

Petit Chou 662 Memorial Drive

(470) 270 – 8996



Brunch 8AM – Last order at 4:30 PM. Pick up or Delivery. 7 days a week
Dinner Special – Order by 5:30 PM. Pick up or Delivery. 7 days a week
Dinner Menu – 5PM – last order at 9 PM Pick up or Delivery. Wed – Saturday
Delivery Fee: \$3.00 Cabbagetown and Reynoldstown \$5.00 Grant park...

Eggs Benedict – Two toasted English muffins topped with French pancetta, two poached eggs and Hollandaise sauce with dressed arugula and tomato concasse... \$13.25

Boursin and Avocado Toast - Sprouted grain whole wheat toast topped with house boursin, avocado, dressed arugula and a poached egg... \$9.75

American Breakfast - Two eggs: scrambled or poached, grits or potatoes, sprouted grain whole wheat toast or house buttermilk biscuit, choice of: bacon, chicken sausage, ham, or veggie sausage... \$11.25

Cabbagetown Breakfast Bowl - Hearty 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... \$10.75

Liège Waffles - Authentic Belgian waffles with pearl sugar, seasonal fruits and pecans, pure Vermont maple syrup, house cinnamon-vanilla bean whipped cream... \$13.25

Additional Syrup...\$1.50

French Toast Crème Brûlée Combier– Butter croissants soaked in heavy cream, cinnamon and Combier with sugar and butter topping. Served with seasonal fruits and pecans, cinnamon-vanilla bean whipped cream ... \$13.25

Additional Syrup...\$1.50

Croque Monsieur - Grilled ham and cheese melt on sprouted grain with dijon, topped with golden gruyere, served with dressed, locally sourced baby lettuces... \$10.75

Madame - topped with a poached egg... \$12.25

Fruit and Nut Greek Yogurt - Whole milk unsweetened yogurt, topped with a drizzle of Vermont maple syrup, and a seasonal selection of fruit and nuts... \$8.25

The Morning Biscuit - House made buttermilk biscuit sandwich with boursin, chicken or veggie sausage, poached egg... \$7.75

Biscuits and Gravy – House made buttermilk biscuits topped with our chicken sausage gravy and two poached eggs... \$9.25

Vegetarian French Onion Soup - With croutons and gruyere cheese... \$5.75

Ratatouille Bowl - Vegetarian and GF hearty roasted squashes, sweet peppers, eggplant, tomatoes, onion, fine herbs, dressed arugula, shaved parmesan, red onion, tomato concasse, topped with a poached egg... \$11.25
(V) No Egg or Parmesan cheese

Drinks

House made Craft Soda: \$4.75

Sparkling Mint Lemonade

Lavender Lemonade

Turmeric Strawberry Limeade

Blackberry Basil Limeade

Café Offerings:

Wellness Lemon Shot \$4.00

Orange Juice \$3.75

Grapefruit Juice \$3.75

Whole or Chocolate Milk \$3.50

Coffee \$3.00

Cold Brew \$4.75

Espresso \$3.00

Americano \$3.50

Cappuccino \$4.25

Latte \$4.50

Cortado \$4.00

Golden Almond Milk \$4.25

Golden Almond Milk Latte \$5.75

Mocha \$4.75

Chai Latte \$4.75

Hot Chocolate \$3.75

Hot Tea \$3.75

PERC Instant Coffee Box of 5 - \$12



Dinner

5 PM – last order 9 PM
Pick up or Delivery. Wed - Saturday

Starters:

3 Cheeses - Rotating Selection. Chef's Accoutrements.. \$14

3 Meats - Rotating Selection. Chef's Accoutrements..\$14

Beet Salad –Granny smith apple, pepitas, lemon-mint vinaigrette, feta.. \$10

Simple Salad –Mixed greens, parmesan, balsamic reduction \$10

Arugula Salad- Blueberry gastrique \$10

French Onion Soup –vegetable broth, melted gruyere, croutons \$5.75

Entrees:

Red Snapper –Brussel Sprouts, broccoli puree, mashed potatoes...\$26.

Filet Mignon – Herb butter, red wine reduction, mashed potatoes, brussel sprouts...\$30

Duck Breast – Butternut squash au gratin, caddied apples, arugula..\$24

Montreal Chicken – charred broccoli, arugula, watermelon reddish, mashed potatoes ..\$22

Boeuf Bourguignon -mashed potatoes, baguette ..\$22

Weekly Vegan Special –Please ask Petit Chou employee..\$18

Sides: \$4

Peppered Brussel Sprouts

Mashed Potatoes

Charred Broccoli

Butternut Squash Au Gratin

Dinner Special

Order by 5:30 PM.
Pick up or Delivery. 7days

Soups

Cup-\$6 / Quart-\$12

Chicken Noodle

Vegetable & Rice

Family Salads: \$12

Arugula

Mixed Greens

Choice of Dressing: Strawberry Balsamic, Lemon Vinaigrette, Asian Vinaigrette, Ranch

Choice of: Grape Tomato, Tomato Concasse, Red Onion
Granny smith Apple, Radish

Choice of Cheese: Goat Cheese, Parmesan, Mozzarella, Blue Cheese

Add Protein: \$5

Portobello, Chicken Breast, Ham, Smoked Salmon

Entrees (feeds 4 appx)

Includes Two Sides

Vegetable Lasagna \$25

Braised Lamb Shank \$35

Whole Roasted Chicken (Cajun or Traditional) \$25

Sides

Quart - \$8

Mashed Potatoes

Brussel Sprouts

Broccoli

Butternut Squash Au Gratin

No Substitutions