

Petit Chou // Brunch Menu

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 |**gf, df, V**| // 11.25

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 |**gf, df, V**| // 10.75

Eggs Benedict – Two toasted English muffins topped with French pancetta, two poached

eggs and Hollandaise sauce with dressed arugula and tomato concasse |**gf, V**| // 13.25

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 // 13.25

Additional Syrup // 1.50

Liège Waffles – Authentic Belgian waffles with pearl sugar. Served with seasonal fruits,

pecans, Vermont maple syrup, cinnamon-vanilla bean whipped cream // 13.25

Additional Syrup // 1.50

Boursin and Avocado Toast – Sprouted grain whole wheat toast topped with house

boursin, avocado, dressed arugula and a poached egg |**gf, df, V**| // 9.75

Biscuits and Gravy – Housemade Southern Swiss Dairy buttermilk biscuits topped with

our chicken sausage gravy and two poached eggs // 9.25

The Morning Biscuit – Biscuit sandwich with boursin, chicken or veggie sausage,

and poached egg |**df, V**| // 7.75

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 // 10.75

Croque Madame – topped with poached egg // 12.25

Ratatouille Bowl – Roasted squashes, sweet peppers, eggplant, tomatoes, onion, herbs,

dressed arugula, red onion, tomato concasse, baguette, shaved parmesan, topped with a

poached egg |**gf, df, V, vg**| // 11.75

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 // 8.25

*Please talk to your server about how to make things gluten free **gf**, dairy free **df**, vegetarian **V**, or vegan **vg***

Consuming raw or undercooked meats, poultry,
or eggs may increase your risk of foodborne illness

Parties of 6 or more will have 20% gratuity



Please inform your server of any allergies prior to
ordering. We want everyone to stay safe and healthy.

No separate checks please

// a la carte

1 Egg // 1.75

2 Eggs // 3.5

Egg Whites // +1.75

2 Pieces of Toast // 1.75

Biscuit // 2.75

English Muffin // 1.75

Gluten Free Toast // +2

Baguette // 2.5

Adult Fruit // 5

Kid Fruit // 2.75

Avocado // 2

Bacon // 2.75

Chicken Sausage // 2.75

Veggie Sausage // 2.75

Ham // 2.75

Smoked Salmon // 5

Grits // 2.5

Cheese Grits // 3

Potatoes // 2.5

Vermont Maple Syrup // 2

Hollandaise // 2

Boursin // 2

// pastries

*daily pastry selection
from Alon's Bakery & Market*

Plain Croissant // 4

Chocolate Croissant // 4.75

Chocolate Praline Croissant // 5

Pistachio Croissant // 4.65

Almond Croissant // 4.65

Blueberry Muffin // 3.95

Carrot Apple Muffin // 4

Cinnamon Twist // 3.75

Kouign Amann // 5.5

Raspberry Cream Cheese Danish // 4.5

// a note

On Poached Eggs...

The inside is runny.

This is how they are
supposed to be.

We do not, and will not,
serve "poached hard"

Bon Appetit, Y'all