

SOUPS...12oz...6.....24oz...10

Served with our fresh baguette bread

Cuban Black Bean Soup

Black beans simmered with ham hock, fresh herbs and spices, green onion, fresh lemon and served with red onion and cheddar.

New Orleans Gumbo

Chicken simmered with Toulouse sausage, celery, onion, pepper, garlic and tomato with Cajun herbs and spices served on a bed of rice.

French onion soup

Caramelized onion with beef broth, fresh herbs, brandy, white wine and garlic served with gruyere croutons.

Italian Minestrone

Vegetarian broth with onion, pepper, carrot, zucchini, tomato, fresh herbs, cannellini bean and orecchiette pasta

SALADS

All salads are served with your choice of our signature homemade dressings; balsamic vinaigrette, ranch, honey mustard, blue cheese, French shallot vinaigrette or Kalamata olive oil and aged balsamic vinegar.

California Salad...9

A blend of fresh baby greens and crisp romaine topped with crumbled blue cheese, pears and candied pecans.

Caesar salad...10

Romaine lettuce, green onion, parmesan cheese, capers, baguette croutons, homemade caesar dressing and parmesan shavings.

Caprese Salad...10

A blend of fresh baby greens and crisp romaine served with a stack of fresh mozzarella layered with tomato and topped with olive tapenade and fresh basil. Salad is drizzled with Kalamata olive oil and aged balsamic vinegar.

Beet and Goat Cheese Salad ...11

A blend of fresh baby greens with goat cheese, roasted beet, caramelized pistachio, grapefruit segments, avocado and shaved fennel

ADD

Grilled Chicken Breast...3

Beef Flank Steak...4 *

Fresh Salmon...5

PLATTER

Mediterranean Platter...12

A blend of fresh baby greens and crisp romaine topped with cucumber and grape tomato. This dish is complimented with a small stack of layered tomato and fresh mozzarella. Warm pita is served with dip in hummus, tzatziki sauce, and an eggplant spread.

SANDWICHES

All sandwiches are served with your choice of one of our side dishes.

House Croissant...11

Freshly baked croissant filled with our signature toasted pecan chicken salad.

Espresso BBQ Pulled Pork Brioche...11

Homemade pulled pork marinated in cinnamon, brown sugar, mustard, cayenne, cumin and slowly braised served on our brioche bread with our homemade espresso BBQ sauce and caramelized onions.

Italian Baguette...12

Open faced baguette with pesto sauce layered with chicken breast, sliced ripe tomato, fresh mozzarella, and basil. Finished with, drizzled Kalamata olive oil and sprinkled fleur de sel (sea salt) and cracked pepper.

New Orleans Mufelata...11

Viennoise brioche piled with freshly sliced Genoa salami, smoked ham, provolone and mozzarella cheese. This warm sandwich is complimented with a mixed olive spread and our Dijon mayonnaise.

Parisian Baguette... 12

In our fresh toasted baguette, a generous portion of ham, French brie cheese and fresh spinach.

The French Dip Au Jus...12

Freshly baked baguette loaded with thinly sliced sirloin roast beef, caramelized onions and provolone cheese. Au jus is served on the side for dipping.

Norwegian Salmon Bagel...13

A fresh toasted bagel with chives cream cheese, a generous portion of St.-James smoked salmon, red onion, capers and fresh lemon.

Chicken Curry Naan...12

Naan bread stuffed with coconut curried chicken, spinach, red onion, grilled red pepper, cilantro and raisin served with mango chutney.

Croque Monsieur Panini...11

House brioche filled with ham, gruyère cheese and béchamel sauce.

Add a fried egg for a Croque Madame...1

BLTE...10

Baguette toasted with bacon, lettuce, tomato, fried eggs

SIDES...4

Tossed salad

Southwestern sweet potato salad

Leek scallop potato

Greek pasta salad

Fresh cut pineapple

Nancy's beets salad

Cup of soup

ENTREES

The following entrees are served with your choice of one side dish.

Quiche Lorraine...9

Buttery pie dough filled with caramelized onions, smoked ham, cheddar, parmesan, mozzarella cheese and our creamy egg filling then baked to perfection.

Greek Quiche...9

Buttery pie dough filled with caramelized onions, feta cheese, spinach, tomato and our creamy egg filling.

Chicken Pot Pie...12

Tender pieces of chicken with vegetables in a cream sauce and topped with a flaky pie crust

DESSERT

We welcome you to view our pastry case for our current offerings

BEVERAGES

Bottled Water ...2.5

(Voss, San Pellegrino)

Bottled Beverage ...2.50

(Orangina, Cherry/Pomegranate, Mango/Orange, Grapefruit Izza, Red Rooibee Sweet Ice Tea, Red Rooibee Unsweet Ice Tea)

French Press Coffee...12oz-2.5...48oz-9

Organic Gourmet Hot Tea...3

(White Ambrosia, Red Raspberry Rooibos, Jasmine Green Ming Mei, Royal Breakfast, Moroccan Mint Herbal Blend)

Bottled Soda...2.50

(Coke, Diet Coke, 7up)

WINE

Bottle— Glass

- Merlot Meridian** 24 — 7
Fruity & easy to drink. Very good with chicken & veal.
- McManis Pinot** 23 — 9
Dark in color with raspberry after taste. Ideal with duck & charcuterie.
- Cab/Shiraz Rawson's Retreat** 20 — 8
Dry and peppery with some cherry taste. Match with lamb and curry.
- Beaujolais-Villages Duboeuf** 28 — n/a
Fruity, fresh with strawberry finish. Match any favorite bistro cuisine.
- Zinfandel Sebastiani** 34 — n/a
Peppery long finish. Great with red meat.
- White Zinfandel Beringer** 24 — 7
Light & sweet low alcohol and pleasant.
- Chardonnay Meridian** 24 — 7
Crisp & dry, crowd pleaser great with salmon.
- Meritage La Vieille Ferme** 30 — 8
Dry with apple after taste, blend of southern grape, great with Mediterranean meal.
- Chardonnay Guenoc** 34 — n/a
Slightly oaky & concentrated, very good example of California chardonnay. Pleasant with fruits, nuts and creamy sauce.
- Soft Red Oliver Winery** 30 — 8
Light & sweet, Indiana's favorite. Goes well with about anything you like.

BEER

- Bud...3.50**
- Bud Light...3.50**
- Miller Lite...3.50**
- Miller Ultra...3.50**
- Sharp's...3.50**
- Corona...4.50**
- Amber Bock...4.50**
- Guinness...4.50**
- Stella Artois...4.50**
- Bass...4.50**
- Beck...4.50**
- Kaliber...4.50**
- Beck Dark...4.50**
- Amstel Light...4.50**
- Blue Moon...4.50**

MIMOSA...10

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