

# *NORTH SHORE BOULANGERIE*

*SERVING LUNCH IN THE CAFÉ FROM 11:00A.M. TIL 6:00P.M. MONDAY - SATURDAY*

## **SOUPE & SALADES**

*Served with fresh baguette*

### *L'Oignon Française*

*Caramelized onions in beef broth topped with herb croutons and melted Gruyère cheese cup 4.50 bowl 7.50*

### *Tomate*

*Roasted tomatoes & mirepoix with Burgundy wine and crème fraîche cup 4.00 bowl 6.50*

### *Saisonnier*

*An ever changing soup special*

### *Salade Niçoise*

*Green beans, tomatoes, boiled egg, roasted potato, Niçoise olives and fresh greens tossed in Dijon vinaigrette 7.00  
add chicken breast 3.00 add salmon 5.00 add albacore tuna 3.50*

### *Framboise*

*Fresh raspberries, toasted almonds, goat cheese, greens, lemon vinaigrette 9.00*

## **TARTINES**

*Open faced sandwiches served with a petit salad or cabbage slaw*

### *Confit de Canard*

*Slow cooked duck leg on toasted baguette with orange marmalade, pickled red onion and herb goat cheese 12.00*

### *Saumon*

*Smoked salmon, capers, onions and tomatoes, with crème fraîche on toasted caraway rye 9.50*

### *Salade du Poulet*

*A creamy salad of roasted chicken breast, celery, shallots, almonds and fresh herbs on toasted wheat bread 8.00*

## **SANDWICHES**

*Served with a petit salad or cabbage slaw*

### *Pan Bagnat*

*Albacore tuna, fresh kale, radishes, tomato and hard-boiled egg tossed in a lemon vinaigrette on olive Fougasse 9.25*

### *Dinde*

*Sliced turkey, tomatoes, fresh greens, sharp cheddar, red onions and aioli on country bread 8.50*

### *Croque Monsieur*

*Hot smoked ham with béchamel and Gruyère cheese on toasted country bread and topped with more sauce and cheese 10.00*

### *Croque Madame*

*As in life, with more and better than a man, a Croque Monsieur with an egg 11.00*

***Ask Your Server for Our Daily Entrée Specials***

# NORTH SHORE BOULANGERIE

SERVING LUNCH IN THE CAFÉ FROM 11:00A.M. TIL 6:00P.M. MONDAY - SATURDAY

## OEUFS

*Served with a petit salad*

### *Country Omelet*

*Baked eggs, baby spinach and Asiago cheese with fresh herbs 7.50*

### *Quiche Lorraine*

*Egg custard with bacon and Gruyère cheese in a buttery crust 8.00*

### *Saisonnier*

*Ever changing omelet and quiche specials*

## CÔTÉS

*Jam, jellies & marmalades .50*

*Green bean amandine 4.00*

*Seasonal vegetable 4.00*

*Bread 1.00*

*Petit salad 3.25*

*½ caramelized grapefruit 3.75*

## Beverages

### *Soda*

*Coke, Diet Coke, Coke Zero, or Sprite 1.25*

### *Juice*

*Orange or Apple 1.50*

*Fresh-brewed Iced Tea 1.50*

## White Wines

*Chapoutier Belleruche Blanc (France)*

*A refreshing white blend with notes of citrus and exotic fruits 6.00 glass 15.00 bottle*

*Kris Pinot Grigio (Italy)*

*Aromas and flavors of citrus and tangerines. A food friendly wine! 6.25 glass 15.75 bottle*

*Once Bitten Riesling (Germany)*

*Bright and refreshing hints of green apple, not too sweet finish 5.00 glass 12.50 bottle*

## Red Wines

*Paul Mas Pinot Noir (France)*

*Lovely light garnet-red color – elegant with hints of berries, cherries and spice 9.00 glass 25.00 bottle*

*Argiolas Rose (Italy)*

*Intense notes of wild berries - well-structured long savory finish 7.50 glass 18.75 bottle*

*Carmenet Pinot Noir (US)*

*Aromas of strawberries and spice, with a silky raspberry finish 7.75 glass 19.50 bottle*

## Sparkling Wines

*Zardetto Prosecco (Italy)*

*A quintessential sparkling wine...fragrant nose of peach and citrus with tropical fruits on the finish 7.50 split*