

Soup

HUNGARIAN GULYAS

Cup \$3.95 Bowl \$5.95

Beef and potatoes simmered in a paprika broth

SOUP OF THE DAY

Cup \$ 2.95 Bowl \$ 4.95

Today's market inspired creation

Salad & Sandwiches

BABY ARUGULA SALAD \$7.95

Fresh arugula, sherry truffle vinaigrette, and tomatoes in a parmesan crisp

FIELD GREENS SALAD \$4.95

Mixed field greens, tomatoes, cucumbers, shredded carrots tossed in tarragon vinaigrette

CAESAR SALAD \$6.95

*Crisp Romaine lettuce in a creamy Caesar dressing with fresh croutons and grated parmesan
with Grilled Chicken \$11.95 with Grilled Salmon \$13.95
with Grilled Shrimp \$13.95*

BEL-AIR SALAD \$8.95

*A mixture of fresh California greens, sun-dried cherries, Mandarin oranges, walnuts
and walnut encrusted goat cheese tossed in an orange vinaigrette dressing
with Grilled Chicken \$13.95 with Grilled Salmon \$14.95
with Grilled Shrimp \$14.95*

NICOISE SALAD \$13.95

*Olive oil poached tuna, green beans, boiled egg, new potatoes, tomatoes, kalamata olives,
and fresh herbs over field greens tossed in tarragon vinaigrette*

Sandwiches

CALIFORNIA CHICKEN SALAD CROISSANT \$9.95

*All white meat chicken with walnuts, red grapes and bleu cheese crumbles in a croissant
Served with a cup of homemade soup of the day or fresh fruit*

GRILLED SALMON BLT \$11.95

*Grilled salmon, smoked bacon, sliced tomato, field greens and basil pesto mayonnaise
on toasted brioche bun, served with pomme frites*

ROASTED BEEF TENDERLOIN SANDWICH \$12.95

*Roasted beef tenderloin sliced thin, shaved red onion, tomatoes, arugula, and balsamic mayonnaise
on a rosemary ciabatta bun, served with pomme frites*

Entrees

"CREATE YOUR OWN" OMELETTE \$9.95

A fluffy three egg omelette made with your choice of ham, bacon, sausage, mushrooms, scallions, bell pepper, tomato, cheddar and gruyere cheese. Served with our breakfast potatoes (add .50 per ingredient over 4)

EGGS OSCAR \$12.95

Poached eggs on Holland Rusk with fresh steamed asparagus and Hollandaise sauce topped with fresh jumbo lump crabmeat

SOUTHERN EGGS BENEDICT \$10.95

Poached eggs and country ham on an English muffin, topped with Hollandaise sauce, served with breakfast potatoes

BRIOCHE FRENCH TOAST AND SAUSAGE \$9.95

Three thick slices of fresh baked brioche battered and sautéed in butter. Served with maple syrup and your choice of bacon or sausage links

LOUISIANA CRAB CAKES \$13.95

Fresh jumbo lump crab cakes with a warm remoulade sauce Served with sautéed medley of corn, green pepper, onion, and bacon

CORN MEAL CRUSTED CATFISH \$10.95

Local catfish breaded in yellow corn meal, pan-fried, served over collard greens with blackeyed pea vinaigrette

SHRIMP & GRITS \$12.95

Shrimp, green peppers, scallions and sautéed and served over creamy stone ground grits

GRILLED BROCHETTE OF CHICKEN \$10.95

Marinated fillets of chicken breast, mushrooms, bacon and scallions grilled on a skewer Served on a bed of rice with our creamy mushroom sauce

HAM PALACSINTA (PAL-A-CHIN-TA) PLUS ONE \$10.95

A Hungarian Specialty - ground, tender ham mixed with sour cream, wrapped in a crêpe and lightly deep fried to a golden brown, plus an apple, spinach or mushroom crepe

FLORENTINE SOUFFLÉ CRÊPE \$9.95

A delicate crêpe fresh from the pan, folded around a spinach soufflé topped with cheddar cheese sauce and bits of bacon