

# Café Moustache

## Brunch Menu

### Prix-Fixe for \$14.95

#### First Course

Soupe Du Jour

Mixed Green Salad

Mixed Greens, Tomatoes, Red Onions, Goat Cheese & French Vinaigrette

#### Second Course

Truite Meuniere

Rainbow Trout Sautéed with Butter, Parsley, & Lemon Juice

Romano Crusted Chicken Breast

Breaded Chicken Breast with Dijon Mustard Sauce and Served With Roasted Potatoes & Vegetables

Eggs Benedict

Toasted Muffin, Poached Eggs, Canadian bacon and Hollandaise Sauce

#### Third Course

Seasonal Cobbler

Served With Vanilla Ice Cream

Crepe Foret Noir

Sour Cherries, Whipped Cream and Chocolate Sauce

### Brunch Libation Specials

#### \$5 Glass or \$18 Bottle

Pair Your Brunch with One of Our Suggested Wine Pairings

Italo Cescon Pinot Grigio 2009 (Veneto, Italy)

Turkey Flat Rosé 2008 (Barossa Valley, Australia)

Chateau De L'estagnol (Cotes Du Rhone, France)

Collevento Prosecco Venetia, Italy

### Mimosas

#### Glass / Pitcher

Passion Fruit Mimosa 5/17

Peach Bellini 5/17

Champagne Kir Royale 5/17

### Bottomless Mimosas

Traditional Mimosa 10.95

Champagne and Orange Juice

Per Person

### Chef Bonner Cameron's Specialties

Duck Confit 13.95

Frittata 8.95

Chef's Daily Creation

## Menu a la Carte

Soup Du Jour 4.95

Soupe A L'Oignon 5.95

Salad Maison 3.95

Escargots De Bourgogne 6.95

Snails with Garlic and Parsley Butter. Allow 10 minutes.

French toast 7.95

Served With Candy Walnuts and Fresh Fruit

Blueberry Pancakes 10.75

Served with Your Choice of Apple Wood Smoked Bacon, Canadian bacon Or House Made Sausage

Chicken Caesar Salad 9.75

Classic Caesar Salad with Herb Crusted Chicken Breast, Cherry Tomatoes and Parmesan Cheese

Truite Meuniere 10.85

Rainbow Trout Sautéed with Butter, Parsley, & Lemon Juice

Atlantic Salmon 13.95

Pan Seared Atlantic Salmon Over Linguini Pasta with Mushrooms, Cherry Tomatoes, Green Onions

Brunch Crab Cakes 12.95

Served With Petit Salad, Fresh Fruit and Roasted Red Bell Pepper Coulis

Eggs Benedict 9.95

Toasted Muffin, Poached Eggs, Canadian bacon and Hollandaise Sauce

Romano Crusted Chicken Breast 10.95

Breaded Chicken Breast with Dijon Mustard Sauce and Served With Roasted Potatoes & Vegetables

Shrimp Scampi 12.85

Served Over Linguini Pasta

Beef Stroganoff 11.95

Beef Tenderloin Tips In a Cognac Mushroom Sauce Served With Mashed Potatoes

NY Strip Steak & Eggs 17.95

You're Choice On The Eggs With Roasted Potatoes

### Desserts

Seasonal Cobbler 5.95

Cinnamon Croissant Pudding 7.95

Smore's For Two 9.95

Crepes 4.95

Crème Brûlée 4.95

Chocolate Pot De Creme 4.95

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