

Cafe S Bar

CAFE_BAR

BRUNCH

THE Eggs

CUMBERLAND BREAKFAST *Three eggs any style, one pancake, breakfast sausage, bacon & a potato croquette* 17

BELLAIR BREAKFAST *Scrambled eggs with 5 year aged cheddar, grilled andouille sausage & potato chive croquette* 15

EGGS BENEDICT *Two poached eggs on peameal bacon & an English muffin with hollandaise & a potato galette* 16

THE OMELET *With Virginia ham, applewood smoked cheddar & pepperonata. Can be made with egg whites upon request* 16

STEAK & EGGS *10 oz. New York Striploin, grilled, with sauce Lyonnaise & herb frites or spinach salad* 28

16
PANKAKES

*Buttermilk pancakes with candied apple
thyme honey & breakfast sausages,*

15
FRENCH TOAST

*Crunchy French toast with berry
medley & maple syrup*

THE HEALTHY START

*Toasted granola with dried
apricots, honey-scented yogurt
& exotic fruits*

\$16

Lunch

SOUPE DU JOUR 9

SALADE NIÇOISE *Yellowfin tuna with baby tomato, olive, and anchovy vinaigrette* 19

GREEN SALAD *lollo rosso, frisee and boston lettuce with cherry tomatoes and cucumber, tomato vinaigrette* 9

SPINACH SALAD *baby spinach with blueberry vinaigrette, maple roasted walnuts, goat cheese and blueberries* 13

S BURGER *8oz. prime beef, 5 year aged cheddar, spicy red pepper relish with herb frites or spinach salad* 19

THE REUBEN *Toasted rye with pastrami, emmenthal cheese and Russian dressing, with herb frites or spinach salad* 21

Sweets

\$10

<i>Crème Brulée with berries</i>	↑	<i>Tiramisu with espresso sauce</i>
<i>Chocolate Sundae with vanilla ice cream & cherry</i>	↓	<i>Cheesecake with summer fruit</i>