

Brunch

Cuisine Provençale

Chez Jacqueline

Bistro Côte d'Azur

Fondé 1982

Pancakes & French Toast 10

Plain, Blueberry or Apple Pancakes w/ VT maple syrup and butter
Pain Perdu: French toast stuffed with mascarpone cheese and strawberries

Les Oeufs 10

Omelette Montrachet: egg omelet with goat cheese, roasted tomatoes and basil
Omelette blanche: egg white omelet with sundried tomatoes, peppers and fresh herbs

Oeufs Benedicte: eggs Benedict, Canadian bacon or Salmon Gravlax

Frittata Paysanne: Potatoes, leeks and bacon omelet

Oeufs a la ratatouille: two eggs cooked in "cassoulette" with tomatoes, peppers, eggplant and zucchini

Oeufs au plats, merguez grillees ou chorizo: two eggs sunny side up with lamb sausages or chorizo

Soupes et Salades

Soupe de poisson: Fish Soup garnished w/ croutons and rouille 8

Soupe a l'oignon: French Onion Soup 8

Frisee aux Lardons: Chicory salad with croutons, bacon and poached eggs 10

Salade Nicoise: mixed green salad with tuna, tomatoes, peppers, anchovies, black olives and boiled eggs 14

Salade de Poulet: Citrus salad w/ roasted beets, free range Chicken and goat cheese coulis 14

Salade de Fruit: Mixed Seasonal fruit w/ thick yogurt & carmelized walnuts 12

Entrees 14

Onglet Grille: Grilled hanger steak with mustard sauce or green peppercorn

Steak Tartare w/ frites

Sandwichs et Frites 12

Hamburger: Angus burger w/ Gruyere, tomatoes, lettuce and onions

Steak sandwich with horseradish sauce

Duck rilette with cornichon relish

Jambon, Gruyere: Ham and Swiss

Gravlax and chives cream cheese

Tuna salad sandwich: celery, capers and mayo

Grilled vegetables: zucchini, eggplants, roasted peppers w/ olive tapenade

Any 3 Mini Sandwiches

DINNER SPECIALS

Monday: Couscous

Tuesday: Mussels

Wednesday: Steak Night

Thursday thru Sunday: Chef's specials