

BRUNCH MENU

BRUNCH FAVORITES

Homemade Granola with Vanilla Yogurt & Fresh Berries 11

Served with Vermont Maple Syrup

Bagel with Smoked Salmon and Cream Cheese 12

Mesclun greens, capers and onions

Eggs Benedict with Grilled Smoked Ham 13

Two poached eggs on home made wheat toast with home fries

Two Eggs any Style with Home Fries 10

Choice of bacon, ham, or maple sausage

Scrambled Eggs on Croissant 12

Maple-cured ham, warm Brie, sautéed tomatoes & onions

Omelet of the Day 12

Mesclun salad, toasted brioche & home fries

Egg White Omelet 12

Caramelized onions, roasted red peppers, baby spinach & Cheddar cheese

Belgian Waffle 10

Vermont maple syrup & berry compote

Brioche French Toast 10

With bananas, strawberries & whipped cinnamon cream

Buttermilk Pancakes 10

Stack of 3 pancakes with your choice of bananas or blueberries, with Vermont Maple Syrup

Quiche Lorraine or Vegetable Quiche of the Day 12

Choice of soup or petite salad

SIDE ORDERS

Toast (wheat or white) 1.5

Home Fries or French Fries 4

Bacon, Cured Ham, or Sausage 4

SOUPS

Soup of the Day Cup 6 Bowl 7

Bowl of Soup with a Side Salad 9

Choice of soup with a Caesar salad or mesclun greens

Most dishes can be made gluten free; ask your server for details

It is impractical to list all of the ingredients in each dish; please inform your server of ANY food allergies or special dietary needs. The consumption of raw or undercooked foods poses a potential health risk.

Please allow our chef to prepare your food to the proper internal temperature as recommended by the department of health.

SALADS

Salade Niçoise 13

Sautéed scallops or shrimp with slow roasted plum tomatoes, black olives, hard-boiled egg on golden brown potatoes, lemon herb vinaigrette

Classic Cobb Salad 13

Romaine lettuce, blue cheese, bacon, boiled egg, tomato, chicken breast, corn & avocado

Thin Tomato Pie with Blue Ledge Goat Cheese and Basil Pesto 13

Caramelized onions and mesclun greens with a drizzle of Balsamic reduction

Classic Caesar Salad - Side Salad 8 Lunch Salad 10

Hearth baked focaccia croutons, grated Asiago cheese, anchovies upon request

Greek Salad - Side Salad 8 Lunch Salad 12

Feta cheese, kalamata olives, tomato, cucumber, red onions, toasted pita & lemon vinaigrette

Above salads can be served with grilled chicken breast for \$5, shrimp Provencale or scallops for \$7

MAIN DISHES

Café Provence Seafood Stew on Saffron Risotto 15

A smaller version of the Dinner stew, with assorted seafood & fish, lobster & tarragon broth, garlic toast

Moules Marinières 13

Steamed mussels with white wine, tomatoes, shallots, garlic, parsley & garlic toast

Grilled Filet of Salmon over Creamy Lobster Polenta 14

Lemon butter sauce

Chicken Niçoise over Garlic Mashed Potatoes 14

Crushed tomatoes, marinated black olives, garlic & baby spinach

Otter Creek Beer Batter Fish and Chips 14

Malted vinegar, tartar sauce & Jicama slaw

Grilled Turkey BLT on Baguette 13

Panini sandwich w/ oven roasted turkey, slow roasted tomatoes, cranberry aioli, Cheddar cheese, smoked bacon & French fries

The Café Provence Vermont Grass-fed Beef Burger 14

On homemade onion bun with petite salad & French fries. Cheese choices: Swiss, gorgonzola or VT cheddar. Add mushrooms, bacon or caramelized onions: \$1

Housemade Ricotta Cavatelli with Beurre Blanc 13

Sautéed shallots, Asiago cheese, spinach, tomato & garlic. Add grilled chicken \$5, scallops or sautéed shrimp Provencale \$7

PIZZAS

Breakfast Pizza 13

Smoked bacon, sausage, two eggs any style, tomato sauce & cheese

Portobello Pizza 13

Marinated portobello mushroom in olive oil, topped w/ mozzarella & Asiago cheese, garlic, herbs, lemon zest

Sour Cream, Red Onion, Bacon, and Wilted Spinach Pizza 13

Our favorite for all ages