

## Breakfast Bites

- ZUCCA CHIPS** 6.90  
Crisp-fried parmesan & panko-encrusted fresh zucchini slices. Served with pickled red onions, arugula & scratch-made ranch-style herbed dressing
- CRISPED CAULI FLORETS** 8.90  
Crisp-fried cauliflower florets with spicy harissa dipping sauce. Topped with micro greens garnish
- POMMES FRITES** 4.90  
Tossed in a fresh mix of herbs. Served with herbed aioli
- BRUSSELS SPROUTS** 7.90  
Crisped Brussels sprouts with creamy red pepper feta aioli & herbed cream cheese dollops. Topped with micro greens garnish
- MY HONEY'S "NOT REALLY HUNGRY"** 7.90  
Loaf cake slice, side of local bacon & grapes
- CLASSIC SPINACH ARTICHOKE DIP WITH FOCACCIA CROSTINI** 10.90  
Scratch-made comfort food perfection with fresh cheeses, artichoke hearts & baby spinach. Topped with micro greens garnish (add extra crostini-8 pieces or chips for \$1.50)

## Breakfast Sandwiches &amp; the Like

Breakfast sandwiches are accompanied by your choice of Kale Apple Slaw, Quinoa Salad (cucumber, fresh herbs, chickpeas, feta, diced red onion, olive oil & lemon juice), Field Greens, Namasu Cucumbers, or Grapes. GF bread available on most for \$1.80. Switch standard bread to focaccia for \$1.00.

- CLASSIC CROISSANT BREAKFAST SANDWICH** 11.90  
Warm croissant with scrambled eggs, melted cheese & local bacon (add roasted red peppers for \$1.70 and avocado for \$2.00)
- ITALIAN FARM-STYLE BREAKFAST SANDWICH** 12.90  
Focaccia with pulled brisket, fried egg, tomato jam, spicy aioli, fontina & fresh arugula
- G'S GRILLED BREAKFAST SANDWICH** 11.90  
Scrambled eggs, vidalia onion relish, local bacon, avocado, white cheddar & fresh arugula on grilled sourdough
- CROQUE MADAME** 13.90  
Black Forest ham, Gruyère cheese blend, tomato, sourdough, béchamel, poached eggs\*\* & vegetable hash
- BISTRO BREAKFAST BURRITO** 11.90  
Roasted potatoes, shakshuka scrambled eggs, cheese, local bacon & sliced avocado

## Berries &amp; Toasts

- SHAKSHUKA EGGS WITH BUTTERY TOASTED BAGUETTE SLICES** 10.90  
Classic Moroccan-style eggs baked-to-order in our house shakshuka sauce with feta crumbles. Topped with cilantro garnish (add crumbled local bacon for \$2.00)
- BRIOCHE FRENCH TOAST** 11.90  
Crème anglaise, fresh berries & mixed berry coulis. Topped with fresh whipped cream
- SCONE BRISKET BENEDICT** 13.90  
Pulled brisket, poached eggs,\*\* hollandaise sauce on scratch-made local bacon cheddar chive scone. Topped with micro greens garnish (add extra brisket for \$3.50)
- EGGS & POLENTA BENEDICT** 13.20  
Local bacon, poached eggs,\*\* hollandaise sauce over polenta with garlic blistered cherry tomatoes & sautéed spinach. Topped with micro greens garnish
- SEASONAL BELGIAN WAFFLE** 8.90  
Authentic Liege-style yeast waffles, seasonally-flavored sweet cream cheese, whipped cream & fresh berries. Ask your server for details on today's variation. *Chef suggestion: a side order of local bacon is a perfect salty compliment.*

Savory toasts are accompanied by your choice of Kale Apple Slaw, Quinoa Salad (cucumber, fresh herbs, chickpeas, feta, diced red onion, olive oil & lemon juice), Field Greens, Namasu Cucumbers, or Grapes. GF bread available on most for \$1.80

- AVOCADO TOAST** 10.90  
Lemon-garlic herb smashed avocado with cherry tomatoes tossed in fresh mint & thyme on a toasted baguette. Topped with micro greens & garlic olive oil. Includes one side (add 2 eggs, poached,\*\* scrambled, or fried to make a hearty breakfast for \$3.25) (GF bread add \$1.80)
- RETRO CRAB CHEESE TOAST** 11.90  
Scratch-made buttery Old English-style cheese blended with crab on toasted baguette. Topped with micro greens garnish. Includes one side (GF bread add \$1.80)

## Soup of the Day

Bread bowl available for add'l \$2.50

- TOMATO BASIL** 4.60 cup/7.90 bowl
- FRENCH ONION** 5.60 cup/8.60 bowl
- CLAM CHOWDER** 4.60 cup/7.90 bowl

## Bowls &amp; Quiche

- BREAKFAST HASH BOWL** 11.90  
Choice of poached,\*\* scrambled, or fried eggs, roasted vegetable hash, herb-coated avocado with tomato tarragon sauce & pickled red onions on the side. Topped with micro greens garnish (add an extra egg for \$1.75)
- CRÈME BRÛLÉE OATMEAL** 10.90  
Gluten-free oats, flax seeds, chia seeds, coconut milk, almond milk, crispy caramelized sugar, fresh whipped cream, strawberries, sliced bananas, toasted almonds & berry coulis (add "bougie" berry blend ((blueberries, blackberries & raspberries)) for \$2.00)
- QUICHE DU JOUR** 12.70  
Scratch-made in a tall, European-style, flaky crust. Includes choice of one side

## À La Carte Breakfast Sides

- SIDE OF LOCAL BACON(3)** \$3.20  
(classic or candied)
- EGG(S)** (1) \$1.75 / (2) \$3.20  
(scrambled, poached\*\* or fried)
- TOAST(2)** \$2.90
- AVOCADO(Half)** \$2.50
- FRUIT CUP** \$4.00
- SLICED DEMI-LOAF** \$1.50
- GRILLED HAM SLICES(4)** \$2.25

## Kids' Brunch

Served with your choice of beverage and fruit. For kids 12 and younger only.

- HALF ORDER OF BRIOCHE FRENCH TOAST** 7.00  
with sliced strawberries & bananas, topped with whipped cream
- TOAST/EGG/BACON PLATE** 7.00  
1 scrambled egg, 1 piece local bacon, grapes & toast (GF bread add \$1.80)
- CUP OF OATMEAL** 7.00  
with sliced strawberries & bananas, topped with whipped cream
- SMALL RIGATONI BOLOGNESE** 7.00  
House-made beef & Italian sausage bolognese on rigatoni. Topped with parmesan cheese
- RIGATONI WITH BUTTER & PARMESAN** 7.00  
Rigatoni tossed with butter & parmesan cheese
- PASTA WITH MARINARA** 7.00  
Topped with parmesan cheese
- FLATBREAD PIZZA** 7.00  
Cheese or pepperoni
- SANDWICH COMBO** 7.00  
Options of PB&J, Cheese, Ham & Cheese, or Smoked Turkey & Cheese (GF bread add \$1.80, can come toasted)

**ASK US ABOUT THE DRINKS OF THE MONTH**

**Allergens:** Please be aware that regardless of a menu item's ingredients, all of our food may contain trace amounts of allergens and/or come into contact with common allergens. Our chefs will make every effort to accommodate food sensitivities, but **Gourmandise is not liable for any adverse allergen-related reactions.** If you have specific questions, please ask your server or a manager.

**Larger Parties:** Gratuity of 18% will automatically be added to parties of 6 or more

**Gourmandise Guarantee:** If you're not completely satisfied with what you ordered after your first couple of bites, please let your server know and we'll gladly exchange it for something else at no charge.

\*\*Consuming raw or undercooked foods may increase your risk of foodborne illness

## Sandwiches

Sandwiches are accompanied by your choice of two sides of Kale Apple Slaw, Quinoa Salad (cucumber, fresh herbs, chickpeas, feta, diced red onion, olive oil & lemon juice), Field Greens, Namasu Cucumbers, Grapes or Chips. GF bread available on most for \$1.80. Upgrade side for a house side salad or cup of fruit for \$3.20. Upgrade side for a cup of soup/chili for \$3.60-\$5.80 or pommes frites for \$4.20.

**BRIE BACON GRILLED CHEESE** 12.90

Local bacon, brie, Fontina, apple chutney on house-made cranberry walnut bread

**CRISPED PULLED PORK SANDWICH** 11.90

Carnita-style pulled pork, Balsamic BBQ sauce, peach jam, feta aioli, fresh basil, & green apple slaw on baguette (add extra pork for \$2.50)

**BEEF BRISKET GRILLED CHEESE** 12.90

Pulled brisket, pickled sweet red onions & Monterey Jack cheese on sourdough (add extra brisket for \$3.50)

**SALMON DE L'UMAMI SANDWICH** 15.90

Maple-miso grilled salmon with Namasu sweet-pickled cucumbers, wasabi aioli, fresh tomato & arugula on toasted brioche

**BLUEBERRY BALSAMIC GRILLED CHEESE** 11.20

Monterey Jack, sautéed balsamic brown sugared blueberries & fresh spinach on sourdough

**HAM & SPICY JAM ON CARAMELIZED CROISSANT** 11.90

Black Forest ham, cream cheese, Swiss/Gruyère blend, & raspberry jalapeño jam on a crispy-caramelized smashed croissant

**TURKEY AVOCADO PANINI** 9.50 Half/ 14.90 Full

Smoked turkey, Vidalia relish, local bacon, roasted tomato pesto & avocado on focaccia

**FRENCH DIP** 13.90

Italian beef, Gruyère, caramelized onions, scratch-made savory onion jam on baguette. Served with au jus. Topped with micro greens garnish (add extra beef for \$3.50)

**MONTE CRISTO** 16.90

Smoked turkey, raspberry onion jam & Gruyère on cranberry walnut bread. Panko-encrusted, crisp-fried & topped with powdered sugar.

**CURRY CHICKEN SALAD** 11.90

Chicken, toasted almonds, diced celery & red grapes in creamy curry chicken dressing with tomato slices & lettuce on a croissant

**CLUB CLASSIQUE** 11.90

Candied local bacon, fresh tomatoes, green leaf lettuce, avocado & herbed cream cheese roasted tomato aioli spread on toasted sourdough (add smoked turkey or ham for \$3.00. Add both for \$6.00)

**TRI-TIP STEAK SANDWICH** 13.90

Our famous entrée as a sandwich-steak & roasted red onions on sourdough demi-loaf with herbed cream cheese spread. Topped with red wine gorgonzola cream sauce, fresh arugula & blue cheese crumbles. (Add pickled jalapeño for \$1.00 and/or pickled sweet red peppers for \$2.00)

## Entrée Salads

Add two scratch-made sweet potato falafel or tirokroketes (fried Greek cheese balls) to any salad for \$4.20. Add grilled chicken for \$4.70, shrimp, steak, or grilled salmon for \$8.50. Double protein available on all salads. Add a cup of fruit for \$3.20, cup of soup/chili for \$3.60-\$5.80, or pommes frites for \$4.20. Add 50¢ for extra dressing.

**ROASTED PEAR & APPLE SALAD** 9.90

Dried apples, dried pears, candied walnuts, bacon bits, melted cheese crisps. Served with maple bacon vinaigrette

**MEDITERRANEAN NIÇOISE SALAD** 14.90

Scratch-made sweet potato falafel, roasted beets, spring peas, assorted olives, feta & avocado on field greens. Served with lemon harissa dressing & herbed tahini drizzle.

**SEVILLANO STEAK SALAD** 16.90

Field greens with tri-tip steak, Peppadew peppers, caramelized onions, avocado, cherry tomatoes, bleu cheese, fried shaved Brussels sprouts & balsamic drizzle. Served with maple bacon vinaigrette

**GREEK GREENS & GRAINS** 14.90

Cucumber, artichoke heart, cherry tomato, olives, chickpeas & feta with scratch-made tirokroketes (fried Greek cheese balls) on a bed of field greens & grains (farro & quinoa.) Served with roasted red pepper feta dressing

**G'S SHRIMP & AVOCADO SALAD** 15.90

Shrimp, diced avocado, red onion slivers, sliced almonds, Parmesan, cherry tomatoes & fresh orange sections on mixed field greens. Served with citrus vinaigrette

**HEARTY CHICKEN COBB SALAD** 10.90 Half/ 15.90 Full

Herb-roasted chicken breast, hard-boiled eggs, local bacon, tomato, cucumber, avocado, crumbled bleu cheese on field greens. Served with bleu cheese dressing

## Hearty Entrées

**PASTA WITH BUTTERNUT SQUASH & BROWN BUTTER SAGE CREAM SAUCE** 11.90

Hand-cut pasta garnished with frizzled Brussels sprouts. Topped with dry sage & parmesan cheese (add grilled chicken for \$4.70, shrimp, steak, or grilled salmon for \$8.50)

**RIGATONI WITH SHAVED PARMESAN** 12.90

Scratch-made Italian sausage, beef bolognese & shaved parmesan over rigatoni. Topped with micro greens garnish.

**EURO BURGER** 16.80

Local ground beef, caramelized onions, herbed cream cheese, roasted tomatoes, fried leeks, paprika aioli & arugula (add fried egg for \$1.75, add double patty for \$6.00). Served with pommes frites and your choice of Kale Apple Slaw, Field Greens, Namasu Cucumbers, Quinoa Salad, Grapes or Chips

**SAUMON EN CROÛTE** 18.90

Salmon filet baked in puff pastry. Served with lobster cream sauce & wild rice blend. Topped with micro greens garnish

**FRENCH COUNTRY STEW** 14.90

Slow-roasted beef, butternut squash, local bacon, leeks & dried plums. Served over roasted garlic mashed potatoes. Topped with micro greens garnish (add extra stew for \$5.00)

**GERMAN-STYLE MOUNTAIN CHILI** 6.50 Cup/ 9.90 Bowl

Slow-cooked ground beef, kielbasa sausage, & beans are simmered in herbs & spiced tomato jus. Topped with fresh avocado, sour cream, pickled red onions & melted cheese crisp (add demi-loaf for \$1.50)

## Sweet or Savory Pastry &amp; Fruit

**SWEET OR SAVORY PASTRY & FRUIT** 6.95-9.95

Cup of fresh fruit with your choice of sweet or savory scratch-made breakfast pastry. Baked fresh & sell out daily — ask server for availability.

Offerings include:

Chicken Apple Sausage Croissant • Ham & Gruyère Croissant • Kouign Amann • Pain au Chocolat • Butter Croissant • Almond Croissant • Berry Croissant • Cheese Pocket • Loaf Cake Slice • Sweet or Savory Scone

## DIETARY RESTRICTIONS MENU



## WEDDINGS WITH GOURMANDISE



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WINTER 2024

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