

Starters & Small Plates

ZUCCA CHIPS 6.90

Crisp-fried parmesan & panko-encrusted fresh zucchini slices. Served with pickled red onions, arugula & scratch-made ranch-style herbed dressing (sub for any sauce you love-harissa mayo, shakshuka, herbed aioli, etc.) or add an additional cup of dipping sauce for 50¢

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 garnish & garlic olive oil. Includes one side (add 2 eggs, scrambled or fried to make a hearty meal for \$3.25)(GF bread add \$1.80)

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)

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

GREEK GRAINS & GREENS 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

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

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

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.

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 drizzle & herbed cream cheese dollops. Topped with micro greens garnish

MY HONEY'S "NOT REALLY HUNGRY" 8.90

Side of pommes frites, grapes & an order of candied local bacon

CRISPED CAULI FLORETS 8.90

Crisp-fried cauliflower florets with spicy harissa dipping sauce. Topped with micro greens garnish

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.

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)

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

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)

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

Panini Grilled & Hot 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)

G'S GRILLED CHEESE 11.20

Fontina, Gruyère, Parmesan & Dijon mayo on sourdough (add local bacon \$3.20)

BLUEBERRY BALSAMIC GRILLED CHEESE 11.20

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

SALMON DE L'UMAMI SANDWICH 15.90

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

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 SANDWICH 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)

Soup of the Day

Ask your server about our Soup of the Day!

CUP / BOWL
BREAD BOWL: Add \$2.50

TOMATO BASIL 4.60 Cup/7.90 Bowl

Sweet whole roasted tomatoes, fresh basil & a hint of cream

FRENCH ONION 5.60 Cup/8.60 Bowl

Caramelized onions in a rich broth. Topped with toasted bread & melted Gruyère-Swiss cheese blend

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)

LOADED BAKED POTATO: 4.60 Cup/7.90 Bowl

Mon - Tues

CARROT CURRY: 4.60 Cup/7.90 Bowl

Wed - Thurs

CLAM CHOWDER: 4.60 Cup/7.90 Bowl

Fri - Sun

Kids' Lunch

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

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)

DIETARY
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WITH
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