



# The French Gourmet



## Breakfast Menu 9AM-3PM

### Eggs and Such

Served with breakfast potatoes, fruit or mixed greens vinaigrette

#### Pastry Basket

Perfect for the table! Croissant, pain au chocolate, danish or roll. Served with fruit and your choice of sabayon, chocolate ganache or jam. **\$9 for 1**  
**\$20 for 3**

#### Vegetable Scramble

Sauteed spinach, mushroom, tomato, jack cheese, topped with avocado. Sub egg whites +2 **\$17**

#### Steak and Eggs

Flat Iron steak & two eggs any style with bearnaise sauce **\$24**

#### Avocado Toast

Multigrain bread, Chevre, tomatoes, poached egg **\$18**

#### American in Paris

Two eggs any style, thick cut brown sugar glazed bacon or carver ham steak **\$18**

#### Breakfast Burrito

Eggs, potatoes, bacon, and jalapeño jack cheese in a flour tortilla with fresh salsa **\$17**

#### Croissant Breakfast Sandwich

Toasted croissant, two fried eggs, prosciutto, swiss cheese, arugula, tomato, FG special sauce **\$18**

#### Baked Eggs Provençale

Tomato Concasse, roasted red peppers, eggplant, and jack cheese **\$17**

### Benedicts

Served with your choice of mixed greens vinaigrette, fruit or breakfast potatoes

#### Classic

Two poached eggs on toasted English muffins and topped with real Hollandaise sauce & Traditional Canadian bacon **\$18**

#### Florentine

Canadian bacon with creamed spinach and mushrooms **\$19**

#### California

Sliced tomato & avocado **\$19**

### Omelets

Egg white option available + \$2

Served with your choice of mixed greens vinaigrette, fruit or breakfast potatoes

#### Florentine

Creamed spinach with mushrooms, ham and topped with real Hollandaise sauce (Available without ham) **\$17**

#### Ham & Cheese

**\$16**

#### Vegetarian

Filled with ratatouille **\$16**

#### Farmers

Bacon, potatoes, onions, bell peppers and Jack cheese **\$17**

### French Toast

#### Churro French Toast

Cinnamon sugar, apple cream cheese frosting **\$17**

#### French Gourmet Toast

House-made brioche, cinnamon, and vanilla egg batter, fresh berries, sabayon, ganache **\$16**

### Crepes

Served with your choice of mixed greens vinaigrette, fruit or breakfast potatoes

#### Nutella and Strawberry

Two hand-made crêpes with sugared strawberries, nutella and sabayon. Served with fruit **\$16**

#### Eggs, Ham and Swiss Cheese

Two handmade crêpes filled with carver ham, Swiss cheese, scrambled eggs and breakfast potatoes **\$16**

#### Florentine

Two hand-made crêpes filled with ham and creamed spinach and mushrooms, topped with real Hollandaise sauce (available without ham) and breakfast potatoes **\$16**

### On The Side

#### Hollandaise Sauce

**\$3**

#### Brown Sugar Glazed Bacon

**\$7**

#### Ham

**\$5**

#### Two Eggs

**\$6**

#### Fresh Fruit

**\$6**

#### Half Avocado-Sliced

**\$4**

#### Breakfast Garlic and Parsley Potatoes

**\$6**

#### Kennebec Hand-cut

**\$6**

#### French Fries

#### House or Cesear salad

**\$6**







# The French Gourmet



## Lunch Bites

*Served baguette and butter or EV00*

**Soupe à l'Oignon Gratinée**  
Onion soup topped with a slice of French bread and melted Swiss cheese

**Soupe du Jour**

**Escargots à la Bourguignonne**  
Half dozen escargots broiled in garlic herb butter

**House Paté Plate**  
Cornichons, pickled garlic and onion chutney

**Jumbo Shrimp Cocktail**  
Homemade cocktail sauce

**Truffle Fries**

## Lunch Menu 11AM-3PM

Cup \$10

Bowl \$12

Cup \$8

Bowl \$10

\$12

\$13

\$15

\$13

## Salads

*Served baguette and butter or EV00*

**Caprese Salad** \$15  
Vine ripe tomatoes, fresh mozzarella, basil, arugula, pistachios, balsamic/EV00

**Heirloom Roasted Beet Salad** \$12  
Baby arugula, anjou pear, boursin, pistachio & champagne vinaigrette

**FG Grilled Caesar Salad** \$13  
Romaine hearts, croutons, and parmesan cheese with our Caesar dressing

**Salade Nicoise** \$19  
Traditional French salad with mixed greens tossed with potatoes, green beans, "genova Tonna" tuna, boiled egg, olives and topped with anchovies (optional)

Add :Grilled chicken breast +\$8, Salmon +\$12, Shrimp +\$11, Flat iron Steak +\$12

## Lunch Favorites

*\*Served with your choice of mixed greens vinaigrette, fruit, pomme frites or breakfast potatoes. Sub truffle fries +\$4*

**\*Chicken Pot Pie** \$15  
Baked from scratch

**\*The 1/2 Pound Hamburger** \$18

All-natural California grass-fed beef patty, our homemade bun with FG special sauce, baby arugula, tomato, and caramelized onions

Add: Swiss, blue, or brie cheese +\$2. Fried egg +\$2, glazed bacon +\$2

**SUB: Beyond Burger +\$3**

**\*FG Quiche** \$15

Your Choice of Lorraine, Spinach, Mushroom Chili Verde or Broccoli cheddar

**Steak Pommes Frites** \$23

Flat iron steak, hand-cut pommes frites and chimichurri or Béarnaise

**Moules Provençale** \$19

Black mussels, chorizo, shallots, garlic, white wine, thyme and pommes frites

**Salmon Dijonaise** \$24

Baked filet with whole grain Dijon mustard, citrus, tarragon

## Paninis and Sandwiches

*Served with your choice of mixed greens vinaigrette, fruit, pomme frites or breakfast potatoes. Sub truffle fries +\$4*

**Grilled Chicken Panini** \$17  
Chicken breast with tomato, basil aioli and creamy fresh mozzarella

**Grilled Caprese Panini** \$16  
Vine ripe tomatoes, creamy fresh mozzarella, arugula, basil, and balsamic glaze

**Vegan Panini** \$16  
Grilled Vegetables with hummus and balsamic galze

**French Dip** \$19  
Shaved roast beef, caramelized onions, swiss cheese, au jus, horseradish cream on a baguette

**Croissant Monsieur** \$17  
Carver ham, Swiss cheese, béchamel, croissant | Add fried egg \$2



Gratuity will be added to parties of six or more.

\$6 split charge.

Menu and prices applicable to change without notice.

Please present any coupons or gift certificates when asking for bill. MAX \$100 SYNERGY card per table. MAX \$100 ITEX per table per day.

\*Maximum of 4 split checks per table \*

Applicable sales tax will be added. We reserve the right to refuse service to anyone.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

