

CHEZ GEORGES

BISTRO & BAR



BRUNCH

10:30 AM TO 2:00 PM

SPÉCIALITÉS

ALL SERVED WITH CHOICE OF GARNITURE

CRÊPES

french chocolate, strawberries, cream cheese, suzette sauce

-18-

PAIN PERDU

french toast, grand marnier, chantilly cream,
fresh berries, lemon curd

-19-

OMELETTE AU FROMAGE

mimolette cheese, asparagus, mushroom, fine herbs

-18-

BENEDICT ORIGINAL

canadian bacon, poached eggs, english muffin, hollandaise

-19-

BENEDICT AU CRABE

local blue crab meat, poached eggs, english muffin,
chive hollandaise

-27-

CROQUE MADAME

open faced, french country ham & gruyere cheese sandwich,
over-easy egg, whole grain mustard, béchamel, pickles

-20-

CLASSIQUES

TARTINE AU POSSION

opened faced house smoked fish rilette
sandwich,, sliced radish, pepper sauce, frites

-16-

STEAK ET ŒUFS

prime strip steak, two eggs your way,
caramelized onions, hollandaise, frites

-38-

HAMBURGER MAISON*

house-ground beef, cheddar & raclette, whiskey
onions, au poivre aioli, pickled green tomato,

frites

-20-

SANDWICH MERGUEZ

house-made lamb sausage, scrambled egg,
fennel piperade sauce, calabrian chile-harrisa
yogurt, shaved cabra romero, toasted baguette,

frites

-20-

MOULES SUD-EST

vadouvan curry, sweet peppers,
lemongrass-coconut cream, coriander,

-22-

GARNITURES

Potato Hash

-6-

Bacon, three strips

-6-

Fresh Fruit

-9-

Side Salad

-8-

Eggs any way

one -3- two -6-

Frites

-8-

BOISSONS

Mimosa 10

Limoncello Spritz 14

Par la Mer Bloody Mary 12

Blood Orange & Vanilla Bellini 14

Marie Épicée (spicy mary) 14

Café 5

Cappuccino 8 Espresso single 5 / double 7

**Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*