

Beverage Menu

Hot

Coffee \$3/\$3.50

Tea (*English Breakfast, Earl Grey, Mint, Green, Chamomile*) \$3/\$3.25

Espresso \$3

Latte or Cappuccino \$4.25/\$4.75

Americano \$3.25/\$3.75

Café au Lait \$3.50/\$4

Café Mocha \$5.25/\$5.75

Cortado or Macchiato \$3.50

London Fog \$3.50/\$3.75

Hot Chocolate \$4.75/\$5.25

Cold

Still or Sparkling Water \$3

Belvoir or Fentiman's Sodas \$3.75

Hibi Tea \$2.75

Iced Coffee \$3/\$3.50

Iced Tea \$3/\$3.50

Iced Latte \$4.25/\$4.75

Iced Café Mocha \$5.25/\$5.75

Orange & Grapefruit Juice \$4.50

**Soy, Oat & Almond milks available at an additional cost*



MARIEBETTE

Breakfast & Lunch Menu

**SERVED MONDAY THRU FRIDAY
UNTIL 2:00PM**

MarieBette Café & Bakery
700 Rose Hill Dr.
Charlottesville, VA 22903
434.529.6118
mariebette.com

Lighter Fare & Sides

House-Made Quinoa Granola \$9

Yogurt Parfait – Organic Yogurt, Granola, Strawberry Compôte \$7.50

Applewood Smoked Bacon \$4.50

Surry Breakfast Sausage \$5

North Country Ham \$4.50

Side Breakfast Potatoes \$3.75

Side Mixed Greens \$4

Smoked Salmon \$6.75

Soup & Salads

Soup du Jour – \$8

Chef's Greens – Mesclun Greens, Shaved Vegetables, Sherry Vinaigrette \$7, add chicken \$3

Lacinato Kale – Apple, Parmesan, Radish, Pecans, Lemon-Balsamic Vinaigrette \$12

Beet & Chevre Salad – Roasted Beets, Warm Chevre, Arugula, Pistachios, White Balsamic Vinaigrette \$12, add chicken \$3

Endive-Arugula Salad – Blue Cheese, Pickled Cherries, Pistachios, Buttermilk-Tarragon Vinaigrette \$12, add chicken \$3

Plates

Local Pastured Eggs* – Any Style with Breakfast Potatoes & Toast \$9.25

Quiche Lorraine – Bacon, Ham, Gruyère \$7, with side salad \$10.50

Quiche du Jour – Vegetarian \$7, with side salad \$10.50

Country Ham Hash – Bliss Potatoes, Parmesan, Roasted Garlic, Vermont Creme Fraiche and Poached Egg \$10

Buttermilk Pancakes \$11.25, with Vanilla-Strawberries \$2

French Toast – with Banana Cream Cheese & Nutella Butter \$11.50

Sandwiches

Add a side of greens for \$4

Egg & Cheese on a Croissant or Baguette with Cheddar or Gruyère \$7.75, with Sausage or Bacon \$9

Croque Monsieur Ham, Gruyère, Béchamel, served open faced on Sourdough \$8.75, make it a Madame (add an egg) \$10.50

Monroe – Caramelized Onions, Bacon, Herbs, Scrambled Eggs served open faced on Sourdough \$9.75

North Garden – Scrambled Eggs, Asparagus, Scallions, Garlic Jam, Manchego on 5-Grain \$10

Jørgenson – Smoked Salmon, Cucumber, Crème Fraiche, Red Onion, Dill served open faced on Sourdough \$11, add a poached egg* \$3.00

Albemarle – Chicken Salad, Almonds, Dried Cherries, Spinach on Baguette \$9.25

Keswick – Edward's Country Ham, House-made Apple Butter, Cheddar, Arugula on Croissant \$8.75

Cismont – Mushrooms, Onions, Roasted Peppers, Herbs, Cheddar & Arugula with a Lemon-Sriricha Mayo on a Baguette. \$9.50

Fluvanna – Grilled Chicken, Arugula, Roasted Tomato, Red Onion, Cheddar, Basil Mayo on Sourdough \$10

Warwick – Albacore Tuna, Pickled Fennel, Lemon Aioli, Spinach on Baguette \$10.50

Grocery & Retail Items

La Colombe Whole Bean Coffee Nizza or Corsica \$13.50

A Pint of Tuna Salad – \$14 **A Pint of Chicken Salad** – \$13

Quart of Soup \$16 **Box of Coffee** (serves 8) \$22

Sourwood Honey Creamed \$9.50, Creamed or Solar Condensed \$12

**Consuming raw or undercooked eggs may increase your risk of foodborne illness.*