD STEW 13

A smaller version of the Dinner stew, with assorted seafood & fish on saffron risotto, lobster & tarragon broth, garlic toast

GRILLED SALMON OVER LOBSTER POLENTA 12

Lemon butter sauce

🍴 OTTER CREEK BEER BATTER FISH AND CHIPS 11

Malted vinegar, tartar sauce & Jicama slaw

CHICKEN NIÇOISE OVER GARLIC MASHED POTATOES 10

Crushed tomatoes, marinated black olives, garlic & baby spinach

GRILLED TURKEY BLT ON BAGUETTE 10

Panini sandwich w/ oven roasted turkey, cranberry aioli, apple, Cheddar cheese, smoked bacon & French fries

BBQ PULLED PORK SANDWICH WITH TOBACCO ONIONS 10

On a homemade roll, with French fries

THE CAFÉ PROVENCE VERMONT GRASS-FED BEEF BURGER 10

On homemade onion bun with petite salad & French fries. Cheese choices: Swiss, gorgonzola or VT cheddar.

Add sautéed mushrooms, bacon or caramelized onions: .85 ea

HOUSEMADE RICOTTA CAVATELLI WITH TRUFFLED BEURRE BLANC 11

Sautéed shallots, Asiago cheese, spinach & garlic. Add grilled chicken 3.95, scallops or sautéed shrimp Provencale 6.50

## PIZZAS

🍴 BREAKFAST PIZZA 13

Smoked bacon & sausage, two eggs any style, tomato sauce & cheese

PORTOBELLO PIZZA 13

Marinated portobello mushroom in olive oil, topped w/ mozzarella & fontina cheese, garlic, herbs, lemon zest

SOUR CREAM, RED ONION, BACON, AND WILTED SPINACH PIZZA 13

Our favorite for all ages

BBQ PULLED PORK PIZZA 13

BBQ pork, caramelized onions & mozzarella cheese

🍴 Signature items