

WEEKEND BRUNCH MENU

FRENCH TOAST

Orange French Toast	11.95
Orange zest battered brioche bread, served with strawberries, dark chocolate sauce, whipped cream	
Apple and Raisin Bread Pudding French Toast	11.95
Fruity bread pudding battered and served with brown sugar butter and whipped cream	
Gingerbread French Toast	11.95
Brioche bread in a gingerbread batter and served with an apple compote	
Crispy Oatmeal Coated French Toast	11.95
Brioche bread coated with crispy oatmeal and served with a strawberry mash	
Brioche French Toast	11.95
Battered brioche bread served with whipped cream and real maple syrup	

BRUNCH SPECIALTIES

Eggs Benedict	11.95	Fresh Homemade Crêpes:	
Served on semolina country bread, with frites and salad.		Mushroom	11.00
Scrambled Egg Quesadilla	11.95	Two crêpes with sautéed mushrooms and ricotta cheese	
Flour tortilla filled with scrambled eggs, gruyère and bacon, served with salsa and frites		Ham and cheese	12.00
Organic Cage-Free Egg Omelettes	11.95	Two crêpes with ham, herbs and a blend of cheeses	
served with frites, salad, ciabatta and choice of 2 fillings: American, brie, cheddar, goat, gruyère cheese; ham, mushrooms, onions, peppers, spinach, tomatoes (Additional fillings \$1.00 each)		Chicken and Spinach	12.95
Organic Cage-Free Eggs any style	9.25	Two crêpes with roast chicken and sautéed spinach and ricotta	
served with frites, salad and ciabatta		Cinnamon Apple	8.25
With applewood smoked bacon or maple sausage		Two crêpes with fresh apples, raisins and toasted oat crumble	
With steak		Steak Frites	19.95
Organic Oatmeal, Granola, Apples, Raisins	8.75	Grilled hanger steak with Jane's Marinade and served with pepper cognac sauce and frites	
Organic oatmeal with granola, fresh sautéed apples and raisins		Fondue	16.95
Mac and Cheese	13.25	Classic melted emmenthal cheese with white wine, served with crusty bread, vegetables and fruit	
Classic mac and cheese (bacon, maple sausage, ham: add \$3.00)			
Yogurt & Fresh Fruit Platter	11.95		
Organic yogurt and seasonal fruit served with an oat scone			

\$3 Mimosas and Bloody Marys

APPETIZERS

Onion Soup	6.95	Curried Chicken Salad	13.75
Rich beef/onion stock, with a melted gruyère and garlic crouton		Fresh roast chicken breast with raisins, apples, onions in a curry mayonnaise, served on frisee, with toasted 7-grain bread	
Mesclun, Vegetable and Apple Salad	6.75	Grilled Chicken Salad	15.95
Juliened jicama, carrot, onions, diced apples and mixed baby greens with a balsamic vinaigrette		Chicken breast, apples, walnuts and Brie on mesclun, with an apple cider vinaigrette	
With Goat Cheese Croutons	10.50	Hanger Steak Salad	15.75
Herbed Spinach Dip	8.95	Grilled marinated hanger steak, roasted beets, shaved parmesan, on mesclun with balsamic vinaigrette	
Warm spinach, cheese and herb purée with assorted bread chips		Nicoise Salad	16.95
Dip Trio	8.95	Sautéed tuna, potatoes, green beans, eggs, mustard vinaigrette	
Three vegan dips: eggplant, white bean and basil, black bean, served with grilled pita		Scallop Salad	16.95
Jack's Frites	5.50	Sautéed sea scallops served on mesclun, with bacon, fresh papaya, walnuts and a fresh papaya vinaigrette	
Heaping cone of our fresh, hand-cut frites, served with Dijon and harissa sauces		Caesar Salad	10.50
		Romaine, radicchio, red leaf, cheese with croutons and a parmesan crisp	
		With Chicken	15.50
		With Shrimp	16.50
		Cobb Salad	15.95
		Fresh roast turkey, bleu cheese, bacon, eggs, tomatoes and avocado on romaine and iceberg lettuce with sherry vinaigrette	

SANDWICHES

Served with frites and salad

Jack Burger	12.95	Barbecued Pork Tostada	12.50
Grilled ½ lb. certified Angus beef hamburger on a Parker House Roll (cheese, bacon, mushroom add't' \$1.00 each)		Pulled pork, Monterey Jack cheese and a jicama relish on a toasted tortilla	
Ham & Brie Sandwich	11.95	Grilled Fish Sandwich	12.95
Sliced Black Forest Ham and brie with butter, served on a Parker House Roll		Fish of the day with ginger sesame dressing and grilled onion served on a Parker House Roll	
Tuna Salad Sandwich	11.95	Brisket Sandwich	12.95
The classic made better with fresh yellow fin tuna, served on a Parker House Roll		Braised brisket, gravy, cranberry/horseradish relish, served on a Parker House Roll	
Chicken Parmigiana Sandwich	12.95	Pulled Chicken Sandwich	12.95
Breaded chicken cutlet with tomato sauce and mozzarella on a garlic focaccia roll		With onions and melted cheddar cheese on a Parker House Roll	

CHILDREN'S MENU (under 11)

French Toast choice from French Toast menu	6.95	Applewood smoked bacon	4.95
Pasta with butter, olive oil or marinara	6.95	Granola	3.95
organic eggs served with frites	4.95	Croissant or Oat Scone	3.25
		Scrambled	

SIDES

20% gratuity added to parties of 8 or more
Split plate charge \$3