

## BRUNCH

### *250 Traditionnel*

TWO EGGS  
LYONNAISE POTATOES, BACON  
\$10

### *Quiché du Jour*

CHEF'S SPECIAL CREATION  
\$11

### *Omelet du Jour*

CHEF'S SPECIAL CREATION  
\$11

### *Oeufs Benedict*

EGGS BENEDICT  
\$12

### *Toast Français de Baguette*

FRENCH TOAST MADE  
FROM OUR FRESH BAGUETTES  
\$9

### *Gaufre de Belgium*

BELGIUM WAFFLES  
\$9

### *Crêpes with Fruit*

\$9

### *Salade de Saumon*

CRISPY SEARED SALMON  
SPINACH SALAD, ARTICHOKE FETA  
PICKLED ONIONS  
WARM BACON VINAIGRETTE  
\$13

### *Salade de Canard*

DUCK CONFIT, SPINACH  
BLEU CHEESE DRESSING & CRUMBLES  
ROASTED FIGS, RED ONION  
CANDIED WALNUTS  
\$16

### *Salade du Manoir à French 250*

BIBB LETTUCE, PISTACHIOS  
CARROTS, TOMATOES  
BACON VINAIGRETTE  
\$8

### *Sandwich de Beouf*

FRENCH DIP  
THIN SLICED SLOW ROASTED BEEF,  
BAUGETTE & AU JUS  
\$16

### *Sandwich d' Agneau*

PULLED LAMB SHANK SANDWICH  
IN BURGUNDY GLACE  
WITH MIRE POIX ON A CIABATTA BUN  
\$16

### *Hamburger à la 250*

BURGER 250  
1/2 POUND OF HOUSE GROUND  
BEEF TENDERLOIN WITH CHOICE OF  
BLEU CHEESE, GOUDA, WHITE CHEDDAR  
OR JARLSBERG, CARAMELIZED ONIONS &  
SAUTÉED CRIMINI MUSHROOMS  
CHOICE OF BUN, BAGUETTE OR CIABATTA  
ADD A SUNNY SIDE UP EGG  
FOR AN ADDITIONAL \$2  
\$14

### *Croque-Madame / Croque-Monsieur*

MÉLTED JARLSBERG WITH WARM HAM  
ON BRIOCHE, TOPPED WITH HOLLANDAISE  
THE MADAME IS ALSO TOPPED WITH  
A SUNNY SIDE UP EGG

MADAME \$15 MONSIEUR \$13

### *Pâtisseries Fraîches Variées*

SELECTION OF FRESH PASTRIES  
\$9

### *Amour 250*

THREE ORGANIC CHOCOLATE TRUFFLES  
\$9

#### BEVERAGES

*Sodas & Ice Tea* \$2.50

*French 250 Water* \$6  
STILL & SPARKLING

*Fruit Juices* \$2.50

PROUDLY SERVING



*French Press* \$6 *Half Press* \$3  
BRAZIL SINAY NEVES, ORGANIC GUATEMALA  
PERUVIAN FRENCH ROAST, PEABERRY'S ESPRESSO MILANO  
DECAF COFFEE & TEA AVAILABLE