

Texas Bloody Mary 12

Spicy, Bacon & Jalapeño

Mimosa Supersize 10

Choose: OJ, Grapefruit, Apricot, Pineapple OR Cranberry

Mimosa Bucket 25

Serves up to 5 People

BRUNCH



MainStreet
BISTRO & BAKERY

Mojito 10

Strawberry OR Cucumber

Breakfast Margarita 9

Orange Juice, Lime Juice, Cointreau and Tequila

Grapefruit Sunrise 12

Grapefruit Vodka, Orange Juice, Grapefruit Juice, Elderflower and Grenadine

HEALTHY START

Gluten Free

Vegetarian – Follow the Green Dots

● **Organic Granola Parfait 9**
Fresh Assorted Berries, Home-Made Granola
And Honey Greek Yogurt

● **Organic Oatmeal Brûlé 8**
Steel Cut Organic Oats, Brown Sugar, Fresh Sliced
Bananas and Strawberries

● **Seasonal Fresh Fruit Plate 10**

Smoked Salmon Bagel Platter 15

Smoked Salmon (Lox), Dill Cream Cheese, Red Onions,
Capers, Tomatoes and Hard Boiled Egg

Create Your Own Omelet 12

Three Eggs + Three Ingredients
Country Breakfast Potatoes And Fresh Baguette

Choose From :

Roasted Onions • Green Onions • Mushrooms • Fire
Roasted Red Peppers • Kalamata Olives •
Jalapeños • Spinach • Tomatoes • Chorizo • Chicken
• Turkey • Ham • Apple Wood Smoked Bacon •
Swiss • Cheddar • Asiago • Feta • Pepper Jack

Additional Ingredients .50¢

Add Smoked Salmon \$2 / Beef Tenderloin \$2 /
½ Avocado \$2



● Avocado Toast 10

Multigrain Bread, Mashed Hass Avocado, Feta Cheese,
Roasted Red Peppers and Lime Juice.

→ Add Bacon or Beef Tenderloin \$2 / Smoked Salmon \$3

→ Add Two Eggs Any Style \$2

● Açai Bowl 10

Soy Milk & Açai Berries Smoothie topped with
Mixed Berries, Home Made Granola and Banana

BRUNCH CLASSICS

House Favorites

Deluxe Breakfast

Croissant 9

Scrambled Eggs, Cob Smoked
Ham and Cheddar on our
Fresh Baked Croissant. Served
with Country Breakfast
Potatoes

Le Parisien 11

Scrambled Eggs, Apple Wood
Smoked Bacon with our
Fresh Baked Croissant, Jam
and Butter. Served with
Country Breakfast Potatoes

Bistro's Chilaquiles 14

Corn Tortilla Chips,
Fresh Salsa Verde,
Chicken Breast, Queso Fresco
and Two Fried Eggs

Breakfast Tacos

Con Chorizo 12

Two Flour Tortillas filled
with Scrambled Eggs,
Chorizo and Cheddar.
Served with Country
Breakfast Potatoes

Migas 13

Scrambled Eggs, Chorizo,
Queso Fresco, Onions, Fresh Corn,
Tomato and Corn Tortillas Strips.
Served with Country
Breakfast Potatoes

GRIDDLE

Kola-Waffle Skillet 13 **NEW**

Kolache Waffle, One Poached Egg, Peppercorn
Sauce and Country Breakfast Potatoes

● **Buttermilk Pancakes 6**
With Maple Syrup - Add Chocolate, Bananas,
Pecans, Blueberries or Strawberries - \$2

● **Belgium Waffle 7**
Mixed Berries Compote and Maple Syrup

● **Bread Pudding French Toast 9**
Fresh Strawberries, Maple Syrup and Nutella®

● **Normandy French Toast 12**
Fresh Fruits and Cream Cheese Icing

Fried Chicken and Waffle 14

With Maple Syrup and Peppercorn Sauce

THE BENEDICTS

English Muffin, Hollandaise Sauce
& Country Breakfast Potatoes

Traditional 12 With Canadian Bacon

Smoked Salmon 14 With Atlantic Smoked Salmon

Crab Cakes 16 With Jumbo Lump Crab Meat

● Florentine 13 Creamy Spinach & Artichoke and Fresh Roma Tomato

CRÊPES

Smoked Ham Crêpe 12

Cob Smoked Ham, Swiss Cheese and One Fried Egg on Top.
Served with a Side of Bistro Salad Or Breakfast Potatoes

● **Nutella® Banana Crêpe 9**

● **Strawberry Crêpe 9**
Cream Cheese Mousse

Croissant • Almond Croissant • Chocolate Croissant • Chocolate Almond
Croissant • Ham & Cheese Croissant • Sausage & Cheese Brioche •
Cranberry Orange Scone • Cinnamon Scone • Raisin Roll • Raspberry
Danish • Sticky Bun • Cheese Danish • Cinnamon Twist • Cookies •

Fresh Pastries

Muffins • Cinnamon Roll

BISTRO'S FAVORITES

Quiche Lorraine 13

Cob Smoked Ham, Apple Wood Smoked Bacon, Swiss and Asiago with a Side of Bistro Salad Or Fruit

● Quiche Florentine 13

Spinach, Artichokes, Cream Cheese and Asiago with a Side of Bistro Salad Or Fruit

● Quiche Goat Cheese & Leeks 13

Goat Cheese, Sautéed Leeks and Mushrooms with a Side of Bistro Salad Or Fruit

SPECIALTY SANDWICHES

ALL OUR SANDWICHES COME ON OUR HOUSE MADE BREADS + HAND-CUT POTATO CHIPS / SUB GLUTEN FREE BREAD \$2

Reuben Sandwich 13

House Cured Corned Beef, Sauerkraut, House Russian Dressing, Gruyère Cheese On Marble Rye Bread

Croque-Monsieur 12 / Madame 14

Cob Smoked Ham, Gruyère, Mornay with a Side of Bistro Salad. **Madame with Two Fried Eggs**

● Gourmet Grilled Cheese Sandwich & Tomato Basil Bisque 12

Pain De Mie (White Bread) Sandwich With Cheddar, Gruyère and Smoked Gouda

French Dip Sandwich 15

House Roasted Prime Rib, Burgundy Wine Onions, Gruyère, Horse Radish Aioli on House Made Baguette

Cuban Panini 14

Pulled Pork, Cob Ham, Dijonnaise, Dill Pickle Chips, Swiss Cheese on Ciabatta Bread

SOUPS & SALADS

● Tomato Basil Bisque 6/9

French Onion 6/9

With Gruyère Cheese and Puff Pastry (on Bowl Only)

Soup of The Day 6/9 Ask Your Server

● Goat Cheese and Arugula Salad 14

Orange Segments, Strawberries, Spicy Pecans and House Maple Vinaigrette

● Bistro Salad 13

Wild Field Greens, Feta Cheese, Kalamata Olives, English Cucumbers, Cherry Tomatoes, Pine Nuts with a House Lemon Vinaigrette

● Wedge Salad 11

Half Head of Iceberg Lettuce, Apple Wood Smoked Bacon, Cherry Tomatoes, Gorgonzola, Cucumbers, Six Minutes Egg with a House Buttermilk Ranch Dressing

ADD 6oz Grilled Salmon \$8, 6oz Chicken Breast \$4, Smoked Salmon \$7, Grilled Shrimps (5) \$7, 5oz Beef Tenderloin Filet \$12, Crab Cakes (2) \$8

SIDES

Toast : Wheat / White / Sourdough / Multigrain / Rye / Cranberry Pecan / English Muffin / Bagel / Gluten Free Bread / Croissant

Grilled Salmon Bowl 16 *GF Fabien's Favorite*
Israeli Couscous, Avocado, Roasted Cherry Tomatoes, Organic Kale with Jalapeño Ranch

Fish & Chips 15

Shiner Bock® Tempura Battered Cod
Served With Pommes Frites (French Fries)

GF Fresh Moules Frites 14

Fresh PEI Mussels, White Wine, Garlic, Shallots, Touch of Cream and Pommes Frites (French Fries)

GOOD TO SHARE

Mushroom Flatbread 12

Wild Mushrooms, Mornay Sauce, Truffle Oil, Parmesan Cheese and Baby Arugula

Steak & Bleu Flatbread 14

Beef Tenderloin, Bleu D'Auvergne, Arugula and Balsamic Reduction

● Heirloom Tomato & Burrata Bruschetta 10

Three Large Slices of House Baguette topped with Tri-Color Heirloom Tomato, Fresh Burrata Cheese & Basil.

CRAFT BURGERS

SIGNATURE

GLUTEN FREE BREAD \$2

ALL OUR BURGERS COME ON OUR HOUSE MADE BRIOCHE BUN + FRENCH FRIES

ALSO AVAILABLE SWEET POTATO FRIES (+2)
TRUFFLE PARMESAN FRIES (+3)

Chef's Burger 14

8oz Texas CAB® Patty, Arugula Salad, Beefsteak Tomato, Mozzarella, and Chimichurri Sauce

All American Burger 13

8oz Texas CAB® Patty, Apple Wood Smoked Bacon, Cheddar, Lettuce, Beefsteak Tomato, Onion
ADD A FRIED EGG FOR \$1.50

Santa Monica Sandwich 14

FRIED OR GRILLED 8oz Chicken Breast, Apple Wood Smoked Bacon, Pepper Jack Cheese, Lettuce, Onion, Beefsteak Tomato, Jalapeño Ranch and Avocado

Frenchie Burger 15

8oz Texas CAB® Patty, Brie Cheese, Crispy Shallots, Mushroom Duxelle, Dijonnaise Sauce

● Portabella Burger 12

Chipotle Aioli, Creamy Spinach Artichoke, Portabella Mushroom

SIDES

Country Breakfast Potatoes 3
Two Eggs 3 / Three Eggs 4.25
(3) Apple Wood Smoked Bacon 3
Cob Smoked Ham 4
Cup of Fresh Fruit 4
Cup of Strawberries 4
(2) Sausage Patties 4
One Pancake 3
Salsa Verde (Tomatillo Sauce) 3