

## Starters &amp; Small Plates

**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¢

**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, scrambled or fried to make a hearty meal for \$3.25)(GF bread add \$1.80)

**CRISPED CAULI FLORETS 8.90**

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

**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)

**POMMES FRITES 4.90**

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

**BRUSSELS SPROUTS 7.90**

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

**MY HONEY'S "NOT REALLY HUNGRY" 8.90**

Side of pommes frites, grapes & an order of candied local bacon

**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)

## Soup of the Day

Ask your server about our Soup of the Day!

CUP / BOWL  
BREAD BOWL: Add \$2.50

**TOMATO BASIL 4.60 Cup/7.90 Bowl**

Sweet whole roasted tomatoes, fresh basil & a hint of cream

**FRENCH ONION 5.60 Cup/8.60 Bowl**

Caramelized onions in a rich broth. Topped with toasted bread & melted Gruyère-Swiss cheese blend

**GERMAN-STYLE MOUNTAIN CHILI 6.50 Cup/9.90 Bowl**

Slow-cooked ground beef, kielbasa sausage, & beans are simmered in herbs & spiced tomato jus. Topped with fresh avocado, sour cream, pickled red onions & melted cheese crisp (add demi-loaf for \$1.50)

**LOADED BAKED POTATO: 4.60 Cup/7.90 Bowl**

Mon - Tues

**CARROT CURRY: 4.60 Cup/7.90 Bowl**

Wed - Thurs

**CLAM CHOWDER: 4.60 Cup/7.90 Bowl**

Fri - Sun

WINTER 2024

## Entrée Salads

Add two scratch-made sweet potato falafel or tirokroketes (fried Greek cheese balls) to any salad for \$4.20. Add grilled chicken for \$4.70, shrimp, steak, or grilled salmon for \$8.50. Double protein available on all salads. Add a cup of fruit for \$3.20, cup of soup/chili for \$3.60-\$5.80, or pommes frites for \$4.20. Add 50¢ for extra dressing

**GREEK GRAINS & GREENS 14.90**

Cucumber, artichoke heart, cherry tomato, olives, chickpeas & feta with scratch-made tirokroketes (fried Greek cheese balls) on a bed of field greens & grains (farro & quinoa). Served with roasted red pepper feta dressing

**G'S SHRIMP & AVOCADO SALAD 15.90**

Shrimp, diced avocado, red onion slivers, sliced almonds, Parmesan, cherry tomatoes & fresh orange sections on mixed field greens. Served with citrus vinaigrette

**ROASTED PEAR & APPLE SALAD 9.90**

Dried apples, dried pears, candied walnuts, bacon bits, melted cheese crisps. Served with maple bacon vinaigrette

**MEDITERRANEAN NIÇOISE SALAD 14.90**

Scratch-made sweet potato falafel, roasted beets, spring peas, assorted olives, feta & avocado on field greens. Served with lemon harissa dressing & herbed tahini drizzle

**SEVILLANO STEAK SALAD 16.90**

Field greens with tri-tip steak, Peppadew peppers, caramelized onions, avocado, cherry tomatoes, bleu cheese, fried shaved Brussels sprouts & balsamic drizzle. Served with maple bacon vinaigrette

**HEARTY CHICKEN COBB SALAD 10.90 Half/15.90 Full**

Herb-roasted chicken breast, hard boiled eggs, local bacon, tomato, cucumber, avocado, crumbled bleu cheese on field greens. Served with bleu cheese dressing

## Kids' Dinner

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

**SMALL RIGATONI BOLOGNESE 7.00**

House-made beef & Italian sausage bolognese on rigatoni. Topped with parmesan cheese

**RIGATONI WITH BUTTER & PARMESAN 7.00**

Rigatoni tossed with butter & parmesan cheese

**PASTA WITH MARINARA 7.00**

Topped with parmesan cheese

**FLATBREAD PIZZA 7.00**

Cheese or pepperoni

**SANDWICH COMBO 7.00**

Options of PB&J, Cheese, Ham & Cheese, or Smoked Turkey & Cheese (GF bread add \$1.80, can come toasted)

**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

**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.

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

## Sandwiches

Sandwiches are accompanied by your choice of two sides of Kale Apple Slaw, Quinoa Salad (cucumber, fresh herbs, chickpeas, feta, diced red onion, olive oil & lemon juice), Field Greens, Namasu Cucumbers, Grapes or Chips. GF bread available on most for \$1.80. Upgrade side for a house side salad or cup of fruit for \$3.20. Upgrade side for a cup of soup/chili for \$3.60-\$5.80 or pommes frites for \$4.20.

**BRIE BACON GRILLED CHEESE 12.90**

Local bacon, brie, Fontina, apple chutney on house-made cranberry walnut bread

**CRISPED PULLED PORK SANDWICH 11.90**

Carnita-style pulled pork, Balsamic BBQ sauce, peach jam, feta aioli, fresh basil, & green apple slaw on baguette (add extra pork for \$2.50)

**BEEF BRISKET GRILLED CHEESE 12.90**

Pulled brisket, pickled sweet red onions & Monterey Jack cheese on sourdough (add extra brisket for \$3.50)

**G'S GRILLED CHEESE 11.20**

Fontina, Gruyère, Parmesan & Dijon mayo on sourdough (add local bacon \$3.20)

**BLUEBERRY BALSAMIC GRILLED CHEESE 11.20**

Monterey Jack, sautéed balsamic brown sugared blueberries & fresh spinach on sourdough

**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

**TURKEY AVOCADO 9.50 Half/14.90 Full PANINI**

Smoked turkey, Vidalia relish, local bacon, roasted tomato pesto & avocado on focaccia

**FRENCH DIP 13.90**

Italian beef, Gruyère, caramelized onions, scratch-made savory onion jam on baguette. Served with au jus. Topped with micro greens garnish (add extra beef for \$3.50)

**MONTE CRISTO 16.90**

Smoked turkey, raspberry onion jam & Gruyère on cranberry walnut bread. Panko-encrusted, crisp-fried & topped with powdered sugar.

**CLUB CLASSIQUE 11.90**

Candied local bacon, fresh tomatoes, green leaf lettuce, avocado & herbed cream cheese roasted tomato aioli spread on toasted sourdough (add smoked turkey or ham for \$3.00. Add both for \$6.00)

**SALMON DE L'UMAMI SANDWICH 15.90**

Maple-miso grilled salmon with Namasu sweet-pickled cucumbers, wasabi aioli, fresh tomato & arugula on toasted brioche

**TRI-TIP STEAK SANDWICH 13.90**

Our famous entrée as a sandwich-steak & roasted red onions on sourdough demi-loaf with herbed cream cheese spread. Topped with red wine gorgonzola cream sauce, fresh arugula & blue cheese crumbles. (Add pickled jalapeño for \$1.00 and/or pickled sweet red peppers for \$2.00)

## 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.

**FRENCH COUNTRY STEW 14.90**

Slow-roasted beef, butternut squash, local bacon, leeks & dried plums. Served over roasted garlic mashed potatoes. Topped with micro greens garnish (add extra stew for \$5.00)

**CHICKEN CUTLET WITH BROWN BUTTER SAGE CREAM SAUCE 16.90**

Crispy golden panko-encrusted chicken breast with mashed potatoes, brown butter sage cream sauce & roasted broccolini. Topped with fried sage 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 pommes 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

**AU POIVRE SLOW ROASTED TRI-TIP 19.90**

With roasted potatoes, caramelized onions, red wine bleu cheese pan sauce, asparagus & bleu cheese garnish (add extra steak for \$6.00)

**GRILLED SALMON 18.90**

Beurre blanc, roasted broccolini, wild rice, blistered tomatoes. Topped with micro greens garnish (add extra salmon filet for \$8.00)

**CLASSIC CHICKEN PICCATA WITH MASHED POTATOES 13.90**

Pan sauteed chicken breast with lemon caper sauce. Served with mashed potatoes, roasted broccolini & two sliced grilled lemons

**GERMAN-STYLE MOUNTAIN CHILI 6.50 Cup/9.90 Bowl**

Slow-cooked ground beef, kielbasa sausage, & beans are simmered in herbs & spiced tomato jus. Topped with fresh avocado, sour cream, pickled red onions & melted cheese crisp (add demi-loaf for \$1.50)

**DIETARY RESTRICTIONS MENU****WEDDINGS WITH GOURMANDISE**

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