



SUNDAY BRUNCH

COSTEAUX BENEDICT 16

two poached eggs over sourdough, black forest ham, spinach, Applewood smoked bacon, avocado, hollandaise + potatoes

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

BHS OMELETTE 16

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

EGGS ANY STYLE 14

eggs, bacon or Aidells chicken/turkey sausage + 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

CROISSANT BREAKFAST 14

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

CRANBERRY TURKEY SANDWICH 14

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

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)

SIDES

Avocado 1.5
Two eggs 4
Fresh fruit 5
Applewood smoked bacon 5
Chicken + turkey artichoke sausage 5
Basket of toast 3
Country potatoes 3
Romesco 1.5

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 or Italian Soda 3.5
Milk – Clover 2% or non-fat (sm/lg) 2/3
Ghirardelli Hot Chocolate 3.50

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
Campuget Rosé
Ferrari-Carano Dry Rosé of Sangiovese
La Marca Prosecco
Dry Creek Vineyards Fumé Blanc
Pedroncelli Chardonnay
Mac Murray Pinot Noir

BEER & CIDER

Racer 5 IPA \$4 | 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 2.50

Gift Cards
Rehearsal Dinners & Private
Events

Cakes for all occasions



costeaux.com | 707.433.1913