

Petit Chou Cafe Offerings

We use locally sourced Southern Swiss Dairy Milks, non-dairy options available upon request.

Add our Housemade Madagascar vanilla bean syrup to any drink \$1

Espresso \$3.00	Latte \$4.00
Iced Espresso \$4.00	Iced Latte \$5.00
Americano \$3.00	Chai Latte \$4.75
Decaf Americano \$3.00	Iced Chai Latte \$5.25
Iced Americano \$4.00	Cortado \$4.00
Cappuccino \$3.75	Macchiato \$3.50
Mocha \$4.75	Hot Tea \$3.25
Iced Mocha \$5.50	Hot Chocolate \$3.75
Perc Brazil Batch Brew Coffee \$3.00	Whole or Chocolate Milk \$3.50
Cold Brew \$4.00	Golden Almond Milk \$4.25
Wellness Lemon Shot \$4.00	Golden Almond Milk Latte \$5.50
Fresh Squeezed Orange or Grapefruit Juice \$3.50	
Honest Kids Apple Juice Pouch \$2.50	

Housemade Craft Beverages \$4.75

These are our rotating specialties, check back for new and exciting flavors!

Sparkling Rose Mint Lemonade
Holy Basil Lemonade
Persimmon Shrub w/ Mexican Marigold & ACV
Cranberry & Orange Ginger Ale
Blackberry & Basil Limeade

Fountain soda and Iced tea \$2.50

Coca-Cola	Cherry Coke
Diet Coke	Sprite
Soda or Tonic Water	Ginger Ale
Unsweetened Iced Tea (Simple syrup available upon request)	

Le Petit Dejeuner -Breakfast

We use locally sourced, free range eggs from Beulah's farm, as well as the freshest local produce, delivered daily. Ask your server about our local pastries, and don't miss the French butter, housemade jams, and Nutella.

Petit Dejeuner Americain/American Breakfast - Two eggs: scrambled or poached, grits, toast: sprouted grain whole wheat or house buttermilk biscuit, choice of: bacon, chicken sausage, ham, or veggie sausage... \$9.50

Petit Dejeuner Ville du Chou/Cabbagetown Breakfast Bowl - Hearty bowl of grits, topped with Tillamook Farms sharp cheddar, with bacon, chicken sausage, ham, or veggie sausage, poached egg, dressed arugula and tomato concasse... \$10.50

Boursin and Avocado Toast - Sprouted grain whole wheat toast topped with house boursin, avocado, dressed local greens and a poached egg... \$8.50

Biscuits and Gravy - Housemade Southern Swiss Dairy buttermilk biscuits topped with our chicken sausage gravy and poached eggs... \$8.50

The Morning Biscuit - House biscuit sandwich with boursin, chicken sausage, poached egg... \$6.00

Chicken Liver Mousse - House preserves, toast, local radishes, cornichons, seasonal fruit... \$9.50

Croque Monsieur - Grilled ham and cheese melt on sprouted grain with dijon, topped with golden gruyere, served with dressed, locally sourced baby lettuces... \$9.00

Croque Madame - Grilled ham and cheese melt, dijon, gruyere, topped with a poached egg... \$10.50

Fruit and Nut Greek Yogurt - Whole milk, unsweetened yogurt, topped with a drizzle of Vermont maple syrup, and a seasonal selection of local fruit and nuts... \$7.50

Liège Waffles - Authentic, yeasted Belgian waffles with pearl sugar, seasonal fruits and nuts, pure Vermont Maple, house cinnamon-vanilla bean whipped cream... \$12.00

Please, no substitutions. We work hard to bring you farm freshness at reasonable prices, and put love into all our recipes.

Le Dejeuner - Lunch

Vegetarian French Onion Soup - With crouton and gruyere... \$5.50

Chicken Liver Mousse - House preserves, toast, local radishes, cornichons, seasonal fruit... \$9.50

Boursin and Avocado Toast - Sprouted grain whole wheat toast topped with house boursin, avocado, dressed local greens and a poached egg... \$8.50

The Whole Chou/The Big Salad - Organic, locally sourced greens, veggies, and toasted georgia pecans tossed in our house vinaigrette... \$10.50 add lemony grilled chicken breast or marinated, local portobello cap... \$5

Ratatouille Bowl - Vegetarian and GF hearty roasted squashes, sweet peppers, eggplant, tomatoes, onion, fine herbes, dressed arugula, shaved parm, red onion, tomato concasse, topped with a poached egg... \$10.50

I take sandwiches very seriously

All sandwiches come with dressed greens (locally sourced baby lettuces) and tomato concasse

Lemony Chicken Breast Sandwich - Southern baguette, avocado mayo, house boursin, baby lettuces, tomatoes, red onion... \$11.50

The Sarah-Witch - Southern baguette, brie, seasonal fruit, shaved ham, arugula, house preserves... \$12.50

Ratatouille Sandwich - Regionally sourced roasted veggies: eggplant, zucchini, squash, red bell pepper, tomato, onion and fine herbes, with boursin, arugula, red onion... \$10.50

Portobello Mushroom Sandwich - Balsamic marinated portobello mushroom, local Capra Gia goat cheese, dressed local greens, tomato concasse, red onions... \$10.50

Our produce is sourced locally and regionally by Love is Love Farm, Hungry Heart Farm and the Turnip Truck network of small farms. Specific items are subject to substitution based on freshness and availability. Dairy sourced locally from Southern Swiss Dairy.