

the parlour cafe

BRUNCH

toasted bagel or bialy with cream cheese	\$2.50
brioche, muffin, scone, croissant, pain au chocolat, whole wheat croissant, cruller, danish	\$2.50
abc granola & organic yogurt	\$4.95
farmhouse free range eggs ~ scrambled or poached	\$4.95
english breakfast ~ baked tomato, portabello mushroom, sausage, bacon & poached eggs	\$9.95
frittata with nova & sauteed onions	\$10.95
soufflé omelet ~ spinach, tomato & farmhouse cheddar cheese	\$9.95
eggs portugaise ~ layered potato cake with peppers & eggs	\$10.95
abc pancakes with maine maple syrup	\$8.95
latkes with macintosh apple sauce & sour cream	\$8.95
buckwheat crepes with smithfield ham, beaufort cheese & spinach	\$10.95
vidalia onion soup with melted gruyere crouton	\$5.95
tomato bisque with basil cream	\$6.50
tarte vaudoise ~ bacon, onion & puff pastry tart	\$9.95
pizzette ~ lamb sausage, eggplant, tomato & pecorino cheese	\$6.95
pizzette margherita	\$6.50
scottish smoked salmon & bagel sandwich ~ tomato, bermuda onion & cream cheese	\$14.95
blue crab meat tea sandwich ~ cress, cucumber & toasted brioche	\$12.95
cafe club sandwich	\$10.95
grilled farmhouse cheddar cheese & country ham on pain de mie	\$8.95
parlour burger with choice of cheese & bacon	\$10.95
filled chicken breast sandwich ~ mozzarella, peppers & focaccia	\$10.95
pizza ~ tomatoes, olives, artichokes, mozzarella & fontina	\$11.95
pizza ~ scottish smoked salmon, salmon caviar, creme fraiche & chives	\$14.95

caesar salad	\$9.95
abc mixed seasonal greens with extra virgin olive oil & lemon	\$6.95
smoked salmon & butter lettuce with citrus dressing	\$9.95
chicken salad ~ toasted almonds, green beans & roasted cherry tomatoes	\$10.95
wood oven chopped vegetable salad with spring pesto	\$9.95
organic fruit salad ~ melon, strawberries, raspberries & blueberries with old chatham yogurt	\$9.95

BEVERAGES

coffee	\$2.00
espresso	\$3.00
cappuccino	\$3.50
pot of le palais des thes tea	\$2.50
fresh lemonade	\$3.50
fresh squeezed juice	\$3.00/\$4.95

DESSERTS

old fashioned butterscotch pudding with whipped cream & walnut lace cookies	\$5.95
strawberry rhubarb pie with vanilla ice cream & strawberry sauce	\$5.95
chocolate mousse cake with espresso sauce	\$5.95
apricot crostada with creme anglaise	\$5.95
cold fruit souffle with ladyfingers	\$5.95
hot fudge sundae with homemade marshmallows & peanut brittle	\$5.95
cookie plate with assorted treats & dipping sauce	\$4.95

the parlour cafe

open for breakfast, brunch,
lunch, snacks, takeout,
dinner & private parties.

WINES BY THE GLASS OR BOTTLE

sparkling wines

cava riserva \$6/\$19
1994 juve y camps ~ penedes

brut champagne \$10/\$40
nv laurent perrier ~ champagne

white wines

pinot grigio \$7/\$22
1997 sant elena ~ friuli

château de l'engarran \$5/\$19
1997 georges d'orque ~ languedoc

chablis a.c. \$6.50/\$21
1996 besson ~ chablis

tocai friulano \$6/\$20
1996 doro prinic ~ friuli

bordeaux sec \$7/\$22
1995 denis dubourdieu ~ graves

soave *capitel croce* \$8/\$25
1996 r. anselmi ~ veneto

pinot blanc \$7/\$22
1997 bethel heights ~ oregon

sauvignon blanc \$7/\$22
1997 morgan ~ monterey

pouilly sur loire \$6/\$19
1996 m. deschamps ~ loire

chardonnay \$8/\$23
1997 estancia ~ monterey

chardonnay \$12/\$37
1997 Au Bon Climat ~ santa barbara

rose wines

rose \$6.50/\$20
1997 com. de peyrassol ~ provence

red wines

pinot noir \$8/\$23
1996 bearboat ~ sonoma

beaujolais villages \$6/\$19
1997 beaujolais ~ trenel & fils

chianti senesi \$6.50/\$20
1996 farnetella ~ tuscany

côtes du rhône \$6.50/\$21
1996 montpertuis ~ rhone

montepulciano \$5/\$17
1997 cornacchia ~ abruzzo

merlot \$9/\$28
1995 hofstatter ~ trentino

aglianico \$8.50/\$24
1995 paternoster ~ basilicata

cabernet sauvignon \$8/\$25
1996 liberty school ~ california

syrah \$6.50/\$20
1997 bonny doon ~ santa cruz

zinfandel \$8.00/\$23
1997 ravenswood ~ sonoma

BOTTLED BEERS

amstel light \$4
amsterdam

pilsner urquell \$4
czechoslovakia

anchor steam \$4
san francisco

blue heron ipa \$4
mendocino

abita turbo dog ale \$4
louisiana

guinness stout \$5
ireland

fuller's esb \$5
england

corsendonk brown ale \$7
belgium

chimay blue \$8
belgium