

## Breakfast Bites

**ZUCCA CHIPS** 6.90

Crisp-fried parmesan & panko-encrusted fresh zucchini slices. Served with pickled red onions, arugula & scratch-made ranch-style herbed dressing (sub for any sauce you love-harissa mayo, shakshuka, herbed aioli, etc.) or add an additional cup of dipping sauce for 50¢

**POMMES FRITES** 4.90

Tossed in a fresh mix of herbs. Served with herbed aioli

**CRISPED CAULI FLORETS** 8.90

Crisp-fried cauliflower florets with spicy harissa dipping sauce. Topped with micro greens garnish

## Berries &amp; Toasts

**SHAKSHUKA EGGS WITH BUTTERY TOASTED BAGUETTE SLICES** 10.90

Classic Moroccan-style eggs baked-to-order in our house shakshuka sauce with feta crumbles. Topped with cilantro garnish (add crumbled local bacon for \$2.00)

**BRIOCHE FRENCH TOAST** 11.90

Crème anglaise, fresh berries & mixed berry coulis. Topped with fresh whipped cream

**SCONE BRISKET BENEDICT** 13.90

Pulled brisket, poached eggs,\*\* hollandaise sauce on scratch-made local bacon cheddar chive scone. Topped with micro greens garnish (add extra brisket for \$3.50)

**EGGS & POLENTA BENEDICT** 13.20

Local bacon, poached eggs,\*\* hollandaise sauce over polenta with garlic blistered cherry tomatoes & sautéed spinach. Topped with micro greens garnish

**SEASONAL BELGIAN WAFFLES** 8.90

Authentic Liège-style yeast waffles, seasonally-flavored sweet cream cheese, whipped cream & fresh berries. Ask your server for details on today's variation. *Chef suggestion: a side order of local bacon is a perfect salty compliment.*

**Savory toasts are accompanied by your choice of Kale Apple Slaw, Quinoa Salad (cucumber, fresh herbs, chickpeas, feta, olive oil & lemon juice), Field Greens, Namasu Cucumbers, or Grapes. GF bread available on most for \$1.80**

**AVOCADO TOAST** 10.90

Lemon-garlic herb smashed avocado with cherry tomatoes tossed in fresh mint & thyme on a toasted baguette. Topped with micro greens garnish & garlic olive oil. Includes one side (add 2 eggs, poached,\*\* scrambled, or fried to make a hearty breakfast for \$3.25) (GF bread add \$1.80)

**RETRO CRAB CHEESE TOAST** 11.90

Scratch-made buttery Old English-style cheese blended with crab on toasted baguette. Topped with micro greens garnish. Includes one side (GF bread add \$1.80)

**BRUSSELS SPROUTS** 7.90

Crisped Brussels sprouts with creamy red pepper feta aioli & herbed cream cheese dollops. Topped with micro greens garnish

**MY HONEY'S "NOT REALLY HUNGRY"** 7.90

Loaf cake slice, side of local bacon & grapes

**CLASSIC SPINACH ARTICHOKE DIP WITH FOCACCIA CROSTINI** 10.90

Scratch-made comfort-food perfection with fresh cheeses, artichoke hearts & baby spinach. Topped with micro greens garnish (add extra crostini-8 pieces or chips for \$1.50)

## Breakfast Sandwiches &amp; the Like

Breakfast sandwiches are accompanied by your choice of Kale Apple Slaw, Quinoa Salad (cucumber, fresh herbs, chickpeas, feta, diced red onion, olive oil & lemon juice), Field Greens, Namasu Cucumbers, or Grapes. GF bread available on most for \$1.80. Switch standard bread to focaccia for \$1.00.

**CLASSIC CROISSANT BREAKFAST SANDWICH** 11.90

Warm croissant with scrambled eggs, melted cheese & local bacon (add roasted red peppers for \$1.70 and avocado for \$2.00)

**ITALIAN FARM-STYLE BREAKFAST SANDWICH** 12.90

Focaccia with pulled brisket, fried egg, tomato jam, spicy aioli, fontina & fresh arugula

**G'S GRILLED BREAKFAST SANDWICH** 11.90

Scrambled eggs, Vidalia onion relish, local bacon, avocado, white cheddar & fresh arugula on grilled sourdough

**CROQUE MADAME** 13.90

Black Forest ham, Gruyère cheese blend, tomato, sourdough, béchamel, poached eggs\*\* & vegetable hash

**BISTRO BREAKFAST BURRITO** 11.90

Roasted potatoes, shakshuka scrambled eggs, cheese, local bacon & sliced avocado

**HAM & SPICY JAM ON CARAMELIZED CROISSANT** 11.90

Black Forest ham, cream cheese, Swiss/Gruyère blend, & raspberry jalapeño jam on a crispy-caramelized smashed croissant

## Kids' Breakfast

Served with your choice of beverage and fruit.  
For kids 12 and under only.

**HALF ORDER OF BRIOCHE FRENCH TOAST** 7.00

with sliced strawberries & bananas, topped with whipped cream

**TOAST/EGG/BACON PLATE** 7.00

1 scrambled egg, 1 piece local bacon, grapes & toast (GF bread add \$1.80)

**CUP OF OATMEAL** 7.00

with sliced strawberries & bananas, topped with whipped cream

**Gourmandise Guarantee:** If you're not completely satisfied with what you ordered after your first couple of bites, please let your server know and we'll gladly exchange it for something else at no charge.

## WINTER 2024

**Allergens:** Please be aware that regardless of a menu item's ingredients, all of our food may contain trace amounts of allergens and/or come into contact with common allergens. Our chefs will make every effort to accommodate food sensitivities, but **Gourmandise is not liable for any adverse allergen-related reactions.** If you have specific questions, please ask your server or a manager.

**Larger Parties:** Gratuity of 18% will automatically be added to parties of 6 or more

\*\*Consuming raw or undercooked foods may increase your risk of foodborne illness

## Bouls &amp; Quiche

**BREAKFAST HASH BOWL 11.90**

Choice of poached,\*\* scrambled, or fried eggs, roasted vegetable hash, herb-coated avocado with tomato tarragon sauce & pickled red onions on the side. Topped with micro greens garnish (add an extra egg for \$1.75)

**CRÈME BRÛLÉE OATMEAL 10.90**

Gluten-free oats, flax seeds, chia seeds, coconut milk, almond milk, crispy caramelized sugar, fresh whipped cream, strawberries, sliced bananas, toasted almonds & berry coulis (add "bougie" berry blend-blueberries, blackberries & raspberries for \$2.00)

**QUICHE DU JOUR 12.70**

Scratch-made in a tall, European-style, flaky crust. Includes choice of one side

## Sweet or Savory Pastry &amp; Fruit

**SWEET OR SAVORY PASTRY & FRUIT 6.95-9.95**

Cup of fresh fruit with your choice of sweet or savory scratch-made breakfast pastry. Baked fresh & sell out daily — ask server for availability.

Offerings include:

Chicken Apple Sausage Croissant • Ham & Gruyère Croissant • Kouign Amann • Pain au Chocolat • Butter Croissant • Almond Croissant • Berry Croissant • Cheese Pocket • Loaf Cake Slice • Sweet or Savory Scone

## Breakfast Entrées

**PASTA WITH BUTTERNUT SQUASH & BROWN BUTTER SAGE CREAM SAUCE 11.90**

Hand-cut pasta garnished with frizzled Brussels sprouts. Topped with dry sage & parmesan cheese (add grilled chicken for \$4.70, shrimp, steak, or grilled salmon for \$8.50)

**RIGATONI WITH SHAVED PARMESAN 12.90**

Scratch-made Italian sausage, beef bolognese & shaved parmesan over rigatoni. Topped with micro greens garnish.

**EURO BURGER 16.80**

Local ground beef, caramelized onions, herbed cream cheese, roasted tomatoes, fried leeks, paprika aioli & arugula (add fried egg for \$1.75, add double patty for \$6.00). Served with pomme frites and your choice of Kale Apple Slaw, Field Greens, Namasu Cucumbers, Quinoa Salad, Grapes or Chips

**SAUMON EN CROÛTE 18.90**

Salmon filet baked in puff pastry. Served with lobster cream sauce & wild rice blend. Topped with micro greens garnish

## À La Carte Breakfast Sides

<b>SIDE OF LOCAL BACON(3)</b>	<b>3.20</b>
(classic or candied)	
<b>EGG(S)</b>	<b>(1)\$1.75/(2)\$3.20</b>
(scrambled, poached** or fried)	
<b>TOAST(2)</b>	<b>\$2.90</b>
<b>AVOCADO(Half)</b>	<b>\$2.50</b>
<b>FRUIT CUP</b>	<b>\$4.00</b>
<b>SLICED DEMI-LOAF</b>	<b>\$1.50</b>
<b>GRILLED HAM SLICES(4)</b>	<b>\$2.25</b>

## Coffee

<b>DRIP (refillable)</b>	<b>2.70</b>
<b>ESPRESSO</b>	<b>3.80</b>
<b>CAPPUCCINO</b>	<b>4.90</b>
<b>LATTE (Hot or Iced)</b>	<b>5.20</b>
<b>MOCHA (Hot or Iced)</b>	<b>5.20</b>
<b>CHAI LATTE (Hot or Iced)</b>	<b>5.20</b>
<b>MATCHA LATTE (Hot or Iced)</b>	<b>5.20</b>
<b>CAFÉ AU LAIT</b>	<b>3.90</b>
<b>SHOT IN THE DARK</b>	<b>4.50</b>
<b>COLD BREW</b>	<b>4.70</b>
<b>ADDITIONAL ESPRESSO SHOTS</b>	<b>1.80</b>

## Other Hot Drinks

<b>HOT TEA</b>	<b>3.20</b>
<b>STEAMER</b>	<b>4.50</b>
<b>HOT CHOCOLATE</b>	<b>4.80</b>
<b>SUBSTITUTE MILK</b>	
Soy, Coconut, Almond	<b>0.50</b>
Oat Milk	<b>0.75</b>

## Sodas &amp; Others

<b>FOUNTAIN (refillable)</b>	<b>3.50</b>
Coke, Coke Zero, Diet Coke, Sprite, Barq's Root Beer, Dr. Pepper, Diet Dr. Pepper	
<b>JUICE &amp; MILK</b>	
Orange Juice	<b>5.90</b>
Bottled Apple Juice	<b>3.50</b>
Milk	<b>3.50</b>
<b>TEAS &amp; LEMONADE</b>	
Freshly Brewed Iced Tea (refillable)	<b>3.50</b>
Arnold Palmer (Iced Tea & Lemonade)	<b>3.50</b>
Lemonade	<b>3.50</b>
Flavored Lemonades	<b>5.00</b>

## ASK US ABOUT THE DRINKS OF THE MONTH

## DIETARY RESTRICTIONS MENU



## WEDDINGS WITH GOURMANDISE



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