

Le Petit Dejeuner – Breakfast

Ask your server about our daily pastry selection from Alon's Bakery & Market

American Breakfast – Two eggs: poached or your way. Grits or potatoes. Sprouted grain whole wheat toast or house buttermilk biscuit. Choice of: bacon, chicken sausage, ham, or veggie sausage ... 11

Cabbagetown Breakfast Bowl – Bowl of grits or potatoes, topped with Tillamook Farms sharp cheddar, poached egg, dressed arugula, and tomato concasse. Choice of: bacon, chicken sausage, ham, or veggie sausage ... 10.5

Eggs Benedict – Two toasted English muffins topped with French pancetta, two poached eggs and Hollandaise sauce with dressed arugula and tomato concasse ... 13

French Toast Combiere Crème Brûlée – Butter croissants soaked in heavy cream, whipped eggs, and cinnamon with sugar-butter topping. Served with seasonal fruits, pecans, and cinnamon-vanilla bean whipped cream ... 13

Liège Waffles – Authentic Belgian waffles with pearl sugar. Served with seasonal fruits, pecans, Vermont maple syrup, cinnamon-vanilla bean whipped cream ... 13

Boursin and Avocado Toast – Sprouted grain whole wheat toast topped with house boursin, avocado, dressed arugula and a poached egg ... 9.5

Biscuits and Gravy – Housemade Southern Swiss Dairy buttermilk biscuits topped with our chicken sausage gravy and two poached eggs ... 9

The Morning Biscuit – Biscuit sandwich with boursin, chicken or veggie sausage, and poached egg ... 7.5

Croque Monsieur – Grilled ham and cheese melt on sprouted grain with dijon, topped with golden gruyere, served with dressed, locally sourced baby lettuces and tomato concasse ... 10.5

Croque Madame – topped with poached egg ... 12

Ratatouille Bowl – Roasted squashes, sweet peppers, eggplant, tomatoes, onion, herbs, dressed arugula, red onion, tomato concasse, baguette, shaved parmesan, topped with a poached egg ... 10.5

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
... 8

Le Petit Dejeuner – Lunch

Vegetarian French Onion Soup – With crouton and gruyere... 5.50

Soup du Jour – Ask your server about our daily soup... 5.50

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

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

Bistro Roast Beef Sandwich – Toasted baguette, grilled roast beef and melted cheddar, arugula, caramelized shallots and garlic aioli... 11.50

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