

# Au Cochon

## BREAKFAST

<b>STEAMED EGGS</b> .....10 <i>served on miche with choice of smoked salmon, prosciutto, ham, or spicy avocado. Sub homemade english muffin - 2</i>	<b>FROMAGE BLANC</b> .....9 <i>toast points, honey, maldon salt, stewed fruit</i>
<b>FRENCH OMELETTE</b> .....12 <i>fines herbes, avocado toast add mushroom, spinach, and chevre - 2 add asparagus and parmesan - 2</i>	<b>HOMEMADE ENGLISH MUFFIN</b> .....4 <i>blueberry jam or marmalade, whipped butter</i>
<b>GRIDDLED BLUEBERRY MUFFIN</b> .....5 <i>whipped butter, homemade marmalade</i>	<b>EGGS BENEDICT</b> .....13 <i>ham, hollandaise, poached egg, housemade english muffin</i>
<b>CARMELIZED GRAPEFRUIT</b> .....8 <i>amaretto creme fraiche, granola</i>	<b>FROMAGE BLANC PANCAKES</b> .....12 <i>blueberry jam, whipped butter</i>
<b>EGG SANDWICH</b> .....8 <i>poppy seed croissant, bacon, harissa add ham, salmon, or prosciutto - 2</i>	<b>MUSHROOM RAGOUT</b> .....8 <i>poached egg, toast</i>
<b>WHOLE GRAIN YEASTED WAFFLE</b> .....12 <i>banana, maple syrup, shaved coconut, coconut yogurt</i>	<b>HASHBROWNS</b> .....5 <b>BACON HASHBROWNS</b> .....7 <b>CRISPY CREAM OF WHEAT</b> .....9 <i>yogurt, stewed fruit, granola</i> <b>YOGURT GRANOLA PARFAIT</b> .....6 <i>stewed fruit</i>

## COCKTAILS - 10

<b>PUMPKIN SPICE MARTINI</b> <i>vodka, pumpkin spice, vanilla, espresso</i>	<b>LADIES WHO LUNCH</b> <i>gin, elderflower liquor, blackberry liquor, prosecco</i>	<b>PEACH BELLINI</b> <i>peach nectar, prosecco</i>	<b>SPICED CIDER</b> <i>apple cider, spiced rum, nutmeg, cinnamon</i>	<b>MAISON BLOODY MARY</b> <i>vodka, maison mix, sweet vermouth, house pickles</i>	<b>MAISON MIMOSA</b> <i>fresh squeezed OJ, prosecco</i>
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## LUNCH

### SALADS

<b>CHOPPED</b> .....13 <i>iceberg, romaine, carrot, tomato, artichoke, scallion, cheese, roasted garlic vinaigrette, chicken salad</i>
<b>WEDGE</b> .....11 <i>iceberg, tomato, mushroom, cucumber, house bacon, roquefort dressing</i>
<b>SALMON CROQUETTE</b> .....15 <i>salad of lettuces, gribiche sauce, onion, radish, tomato, fines herbes, sweet sherry vinaigrette</i>
<b>CHICKEN PAILLARD</b> .....14 <i>mustard and herb bread crumb crust, salad of lettuces, sweet corn, haricot vert, tomato, red onion, honey mustard vinaigrette</i>

### APPETIZERS

<b>FRENCH ONION</b> .....8 <i>gruyere crostini</i>
<b>OYSTERS ROCKEFELLER</b> .....14 <i>spinach, bacon, creme fraiche, pernod, bread crumbs</i>
<b>SHRIMP COCKTAIL</b> .....15 <i>cocktail sauce</i>
<b>BACON</b> .....15 <i>vanilla bourbon glaze, cracked pepper</i>

### ENTREES

<b>TARTINES</b> .....13 <b>Choice of:</b> -BLT, scallion mayo - ratatouille, herbed chevre - tuna, radish, fines herbes <b>add egg -2</b>
<b>MATZOH BALL SOUP</b> .....13 <i>chicken, carrots, dill</i>
<b>CHEESEBURGER</b> .....11 <i>aioli, american cheese, onion, pickle Add fries - 4, Add bacon - 4, Add farm egg - 2</i>
<b>MUSSELS</b> .....14 <i>star anise cured pork belly, coconut milk, tomato, fines herbes</i>
<b>GRUYERE GRILLED CHEESE</b> .....12 <i>with french onion dipper</i>
<b>FRITES WITH FRIED EGG &amp; GRAVY</b> .....9
<b>STEAK FRITES</b> .....20 <i>flat iron, red wine demi glace, frites</i>

## DESSERTS

<b>PITHIVIER</b> .....8 <i>almond cream, amaretto creme fraiche</i>	<b>STICKY DATE CAKE</b> .....8 <i>chevre whipped cream, candied bacon</i>	<b>POT DE CREME</b> .....8 <i>chocolate hazelnut</i>	<b>PROFITEROLES</b> .....8 <i>ice cream, warm ganache</i>
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Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.