



MORNING CLASSICS

THE CONTINENTAL ASSORTMENT OF BAKED GOODS	\$11
ORANGE FRENCH TOAST HOMEMADE BRIOCHE, ORANGE BUTTER	\$11
YOGURT WITH FRESH FRUIT GRANOLA, SEASONAL FRUIT	\$8
TOAD IN THE HOLE EGG IN BRIOCHE	\$10
BEIGNETS APPLE BLUEBERRY MAPLE COMPOTE	\$11
EGGS BENEDICT CREPE SCRAMBLED EGGS, CANADIAN BACON, HOLLANDAISE SAUCE, GRUYERE	\$12
BANANAS FOSTER FRENCH TOAST HOMEMADE BRIOCHE, WARM BANANA MAPLE SYRUP WITH A HINT OF RUM	\$12
BAXTER PIE HASH BROWN POTATOES, RED ONIONS, SAUSAGE, EGG, CHEDDAR	\$12
OATMEAL DRIED CRANBERRIES, GOLDEN RAISINS, APPLES, BERRIES, HONEY	\$10



TEA SERVICE \$22 PER PERSON

ASSORTMENT OF FINGER SANDWICHES, SCONES AND PASTRIES. SERVED WITH A POT OF TEA

REAL CATS EAT IT...

SCONES CLOTTED CREAM, ORANGE BUTTER, JAM	\$9
SPINACH & BACON QUICHE FETA & SWISS CHEESES, SERVED WITH A SIDE SALAD	\$12
GOAT CHEESE QUICHE MUSHROOMS & TOMATOES, SERVED WITH A SIDE SALAD	\$12
CARAMELIZED ONION & GOAT CHEESE TART SERVED WITH A SIDE SALAD	\$12
ZUCCHINI & TOMATO GALETTE TOPPED WITH MOZZARELLA CHEESE AND WRAPPED IN PUFF PASTRY SERVED WITH A SIDE SALAD	\$11
ASSORTED CHEESES FIG COMPOTE, BLACK OLIVES	\$12



GREENERY

ICEBERG WEDGE BACON, DICED CHICKEN BREAST, BLEU CHEESE, TOMATOES, BLEU CHEESE DRESSING	\$ 14
AVOCADO SALAD MIXED GREENS, RED ONION, BELL PEPPER, BLACK BEANS, TOMATOES, RED WINE VINAIGRETTE	\$14
BLUE CHEESE, PEAR & PECAN ROMAINE, HONEY BALSAMIC DRESSING	\$12
*CHICKEN CURRY SALAD MIXED GREENS, RASPBERRY VINAIGRETTE	\$13
CHICKEN CAESAR PESTO SALAD PARMESAN CHEESE, HOMEMADE CROUTONS	\$14



* CONTAINS NUTS OR NUT PRODUCTS





EATEN WITH YOUR PAWS

ALL THE ITEMS BELOW ARE SERVED WITH A SIDE SALAD

AVOCADO BLT ON A CROISSANT	\$14
CROQUE MONSIEUR VIRGINIA HAM & GRUYERE WITH BÉCHAMEL SAUCE	\$12
CROQUE MADAME CROQUE MONSIEUR, TOPPED WITH A FRIED EGG	\$12
CROQUE MURPHY AVOCADO, CURRIED MICRO GREENS, WALNUTS	\$12
*TURKEY & GOAT CHEESE ON SLICED BRIOCHE LOAF WITH WALNUTS AND CRANBERRY COMPOTE	\$11
CHICKEN PRETZEL PIZZA HONEY DIJON, MOZZARELLA	\$14
*CURRY CHICKEN SALAD GOLDEN RAISINS AND BLANCHED ALMONDS, ON A BRIOCHE ROLL	\$14
SMOKED SALMON & CUCUMBER ON SLICED BRIOCHE WITH CRÈME FRAICHE	\$12
TURKEY, BACON & SWISS ON A CROISSANT PESTO MAYO	\$14
CRAB CAKE DU MAISON ON BRIOCHE ROLL, REMOULADE	\$14

WARM & WONDERFUL

SOUP DU JOUR	LARGE \$9 SMALL \$5
SPINACH & MUSHROOM CRÊPE BÉCHAMEL, GRUYERE SERVED WITH A SIDE SALAD	\$11
SEAFOOD CREPE BAY SCALLOPS, SHRIMP, AND COD SERVED IN A SHERRY CREAM SAUCE SERVED WITH A SIDE SALAD	\$14
FISH & CHIPS BEER BATTERED COD, HOMEMADE CHIPS, MALT VINEGAR	\$14
BEEF BOURGUIGNON OVER MASHED POTATOES	\$13
BAKED SALMON HONEY DIJON CREAM SAUCE	\$14
SHEPHERD'S PIE SERVED WITH A SIDE SALAD	\$11

SKINNY CAT

HUMMUS RED PEPPER HUMMUS, FRESH VEGGIES, NON FAT ITALIAN DRESSING, WHOLE WHEAT FLAT BREAD	\$10
*PAN SEARED VEGGIE FLAT BREAD MUSHROOMS, SNOW PEAS, & CARROTS SAUTEED IN SESAME OIL & PEANUT SAUCE, WHOLE WHEAT FLAT BREAD	\$10
*TOFU SALAD PAN SEARED TOFU, ROMAINE, CUCUMBER, TOMATO, SLICED ALMONDS, ASIAN SESAME DRESSING	\$12
TILAPIA CREPE PAN SEARED TILAPIA, FRESH CABBAGE, TOMATOES, CUCUMBERS, SPICY CHIPOTLE MAYO	\$12
*ROMAINE ROLL UPS SLICED CHICKEN BREAST, ROMAINE LEAVES, 3 SAUCES FOR DIPPING - SPICY PEANUT, HONEY MUSTARD, CAESAR PESTO	\$12



PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. OUR STAFF WILL HELP YOU MAKE APPROPRIATE SELECTIONS.

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