

Viennoiseries

Pastries

Croissant	\$3.50
Almond Croissant	\$4.50
Chocolate Croissant	\$4.25
Raspberry or Blueberry Danish	\$3.00
Walnut Banana Muffin	\$3.50
Double Chocolate Muffin	\$3.50
Blueberry Muffin	\$3.50
Oatmeal Raisin Cookie (GF)	\$2.00
Sea Salt Chocolate Cookie	\$2.00
Apple turnover	\$3.75
Cinnamon Brioche	\$4.00
Chocolate Brioche	\$4.00
Pastei de nata	\$3.50
Chocolate banana bread	\$3.00

Savory

Ham and Chesse Croissant	\$5.50
Egg-Bacon- Cheese Croissant	\$5.50
Quiche served with a side salad	\$10.95
Baked Egg Cup Little basket filled with homemade béchamel, shredded Swiss, topped with an egg and homemade creme fraiche.	\$5.50
Belgian Waffle	\$8.50
Topped with powder sugar Served with whipped cream, a side of fruits and mapple syrup.	
Nutella	+\$2.00
Homemade Jam	+\$2.00
Sliced Banana	+\$2.00
Bacon	+\$2.00
Orange Blossom Honey	+\$2.00

Coffee

Double Espresso		\$3.10
Double Macchiato		\$3.50
Art of Tea Hot tea		\$3.50
Passion Fruit Iced Tea		\$3.30
Latte / Iced Latte	12oz: \$4.10 16oz: \$4.95	
Moka	12oz: \$4.10 16oz: \$4.95	
Café Au Lait	12oz: \$4.10 16oz: \$4.95	
Homemade Hot Chocolate Topped with Whip Cream		\$5.10
Cappucino		\$4.10
Mocha	12oz: \$4.10 16oz: \$4.95	
Add Soy Milk or Almond Milk		\$1.00
Add Vanilla Flavor		\$.50

Wine

Mimosa Made With Fresh Squeezed Orange Juice **\$8.50**

Marquis Goulaine Vouvray White Glass: **\$8.50** Bottle: **\$34**

Milhade Recougn Bordeaux Red Glass: **\$11** Bottle: **\$44**

Bonpas Luberon White Glass: **\$7** Bottle: **\$28**

Marquis de Goulaine Rose D'Anjou Glass: **\$9** Bottle: **\$36**

Beer (bottle)

Islamorada Ale **\$5.50**

Islamorada IPA **\$5.50**

Islamorada Lime **\$5.50**

Other Drinks

Homemade Basil Lemonade **\$3.75**

Homemade Key Lime Lemonade **\$3.75**

Fresh squeezed Orange Juice **\$4.75**

Mimosa Made With Fresh Squeezed Orange Juice **\$8.50**

Breakfast

Made to order.

Breakfast Special Four Scrambled Eggs served with homemade Ground Sausage Mix, Bacon, Avocado, Tomatoes Slice of Artisan Bread.	\$10.95
American Breakfast Four Scrambled Eggs served with Black Forest Ham, Gruyère Cheese, Turkey Slice of Artisan Bread.	\$10.95
Croissant egg Benedict 2 poached eggs served on a croissant with bacon or ham, avocado and homemade Benedict sauce.	\$11.50
Ratatouille Homemade ratatouille served on a puff with 2 poached eggs, cracked pepper, avocado and sour cream.	\$11.50
Croque Monsieur Artisan bread with butter and ham, topped with homemade béchamel and shredded gruyere.	\$11.50
Croque Madame Artisan bread with butter and ham, topped with homemade béchamel, shredded gruyere and 2 poached eggs.	\$12.95
Frittata (GF) Served with a side salad or a side of fresh fruit or a side of chips.	\$10.95
Cheese platter for 2 Assorted cheese, prosciutto, homemade tapenade, jam, walnuts, honey.	\$25.50
French Petit Déjeuner	\$14.50
Your choice of Coffee	
Fresh Squeezed Orange Juice	
Slice of artisan bread toasted with homemade jam and butter	
Greek yogurt with market berries, orange blossom honey and homemade granola	
Eggs Benedict Two Poached Eggs served on a slice of Artisan Bread, with Bacon or Ham, Avocado topped with Homemade Benedict Sauce	\$11.50
Norwegian Salmon Eggs Benedict Two Poached Eggs served on a slice of toasted Artisan Bread, Norwegian smoked salmon, Avocado, Homemade White Dill Sauce and Lemon Zest.	\$14.50
Market Fresh Fruit Bowl	\$6.50
Side of Nutella	\$2.00
Side of Homemade Jam	\$2.00
Side of Orange Blossom Honey	\$2.00
Side of Homemade Granola	\$2.00

Sandwiches

Served on Artisan Bread with a Side Salad or Potato Chips

Mediterranean Panini

Homemade tapenade – Goat cheese – Sliced Tomato – Herbes de Provence

\$11.50

Veggie

Sliced Tomatoes – Arugula – Sliced Carrots – Avocado – Veganaise

\$13.50

Ham and Cheese Panini

Ham – Gruyère – Dijon Mustard – Cornichons (pickles)

\$11.50

Turkey

Aragula - Oven Roasted Turkey - Provolone Cheese - Red onion - Dijonaise Spread

\$11.50

Tuna Melt

Lemon Tarragon Tuna Salad - Sliced Tomatoes - Cheddar Cheese

\$12.50

Chicken Pesto Panini

Roasted chicken – Pesto – Oven Roasted Tomatoes

\$13.50

Rooster

Chicken Curry – Currant – Toasted Almonds

\$13.50

Grilled cheese Panini

Cheddar – Gruyère – Sharp white

\$12.50

Roast Beef sandwich

Roast beef, lettuce, tomato, homemade garlic mayo with a hint a paprika

\$13.50

Salads

Served with Artisan Bread and Homemade Dressing

Frisee Salad

Lardons – Poached Eggs – Heirloom Tomato – Croutons – Champagne Vinaigrette

\$13.50

Rocket Salad

Shaved Pecorino Cheese – Olive Oil – Lemon Juice – Sea Salt – Cracked pepper

\$11.50

Caesar Salad

Torn Croutons - Shaved Parmesan - Homemade anchovies dressing

Add Chicken +\$3 \$12.50

Garden Salad

Romaine Lettuce - Sliced Heirloom Tomatoes - Shredded Carrot - Sliced Cucumber

\$11.50

Caprese Salad

Sliced Tomatoes - Fresh Mozzarella Cheese topped with Basil - Sea Salt - Cracked Pepper - Balsamic Dressing

\$11.50

Greek Salad

Sliced Tomatoes and Cucumber - Feta Cheese - Heirloom Lettuce - Red Wine Olive Oil Vinaigrette

\$12.50

Cobb Salad

Neuske Bacon – Sliced Tomatoes - Egg – Roasted Chicken – Avocado – Gorgonzola – House Vinaigrette or Ranch Dressing

\$14.50

Soups

French Onion Soup

Made with homemade chicken broth, topped with toasted bread and melted shredded gruyere served with a side of mix egg yolk and madeira wine

\$6.75

Lobster Bisque

Served with a side of homemade paprika garlic mayo and homemade croutons.

\$6.75