

Pantoufle's Bistro Brunch Menu



Brunch Bowls \$13.45

Chorizo & Queso Bowl

Grilled potatoes topped with spicy pork chorizo, house made queso, a poached egg, pickled onions, cilantro and avocado crema. (Contains wheat, dairy, and pork)

Garden Bowl (GF,DF, V)

Grilled potatoes, sweet potatoes, sauteed asparagus and cherry tomatoes atop fresh spinach, and drizzled with tahini sauce, topped with pickled onion. Add a poached, scrambled or fried egg for \$2.07 and/or smoked salmon or prosciutto for \$4.14. (Contains sesame.)

(Note: While totally yummy and handled as safely as we can, consuming raw or undercooked eggs could potentially increase your risk of foodborne illness, especially if immunocompromised or pregnant, let us know if you need a different egg preparation)

Soup, Salad, and Lighter Fare

Croque Madame

A slice of toasted bread topped with a creamy bechamel sauce, black forest ham, Dijon mustard and gruyere-swiss cheese. Topped with fried egg. Comes with choice of grilled potatoes, side salad or soup (Contains wheat, dairy, and pork) **\$14.49**

Brunch Burrito

A huge burrito filled with cheesy hashbrown casserole, spicy pork chorizo, scrambled eggs, and black beans. Topped with salsa verde, avocado crema, pickled onions, and cilantro. (Contains wheat, dairy, and pork) **\$13.45**

Traditional Eggs Benedict

Two poached eggs atop toasted English muffins and Canadian bacon slices. Topped with house-made hollandaise and chive sprinkles. Comes with choice of grilled potatoes, side salad or soup (Contains wheat, dairy, and pork) **\$14.49**

Smoked Salmon Eggs Benedict

Two poached eggs atop toasted English muffins and smoked salmon. Topped with house-made hollandaise and chive sprinkles. Comes with choice of grilled potatoes, side salad or soup (Contains wheat, dairy, and fish) **\$16.56**

Paneer & Baby Kale Salad

A bed of baby kale and spinach topped with grilled paneer (firm white cheese), za'tar spiced pearl couscous, pickled onion, and pistachios. Comes with our Dijon vinaigrette (GF,V/DF), but Green Goddess (GF) is also available. Add smoked salmon or prosciutto at additional charge.

Full \$12.42 half \$7.24

Bistro Garden Salad (GF, V)

A bed of greens with tomatoes, cucumbers, pickled red onion, cheese, and house-made croutons. Choice of dressing- Green Goddess (GF) or Dijon vinaigrette (V, GF). Add smoked salmon or prosciutto for \$4.00 more to make it an entrée. **Full \$12.42 Half \$7.24**

Soup du Jour (Soup of the day) Bowl \$9.31 Cup \$5.43

Ask your server about the seasonal soup. All soups are handmade here from scratch. Comes with bread slices. Add a side salad for \$4.

Scone \$4.14

We offer a selection of homemade scones daily. Flavors **MAY** include chocolate orange, blueberry, and others. Ask your server about flavor availability.

3.38% Cash Discount offered

Allergen Statement: *Please be advised that food prepared here may contain milk, eggs, wheat, soybean, sesame, peanuts, tree nuts, fish and shellfish.

GF= Gluten free GFA= Gluten free option available V=Vegetarian DF=Dairy Free

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PLEASE ALERT YOUR SERVER OF ANY ALLERGIES. We handle tree nuts, peanuts, wheat, eggs, dairy, sesame, fish, and shellfish.

NOTE: Omissions of allergens from any dish may not guarantee an allergen free item.