



## FRENCH TOAST, EGGS, QUICHE

**PAIN PERDU (french toast)** thick slices of the world's best cinnamon walnut bread, seasonal fruit compote + pure Vermont maple syrup 14.5

**COSTEAUX OMELETTE (GF)** bacon, spinach, sun-dried tomato, brie + potatoes 14.5

**EGG WHITE OMELETTE (V)(GF)** egg whites, roasted bell pepper, yellow squash, spinach, parmesan + seasonal fresh fruit 15

**EGGS ANY STYLE (GF)** eggs, Journeyman Meat Company barrel bacon or Aidells chicken/turkey sausage + potatoes 14

**COSTEAUX DEEP DISH QUICHE** caramelized top, black forest ham, applewood smoked bacon, sautéed mushrooms, caramelized onions, zucchini, spinach, Jarlsberg & cheddar cheese + seasonal fresh fruit 14

**AVOCADO TOAST** toasted artisan bread, lox, chives 12

**SOUP FRENCH ONION SOUP** or **SOUP DU JOUR** cup 5 bowl 7

## SALADS

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

**GRILLED CHICKEN SALAD (GF)** mixed greens, grilled chicken, kidney beans, cucumber, pickled red onion, basil vinaigrette 14

**COSTEAUX SALAD (GF)** mixed greens, caramelized walnuts, grapes, apple, Point Reyes blue cheese, dijon vinaigrette 12.5

**NICOISE SALAD (GF)** mixed greens, albacore wild tuna, olives, potatoes, cherry tomatoes, red onion, green beans, hard-boiled egg, oregano vinaigrette 16

## SANDWICHES

**CROISSANT BREAKFAST** butter croissant, egg, bacon, avocado, cheddar cheese + seasonal fresh fruit 14

**ALBACORE TUNA MELT** english muffin, albacore tuna, port salut + mixed greens 12

**SMOKED DUCK SANDWICH** seeded sourdough grilled with Willie Bird smoked duck breast, spinach, grilled onion & mushroom, French whole grain mustard mayonnaise + pommes frites 16.5

**SEASONAL GARDEN (V)** focaccia, grilled eggplant, sautéed mushrooms, caramelized onion, gruyere, arugula, oregano vinaigrette + mixed greens 14.25

**CRANBERRY TURKEY** nine-grain bread toasted, turkey breast, brie, cranberry, baby greens, avocado mayonnaise + mixed greens 15

**FRENCH DIP** house roasted chuck roast, horseradish mayonnaise & caramelized onion on our Italian roll, served with au jus + pommes frites 15.5

**CHICKEN PANINO** Italian roll, grilled chicken with herbs, lemon cilantro mayo, port salut, roasted bell pepper, arugula + pommes frites 14.5

## WEEKDAY SPECIALS

Tuesday **CROQUE MADAME** brioche, black forest ham, Gruyère cheese, egg, béchamel + mixed greens 15

Wednesday **MONTE CRISTO** the world's best cinnamon walnut bread, turkey breast, black forest ham, Jarlsberg cheese + mixed greens 15

Thursday & Friday **HAMBURGER** brioche bun, chipotle mayo, grilled red onion, arugula, port salut, Sonoma Brinery pickle + pommes frites 16

Ingredients sourced from local providers | Free range eggs | 2.5% 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

Two eggs 4    Journeyman barrel bacon 6    Pommes frites 3.5    Country potatoes 3    French Country potato salad 4    Garlic fries 4.5  
Fresh fruit 5    Aidells Chicken + turkey artichoke sausage 6    Basket of toast 3.5    Avocado 1.75    Egg salad 4    Pistachio pasta salad 4

## COFFEE & TEA

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

Coffee / Espresso 3    Café au lait / Latte 4    Cappuccino / Americano 3.75    Ghirardelli Chocolate Mocha 4.75    Chai latte 4.25

Torani Syrups .75    Vanilla, Hazelnut, Caramel, Sugar-free Vanilla

Numi Organic Teas 3.5    English Breakfast, Earl Grey, Gunpowder Green, Chamomile (Decaf), Moroccan Mint (Decaf)

Iced Sport Tea 3.75    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 4    Milk – Clover whole or non-fat (sm/lg) 2/3    Ghirardelli Hot Chocolate 3.75

## SPECIALTY DRINKS

Mimosa 8.5 fresh squeezed orange juice    Cranberry Mimosa 8.5    Peach Mimosa 9    Wild Hibiscus Bellini 10    Bloody Mary 9    PBR Bloody Beer 7

## RED, WHITE, ROSÉ & SPARKLING

**bottle 42**    J Cuvee 20 Brut                      **glass 10 / bottle 28**    Varichon & Clerc Blanc de Blancs

**glass 8 / bottle 24**    La Marca Prosecco    Dry Creek Vineyards Fumé Blanc    Alexander Valley Chardonnay    Campuget Rosé    Mac Murray Pinot Noir

## BEER & CIDER

Bear Republic Racer 5 IPA 5    North Coast Brewing Scrimshaw Pilsner 4    PBR 3    Ace Apple Cider 5

## OTHER NON-ALCHOLIC

Mexican Coke or Sprite 3.5    Izze Sparkling Clementine or Pomegranate 3.5    Italian Sodas 3.5    Perrier Sparkling Water 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)

