

# Le Petite Café

\*\*Table #:

*\* Small plates & Cheese boards are available to order up to the hour of closing \**

## Small plates

- Brie Cheese** - Served with fruit, crackers. **6.5**
- Goat Cheese** - Smothered in cranberries & toasted almonds, crackers
- Focaccia bread bowl**- artisan baked warm focaccia, olive oil dip
- Sharp cheddar cheese**- served with fruit or olives & crackers

## Cheese board

- Our signature cheese board includes three cheeses, assorted crackers, fruit or olives, grilled artisan baked focaccia bread & herbed olive oil dip, & a small charcuterie skewer **15**  
Today's cheese selections: 1 Triple creme aged French Brie, 2 Goat cheese (smothered with cranberries & almonds), & 3 Aged Reserve White Cheddar

## Lunch

\*\* lunch menu items (below) are only available to order up until 2:30 pm sharp. \*\*

### Grilled Panini

Fresh baked artisan focaccia bread, fine cheeses, & hand carved meats cooked in house with sweet caramelized onions, diced tomatoes, & creamy dijon aioli. Served with vinaigrette style coleslaw & a kosher pickle

- Ham & Swiss** - applewood smoked ham, swiss, tomato, caramelized onions & dijon aioli **10**
- Turkey & Cheddar**- roasted turkey breast, sharp cheddar, tomato, caramelized onions & dijon aioli **10**
- Reuben**- tender house brined & braised corned beef, swiss, grilled on artisan baked marbled rye/pumpnickel bread with sauerkraut, thousand island dressing & our zesty dijon aioli **13**
- 'Rachel' style reuben**- (made with our oven roasted turkey breast instead of corned beef) **12**
- \*Kid's grilled cheese**- grilled focaccia with cheddar cheese, fruit & juice box **7** - add - (circle one) ham or turkey **8** (adults are allowed to order grilled cheese too!)
- SPECIALS: Chicken salad croissant**- our house made chicken salad on fresh baked croissant with fruit & coleslaw **11**
- 'Scoop Salad'**- a generous scoop each of our house made chicken salad & red skinned potato salad. Served with crackers & grapes **13**
- BBQ Sliders**- two tender pulled pork sliders on brioche buns w/ our sweet & tangy merlot bbq sauce. W/ slaw & pickle **13**

### Salads

- Greek Salad** – organic greens, feta, tomato, kalamata olives, red onion, cucumber, housemade Greek dressing **9**
- Blue Salad** - organic greens, aged blue cheese, cranberries, walnuts, red onion, housemade balsamic dressing **9**
- Signature Salad** - organic greens, hot bacon, egg, tomato, & toasted almonds with creamy Italian vinaigrette **9**

### Desserts (served all day)

- GreatWall Chocolate 7 layer cake** decadent layered cake with rich ganache & topped with fudge chunks **9.50**
- Brûlée Cheesecake** **7.49**
- Truffles** 1.25 per each -or- 4 for **\$4.50**