

# NICE/MATIN

## Starters



### BRUNCH BASKET

croissant, pain au chocolat,  
buttermilk biscuit 12.

BOWL OF FRUITS & BERRIES 10.  
with yogurt & a spoonful of granola 12.

MCCANN'S STEELCUT IRISH OATMEAL  
sliced bananas, raisins & brown sugar 10.

### PISTOU SOUP

niçoise vegetable soup, pesto sauce 12.

### FAVA HUMMUS

tahini, harissa, olive oil, crudite, flatbread 12.

### ESCARGOT

tomato fondue, garlic butter, breadcrumbs 14.

### DUCK LIVER MOUSSE

port gelée, pickled vegetables, grilled sourdough 15.

### BURRATA

romesco, marinated tomatoes, sourdough 16.

### ENDIVE SALAD

asparagus, pine nuts, sherry vinaigrette 13.

### SUMMER MELON SALAD

goat cheese mousse, pickled shallots,  
sunflower seeds, basil vinaigrette 15.

### TUNA TARTARE\*

avocado, chives, lemon vinaigrette,  
harissa, potato crisps 16.

## Sandwiches



### CROQUE MADAME\*

bistro ham, imported gruyere, 1 fried egg 19.

### AVOCADO TOAST\*

7 grain toast, sunny side up egg, tomatoes 16.

### SMOKED WHITEFISH TOAST

radishes, tomatoes, hard cooked egg 18.

### ACME SMOKED SALMON

Orwasher's bagel, cream cheese, tomato, onion 19.

### GRILLED HERB MARINATED CHICKEN

grilled country bread, roasted peppers,  
grilled onions, arugula & tapenade 18.

### HOUSE ROASTED TURKEY BLT

avocado, tomato, bacon aioli, multi grain 18.

### TUNA PROVENÇAL CIABATTA

imported canned tuna, hard cooked egg,  
tomato, red onion, cucumber, radish,  
tapenade, red wine vinaigrette 17.

### BURGER AU POIVRE\*

local handmade peppercorn cheese,  
brandied onions, dijonnaise aioli, fries 20.

**We Feature Modern Bakery's G.F. Bagels**  
**Ask your server about our other**  
**Gluten Free Bread options**

### Sides

TOASTED BAGEL W/ CREAM CHEESE 6.

THICK SLICED BLACK LABEL BACON 5.

PORK BREAKFAST SAUSAGE 5.

CHICKEN & APPLE SAUSAGE 6.

JAMBON DE PARIS OR CANADIAN BACON 6.

POMMES FRITES 5. HARICOTS VERT 4.

## Brunch Specialties



WE COOK WITH ALL NATURAL HUDSON VALLEY EGGS

### GRUYERE OMELETTE

herbs & caramelized onions 16.

### CALIFORNIA OMELETTE

avocado, goat cheese, chives 17.

### HEALTHY FRITTATA

kale, quinoa, scallions, garlic, tomato 16.

### CACIO E PEPE FRITTATA

ricotta, parmesiano crema, black pepper, scallions 16.

### HEARTY FRITTATA

chicken sausage, cheddar, potatoes, peppers, onions 18.

### SHAKSHUKA NICOISE\*

3 eggs baked in tomato sauce & ratatouille  
with pesto & parmesan 19.

### SPICY LAMB SAUSAGE & EGG SCRAMBLE

tomatoes, onions & cream 18.

### EGGS BENEDICT\*

english muffin, 2 poached eggs & hollandaise  
with canadian bacon 19.

with Acme smoked salmon 21.

with steamed spinach 17.

### SMOKED SALMON WITH SOFT SCRAMBLED EGGS

creme fraiche & chives 19.

### CRISP BELGIAN WAFFLE

mixed berries, whipped cream & warm maple syrup 15.

### OVERLOADED APPLE & RICOTTA PANCAKE

whipped maple - ricotta, candied pecans, cinnamon 17.

### SMOKED FISH TOWER

acme smoked salmon, smoked brook trout,  
white fish & egg salads, assorted breads \$32

## Entrees



### CHOPPED SALAD

tomatoes, asparagus, white beans, cucumbers, peppers,  
haricots vert, onions, celery & feta cheese 16.

**ADD GRILLED CHICKEN OR SHRIMP 20.**

### GRILLED CHICKEN PAILLARD

red & yellow endive salad with haricots vert, fennel,  
grapefruit, tomatoes & white balsamic vinaigrette 21.

### MEDITERRANEAN LAMB SALAD

moroccan spiced fresh ground lamb patty,  
chopped cucumbers, tomatoes, onions, feta cheese & beans  
with lemon vinaigrette & yogurt - mint sauce 22.

### SALADE NIÇOISE

imported sicilian canned tuna, raw vegetables, tomatoes,  
hard cooked eggs, nicoise olives, garlic vinaigrette 20.

### CRAB COBB SALAD

avocado, hard boiled eggs, green beans, tomatoes,  
sweet corn, bacon bits & creme fraiche dressing 22.

### OLIVE CRUSTED SALMON

smoky eggplant ragu, piperade, fennel & pine\*nut slaw 24.

### STEAK FRITES

hanger steak, french fries & bearnaise 26.  
with 2 farm fresh eggs, any style 27.

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs increases the risk of foodborne illness