

PLEIN SUD

BAR à VINS

BRUNCH

VIENNOISERIES

A BAKERY BASKET OF ASSORTED CROISSANTS, MUFFINS & PASTRIES 14

LES OEUFS

a selection of fresh organic farm eggs

PLEIN SUD EGGS BENEDICT 14
toasted english muffins / parisian ham / 2 poached eggs
sauce hollandaise

EGGS NORWEGIAN 14
toasted english muffins / smoked salmon / 2 poached eggs
sauce hollandaise

EGGS FLORENTINE 14
toasted english muffins / creamy spinach / 2 poached eggs
sauce hollandaise

TWO EGGS ANY STYLE homefries & tomato provençal 10

3 EGG OMELETTE AUX FINES HERBES 12
homefries / tomato provençal and choice of swiss,
american, cheddar, goat cheese

3 EGG WHITE OMELETTE 12
spinach / mushroom / homefries / tomato provençal

DE LA PLAQUE À GRILLER

from the griddle

BRIOCHE FRENCH TOAST 14
sautéed bananas / maple syrup

BUTTERMILK PANCAKES 14
fresh blueberry / vanilla mascarpone / maple syrup

OVEN BAKED FLATBREADS

THE PROVENÇAL 20
slow roasted tomato / herbed goat cheese
fennel / olive tapenade

SAUMON FUMÉ 16
crème fraiche, dill, red onion & capers

HAM, EGG AND CHEESE FLATBREAD 14
parisian ham, gruyère, two sunny side up eggs

LES SANDWICHES ET TARTINES

all served with french fries or mixed greens

LE BURGER ROYALE AU FROMAGE 16
8oz black angus stuffed cheese burger / black truffle aioli
toasted brioche bun

TARTINE DE GIGOT D'AGNEAU 16
roasted leg of lamb / herbed goat cheese / arugula
tapenade / rosemary jus

TARTINE AU SAUMON FUMÉ 16
whipped cream cheese / red onion / capers
spicy pickles / fresh dill

CROQUE MONSIEUR 14
grilled ham and cheese sandwich
add a fried egg for a croque madame +2

FIG & PROSCIUTTO TARTINE 16
black mission fig jam / warm brioche / jambon bayonne
forme d'ambert

ENTRÉES

STEAK FRITE 22
grilled 8oz pepper crusted new york strip steak
watercress salad / french fries / béarnaise sauce / green peppercorn sauce +2

GRILLED CHICKEN PAILLARD 17
spicy arugula / shaved crudités

SALADE NIÇOISE "CRU ET CUIT" 18
tuna carpaccio / butter lettuce / french beans / marinated tuna confit
red bliss potato / tarragon vinaigrette

TARTARE DE BOEUF FRITES 20
hand cut steak tartare / dijon-worcestershire
vinaigrette / french fries

PLEIN SUD STEAK AND EGGS 23
8oz NY strip steak / two eggs sunny side up / breakfast potatoes

PLEIN SUD CHOPPED SALAD 16
romaine lettuce / grilled chicken / apple / celery / aged cheddar
crispy bacon / cabernet dressing

PAPPARDELLE PASTA 21
braised wild boar ragoût / celery root / mushrooms / chestnuts

SAUMON FILET 22
cabbage fondue / honey crisp apple / parsnip puree
grainy mustard- chicken jus

sides

HOME FRIES 6
CHICKEN SAUSAGE 6
TOMATO PROVENÇAL 5
APPLE WOOD SMOKED BACON 6
MAPLE SAUSAGE 6
TOAST 3
PLAIN BAGEL 4

BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE 5
FRESHLY SQUEEZED GRAPEFRUIT JUICE 5
TOMATO JUICE 5
CRANBERRY JUICE 5
MIXED VEGETABLE JUICE 6
MIXED FRUIT JUICE 6

BRUNCH COCKTAILS

MIMOSA 9
BULL SHOT "SHOT" 9
BLOODY MARY 11
BLOODY BULL 11
BELLINI 13

EXECUTIVE CHEF

ED COTTON