



## FRENCH TOAST, EGGS, QUICHE

## SANDWICHES

### **PAIN PERDU (french toast) 14**

thick slices of the world's best cinnamon walnut bread, seasonal fruit compote + pure Vermont maple syrup

### **COSTEAUX OMELETTE 14**

bacon, spinach, sun-dried tomato, brie + potatoes

### **EGG WHITE OMELETTE (V) 15**

egg whites, sautéed squash & spinach, parmesan cheese, romesco + seasonal fresh fruit

### **EGGS ANY STYLE 14**

eggs, bacon or Aidells chicken/turkey sausage + potatoes

### **BHS OMELETTE 16**

bacon, ham, sausage, port salut, spinach + potatoes

### **COSTEAUX DEEP DISH QUICHE 13**

caramelized top, black forest ham, applewood smoked bacon, sautéed mushrooms, caramelized onions, zucchini, spinach, Jarlsberg & cheddar cheese + seasonal fresh fruit

## SOUP & SALADS

**add protein +4: chicken, turkey, duck, black forest ham, bacon, prosciutto or tuna**

### **FRENCH ONION SOUP**

cup 5 bowl 7

### **GRILLED CHICKEN SALAD 14**

mixed greens, grilled chicken, kidney beans, jicama, pickled red onion, basil vinaigrette

### **COSTEAUX SALAD 12**

mixed greens, caramelized walnuts, grapes, apple, Point Reyes blue cheese, dijon vinaigrette

### **NICOISE SALAD 16**

mixed greens, albacore wild tuna, olives, potatoes, cherry tomatoes, red onion, green beans, hard-boiled egg, oregano vinaigrette

### **BEET SALAD 13**

arugula, goat cheese, orange wedges, champagne vinaigrette, almonds

### **CROISSANT BREAKFAST 14**

butter croissant, egg, bacon, avocado, cheddar cheese + seasonal fresh fruit

### **CHICKEN PANINO 14**

grilled chicken with herbs, fresh mozzarella, basil & romesco on ciabatta + pommes frites

### **ALBACORE TUNA MELT 12**

english muffin, albacore tuna, port salut + mixed greens

### **SMOKED DUCK SANDWICH 16**

seeded sourdough grilled with Willie Bird smoked duck breast, spinach, grilled onion & mushroom, French whole grain mustard mayonnaise + pommes frites

### **SEASONAL GARDEN 14**

grilled eggplant, caramelized onion, roasted bell pepper, arugula, garlic, champagne vinaigrette + pistachio pasta

### **CRANBERRY TURKEY 14**

nine-grain bread toasted, turkey breast, brie, cranberry, baby greens, avocado mayonnaise + mixed greens

### **FRENCH DIP 16**

House roasted rib eye, horseradish mayonnaise & caramelized onion on our Italian roll, served with au jus + pommes frites

## SIDES

Two eggs 4

Fresh fruit 5

Applewood smoked bacon 5

Chicken + turkey artichoke sausage 5

Pommes frites 3

Basket of toast 3

Country potatoes 3

Avocado 1.5

French Country potato salad 4

Egg salad 4

Pistachio pasta salad 4

Romesco 1.5

Ingredients sourced from local providers | Free range eggs | 2% back of house service charge applied to each check

Consuming raw or undercooked eggs may increase your risk of foodborne illness

V = Vegetarian | GF = Gluten Free (items listed as gluten-free may contain trace amounts of gluten)



## COFFEE & TEA

**Fair trade, organic coffees by Bella Rosa Coffee**

Coffee / Espresso 2.5

Café au lait / Latte 3.75

Ghirardelli Chocolate Mocha 4.25

Cappuccino / Americano 3.5

Torani Syrups .75

Vanilla, Hazelnut, Caramel, Sugar-free Vanilla

Iced Sport Tea 2.75

**Numi Organic Teas 2.75**

English Breakfast, Earl Grey, Gunpowder Green,  
Chamomile (Decaf), Moroccan Mint (Decaf)

Soy or Almond milk add .75

## JUICE & MILK

Fresh squeezed orange juice (sm/lg) 4/7

Cranberry Juice 3.5

Tomato Juice 3.5

Fresh Viola Lemonade (sm/lg) 3/5

Arnold Palmer 3.5

Milk – Clover 2% or non-fat (sm/lg) 2/3

Ghirardelli Hot Chocolate 3.5



Host your next private event at Costeaux. Our bakery café is available for evening dinners and receptions. We can host sit down dinners for up to 60 and appetizer receptions for up to 100.

contact us at [catering@costeaux.com](mailto:catering@costeaux.com)

Rehearsal Dinners  
Private Events  
Gift Cards

## SPECIALTY DRINKS

Mimosa 8.5

fresh squeezed orange juice

Cranberry Mimosa 8.5

Peach Mimosa 8.5

Wild Hibiscus Bellini 10

Bloody Mary 9

Bloody Beer 7

## RED, WHITE, ROSÉ & SPARKLING

J Cuvee 20 Brut 10 gl /38 btl

**glass 7 / bottle 20**

La Marca Prosecco

Dry Creek Vineyards Fumé Blanc

Pedroncelli Chardonnay

Campuguet Rosé

Ferrari-Carano Dry Rose of Sangiovese

Mac Murray Pinot Noir

## BEER & CIDER

Bear Republic Racer 5 IPA \$4

North Coast Brewing Scrimshaw Pilsner \$4

PBR \$3

CELT Apple Cider \$4

## OTHER NON-ALCHOLIC

Mexican Coke or Sprite 3

Izze Sparkling Clementine or Pomegranate 3

Italian Sodas 3.5

Perrier Sparkling Water 2.5

## DESSERT

Lemon tart, chocolate truffle, princess cakes, caramel  
macadamia nut torte, chocolate crinkles, French macaroon  
and

Cakes for All Occasions

[costeaux.com](http://costeaux.com) | 707.433.1913

