

# CAN CAN

## SOUPES

SOUP DU JOUR  
tasting 6 / full 8

ONION SOUP GRATINÉE  
tasting 6 / full 8

SPARKLING CANTELOPE GAZPACHO  
Melon Balls & Green Chili Oil  
8

## QUICHE & CRÊPES

QUICHE LORRAINE  
10.00

QUICHE DU JOUR  
10.00

BRAISED FLAT IRON STEAK CRÊPES  
Carrot, Leek, Wilted Cherry Tomato, & Celery Root Purée  
13.00

HOUSE-MADE ANDOUILLE CRÊPES  
Roasted Peppers, Fontina, Leek & Red Pepper Crema  
12.00

LEMON POPPY RICOTTA CRÊPES  
Cranberry Citrus Compote & Candied Almonds  
11.50

## LES OEUFS

EGGS\* BENEDICT  
Ham & Hollandaise 12.00

HOUSE MADE SAUSAGE, POTATO & CHEESE OMELETTE\* 12.00

BAKED SALMON HASH  
Fingerling Potato, Roasted Winter Vegetables, Two Poached Eggs, & Hollandaise 13.50

ROASTED SQUASH OMELETTE\*  
Butternut & Acorn Squash, Bell Pepper Chutney & Sweet Potato Purée 13.00

HAM & GRUYÈRE OMELETTE\*  
Crispy Ham & Gruyère Béchamel 12.50

ROASTED CHICKEN & MUSHROOM OMELETTE\*  
Leeks, Cauliflower & Mushroom Purée 13.00

EGGS ANY STYLE\*  
with Crispy Potatoes 9.00

## CÉRÉALES & FRUIT

HOLIDAY FRUIT & NUT FRENCH TOAST PAVÉ  
Maple Syrup & Pecan Streusel 9.00

PANCAKES with Fruit Compote 8.50

EGGNOG PANCAKES  
White Chocolate & Bourbon Crème Anglaise 10.50

WAFFLES Thin & Crispy with Fruit Compote 8.50

GINGERBREAD WAFFLES  
Cream Cheese Icing & Shortbread Crumbs 9.50

FRESH FRUIT Yogurt 7.00

GRANOLA Fresh Fruit & Yogurt 8.00

GRAPEFRUIT BRÛLÉE  
1/2 Grapefruit with Caramelized Sugar 5.00



## Les Enfants

ages 12 and under

Kids Waffle	6.00
Kids Gingerbread Waffles	6.50
Kids Pancakes plain, blueberry or chocolate chip	6.50
Kids Eggnog Pancakes	7.00
Kids Scrambled Eggs* with cheese	6.00 6.50

## BRUNCH

## FRUITS DE MER

Demi Plateau  
6 Oysters\*, 3 Shrimp,  
3 Clams\*, 3 Mussels  
21.00

Petit Plateau  
1/2 Lobster, 8 Oysters\*,  
4 Shrimp, 4 Clams\*, 6 Mussels  
45.00

CREVETTES  
Shrimp  
Each .... 2.00  
1/2 dozen .... 12.00  
Dozen .... 18.00

HUÎTRES  
Oysters\*  
Each .... 2.50  
1/2 dozen .... 12.00  
Dozen .... 20.00

MOULES  
Mussels  
1/2 dozen .... 3.00  
Dozen .... 5.00

HOMARD  
1/2 or Whole Lobster  
Market Price  
15-25

PALOURDES  
Clams\*  
1/2 dozen .... 5.00  
Dozen .... 9.00

## SAUCES

Mignonette, Cocktail Sauce, Tarragon Aioli, & Lemon Wedges



## SALADES

SALAD NIÇOISE - Tuna, Potatoes, Haricots Vert, Eggs, & Olives 12.50

MIX OF YOUNG GREENS - Herbs, Shallots, & House Vinaigrette 7.00

GRILLED CHICKEN SALAD - Granny Smith Apples, Honey Parsnips,  
Glazed Walnuts, Arugula, Spiced Honey Vinaigrette 12.00

SALAD OF BEETS - Mâche, Goat Cheese & Hazelnut Vinaigrette 11.50

## TARTINES, SANDWICHES, ETC.

Steak Sandwich\* - Caramelized Onions, Raclette, Arugula & Paprika Aioli 14.00

Monté Cristo - Ham, Turkey, & Gruyère on Brioche French Toast  
with Butter and Maple Syrup 12.00

Croque Monsieur - Classic Ham & Cheese 10.00

Croque Madame\* - Monsieur with the addition of a Fried Egg 11.00

Tarte Flambée with Fried Egg - Caramelized Onion, Sofrito,  
Manchego, & Roasted Garlic Vinaigrette 12.50

Hamburger, Cheeseburger\* with Frites 11.00/12.00  
(Roquefort, Gruyère or Cheddar)

### STEAK FRITES\*

21

Red Wine & Caramelized Onion,  
Foie Gras Compound Butter,  
or Brandy Peppercorn

## PÂTISSERIE/BOULANGERIE

Butter Croissant 1.75	Coffee Cake 2.00	Scone 1.75	Brioche 2.00
Chocolat Croissant 1.75	Madeleines 3 / 1.50	Muffin 1.50	Biscotti 1.50
Almond Croissant 1.75	Pecan Roll 1.95	Fragels 1.00	Cinnamon Roll 1.95
Basket of Beignets petite 5.00 / grande 7.00			

## À LA CARTE

◆ Fruit 3.50	◆ House-made Maple Sage Sausage* 3.50	◆ Bacon 3.50	◆ Crispy Potatoes 3.00	◆ Frites 4.00
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