

Fresh ingredients. Locally sourced.  
Bon Appétit!

## ALL-DAY MENU

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### Ancient Grain Porridge (v) | 10

*Our wholesome and high-fiber breakfast of amaranth and farro cooked in almond milk, topped with fresh fruit*

### French Breakfast | 12

*Home made fresh bread and Pastries basket, 2 eggs any style, Jam and Butter, Fresh Orange Juice or coffee of the day*

### Avocado Toast (v) | 12

*Rustic French country bread smothered with creamy avocado, topped with tomatoes and poached eggs*

### Eggs Benedict (v) | 12

*Poached eggs atop brioche, herbed hollandaise and your choice of spinach, salmon, or smoked turkey*

### Quiche | 12

*Created with a Chef's choice of seasonal ingredients, served with mixed greens salad*

### Croissant Marcel | 13 (Eggs +2)

*Croissant sandwich made to perfection with shaved turkey, cheese and Béchamel sauce, mixed greens salad*

### Omelette Forestière (v) | 14

*Eggs mixed with pan seared mushrooms, Swiss Cheese, fresh herbs and a mixed greens salad*

### Ratatouille (v) | 16

*Organic farm eggs and cubes of feta baked in a red sauce made with sweet red tomatoes, and bell peppers*

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### Onion Soup | Chef's Soup of the Day | 8

### Vegetarian Focaccia Sandwich (v) | 12

*Our freshly herbed focaccia with roasted vegetables and fresh mozzarella, basil, olive oil*

### Watermelon Salad | 13

*Fresh Watermelon with Feta Cheese, Spinach, Shaved Fennel, Celery, Parsley, Pistachio, Black Pepper Vinaigrette, sweet Dates.*

### Burger Maison Marcel | 15

*French Brioche Bun, AB Angus, Swiss Cheese, Fresh Tomatoes, Chef's Mayonnaise, lettuce, Cornichon, Choice of Side: Mix green Salad or Roasted Potatoes*

### Purple Grits (v) | 15

*Farm eggs served over creamy purple cauliflower grits, sliced beets and turnips*

### Kale and Quinoa Salad (v) | 15

*Tuscan Kale topped with Crunchy Marcona Almonds, Sweet Dates, Feta Cheese and Quinoa Tossed in Red Wine Vinaigrette*

### Smoked Salmon Tartine | 14

*Smoked salmon served on gently toasted rustic French country bread, herbed cream cheese, sprinkled with chives and capers, served with a mixed greens salad*

## DESSERTS

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### Pastries Chef Suggestion.....

*Have a look at our display and choose the dessert of your choice*

## À LA CARTE

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Baguette, Jam, and Butter | 5.00

Garden Salad | 5.00

Toast | 2.00

Turkey Bacon | 6.00

Roasted Potatoes | 5.00

2 Eggs | 5.00

Pitcher of fresh orange juice | 10

(v) = vegetarian

THE CHICAGO DEPARTMENT OF PUBLIC HEALTH ADVISES THAT CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, OR POULTRY, MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS.