



LE BRUNCH

WEEKENDS
8AM - 3PM

LITTLE FRENCHIE

LE BRUNCH

• PREMIERE •

petit fromage du martin • 14
*Marin Cheese Co. breakfast brie,
croissant, fresh berries,
wildflower honey*

smoked salmon rilette • 14
crème fraîche, crudités, baguette

jambon de Bayonne • 15
*fromage blanc, niçoise olive,
country levain toast, fig*

burgundy escargots • 16
*fresh herbs, garlic butter,
toasted baguette*

• LES BONBONS •

vanilla yogurt parfait • 9
*local honey, fresh berries,
house granola*

bruléed french toast • 15
*custard-soaked bread pudding,
maple syrup, fresh berries,
grand marnier*

nutella crêpe • 1
*strawberry, banana,
toasted almond, powdered sugar*

pastry basket • 11
*house baked croissant, scone,
chocolate croissant*

• SOUPE & SALADES •

onion soup gratinée • 13
comté cheese, country bread

lyonnaise • 14
*escarole, frisée, bacon lardon,
poached egg, mustard vinaigrette*

jardin • 12
*petite gem lettuce, fines herbs,
shallot vinaigrette*

niçoise • 16
*poached albacore, cherry tomato,
fingerling potato, haricot vert,
hard boiled egg, niçoise olive,
sherry vinaigrette*

LES OEUFS

herb omelette • 15
*boursin cheese, fines herbs,
mixed green salad*

croissant benedict • 16
*parisian ham, spinach,
poached eggs, hollandaise*

smoked salmon benedict • 18
*croissant, spinach, poached eggs,
hollandaise*

steak and eggs • 32
*prime coulotte steak, 2 eggs any style,
asparagus, hollandaise*

quiche • 14
*bacon, comté cheese,
caramelized onion, mixed greens*

buckwheat crêpe • 14
creamed spinach, ham, egg

american breakfast • 15
*two Eben-Haezer Poultry Ranch eggs,
bacon, lyonnaise potatoes, levain toast*

soft scrambled eggs • 16
*jambon de Bayonne, crème fraîche,
country levain toast, chives*

LES SANDWICHES & ASSIETTES

le egg burger • 20
*raclette cheese, onion confit, aioli,
sunny side up egg, cornichon, frites*

frenchie dip • 18
*roast beef, onion confit, aioli,
comté cheese, beef jus, baguette, mixed greens*

GB & J • 15
*levain bread, fruit compote,
french brie, mixed greens*

croissant sandwich • 15
*gruyère cheese, ham, tomato, arugula,
dijon mustard, over easy eggs, mixed greens*

croque madame • 16
*brioche, ham, comté mornay
sunny side egg, mixed greens*

avocado tartine • 15
*chèvre cheese, grape tomato, pickled pepper,
arugula, hemp crumble, poached eggs*

moules marinières • 22
*salt spring island mussels, frites
garlic aioli*

duck poutine • 18
*mozzarella curds, duck gravy, local hen egg,
duck confit*

LES BOISSONS

mimosa • 10
fresh orange juice • 4
hot tea • 5

drip coffee • 4
single espresso • 3
double espresso • 4

cappuccino • 5
café latte • 5
café macchiato • 5

all coffee supplied by cafe moto, a fair trade, local, solar powered roaster

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