



THE DESSERTERIE

- Brunch Menu -



~ SALADS ~

Mixed Green

Spring mix with tomatoes, carrots, cucumbers, radishes, olives, toasted pumpkin seeds, tossed in a red wine vinaigrette8.5

Spinach Salad

Baby spinach, red onions, mandarin oranges, dried cranberries, toasted pine nuts, tossed in a citrus vinaigrette8.5

Harvest Salad

Spring mix with dried cranberries, toasted walnuts, sliced apples, blue cheese, tossed in a honey balsamic vinaigrette8.5

Caesar Salad

Baby romaine, served open-faced, with creamy caesar dressing, garlic croutons, and crispy prosciutto flakes8.5

~ SOUP ~

Onion Soup Gratine

French Onion soup finished with gruyere, provolone, and parmesan cheese5

Soup du Jour

.....5

~ SIDES ~

High Crown Toast (1 slice)

.....0.75

Scrambled Eggs

.....3

Home Fries

.....3

Bacon (2 pc)

.....3

Mandarin Oranges

.....2.5

Seasonal Side: Fall/Winter

White bean salad or ratatouille ..2.5

Seasonal Side: Spring/Summer

Couscous salad, green bean salad, or potato salad.....2.5

~ MAIN COURSE ~

Quiche du Jour

Served with choice of soup or salad 10

Omelette

Served with home fries and cherrywood smoked bacon.

Choose up to 3 fillings: (bacon, ham, cheddar cheese, mozzarella cheese, caramelized onions, mushrooms, or roasted red peppers) 11

Scrambled Egg Platter

Served with home fries and cherrywood smoked bacon.

Choose up to 3 toppings: (bacon, ham, cheddar cheese, mozzarella cheese, caramelized onions, mushrooms, or roasted red peppers) 11

Belgium Waffles

~ Four thick-wedged waffles topped with fresh berries and powdered sugar, served with warm maple syrup, butter, and whipped cream 10

~ Four thick-wedged waffles topped with chocolate chips, chocolate sauce and powdered sugar, served with warm maple syrup, butter, and whipped cream 10

~ Four thick-wedged waffles (no toppings) served with warm maple syrup, butter, and whipped cream 8

Buttermilk Pancakes (4 options)

~ Three pancakes topped with fresh berries and powdered sugar, served with warm maple syrup, butter, and whipped cream 10

~ Three chocolate-chip pancakes topped with a chocolate sauce and powdered sugar, served with butter and whipped cream 10

~ Three pancakes topped with bananas, toasted pecans and powdered sugar, served with rum-caramel syrup, butter and whipped cream 10

~ Three pancakes (no toppings) served with butter and whipped cream 8

Desserterie Flatbread Pizza

Mushrooms, roasted garlic, sundried tomatoes, fresh baby spinach, swiss cheese, and fresh herbs 13

Classico Flatbread Pizza

Organic crushed tomatoes, sliced mozzarella, oven-roasted garlic-herb tomatoes, and fresh basil 13

~ PANINI & WRAP COMBINATIONS ~

Choose a full wrap, panini, or grilled cheese with either a bowl of soup, half salad, or seasonal side

Chicken Salad Wrap, Cilantro Shrimp Wrap, Mediterranean Wrap, Egg Salad Wrap, Pesto Chicken Panini, Apricot Chutney, Chicken Panini, Roast Beef Panini, Italian Panini, Vegetable Panini, Desserterie Classic Grilled Cheese, Smoked Gouda Grilled Cheese

AND

Seasonal side 8.5 - 9.75

OR

Choice of a bowl of soup or half salad 11.5



THE DESSERTERIE

-- Brunch Drink Menu --



~ BEVERAGES ~

Coffee

Regular or decaf.....1.89

Espresso

Single or double1.50/1.89

Cappuccino

.....3.29

Latte

Add flavor ~ .35.....3.29

Cafe Mocha

.....3.69

White Chocolate Mocha

.....3.69

Caramel Mocha

.....3.69

Hot Tea

.....1.99

Chai

.....3.29

Orange Juice

.....3

Cranberry Juice

.....3

Iced Tea

Sweetened or Unsweetened.....1.99

Sodas

Coke, Diet Coke, Sprite,
Ginger Ale, Rootbeer or
Lemonade.....1.99

Pellegrino

.....3

~ ALCOHOLIC BEVERAGES ~

Bloody Mary

Bloody Mary mix with tomato juice, spices, and vodka 7

Mimosa

Orange juice and sparkling wine 5

Seasonal Sangria

Ask your server about our seasonal options

Glass 7 / Carafe 22

Prosecco

La Giosa et Amorosa Prosecco di Treviso, Veneto Italy (Bottle Only) 24

Canelle Prosecco Conegliano-Valdobbiadene DOC, Italy (Glass Only) 9

White Wine

La Villa, Veneto ~ Pinot Grigio 7/21

Brownstone, California ~ Moscato 6/18

McManis, California ~ Chardonnay 7/21

Charles Dupuy, France ~ Sauvignon Blanc 8/24

Lone Birch, Yakima Valley ~ Riesling 8/24

Red Wine

Silver Ridge, California ~ Pinot Noir 8/24

La Playa, Chile ~ Merlot 7/21

Tintonegro, Argentina ~ Malbec 8/24

Grayson Cellars, California ~ Cabernet Sauvignon 8/24

Chateau Des Tuquets, France ~ Bordeaux 9/27

Sweet Wines

Poquito, Spain ~ Sparkling Moscato (375 ml) 12

Beer

North Coast Scrimshaw- Pilsner 5

Firestone Union Jack- West coast style IPA 5

Allagash White- Belgian white 5

Brooklyn Brown Ale 5

Troegs Hopback Amber 5

Ace Pineapple Cider 6

Spirit Offerings

Grey Goose Vodka, Tito's Vodka, Tanqueray No. 10 Gin, Hendricks Gin, 10 Cane Rum, Bacardi Superior White Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Grand Marnier, Southern Comfort, Cointreau, Sambuca, Baileys, Kahlua, Godiva White, Godiva Regular, Disaronno, Limoncello, St. Germain, Domaine de Canton Ginger, Courvoisier V.S., Remy Martin V.S.O.P, Glenfiddich 12 yr, Glenlivet 15 yr, Dewars 12 yr, Johnnie Walker Black Label, Knob Creek, Makers Mark, Jameson Special Reserve 12 yr, Crown Royal, Crown Royal Reserve, Jack Daniels Black Label