## Beverage Menu

#### Hot

Coffee \$3/\$3.50

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

Espresso \$3

Latte or Cappuccino \$4/\$4.50

Americano \$3.25/\$3.75

Café au Lait \$3.50/\$4

Café Mocha *\$5/\$5.50* 

Cortado or Macchiato \$3.50

London Fog \$3.50/\$3.75

Hot Chocolate \$4.50/\$5

#### Cold

Still or Sparkling Water \$3

Belvoir or Fentimans Sodas \$3.75

Hibi Tea *\$2.75* 

Iced Coffee \$3/\$3.50

Iced Tea *\$3/\$3.50* 

Iced Latte \$4/\$4.50

**Iced Café Mocha** *\$5/\$5.50* 

Orange & Grapefruit Juice \$4.50



# BRUNCH SERVED UNTIL 2:00PM SATURDAY & SUNDAY

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

mariebette.com

<sup>\*</sup>Soy, Oat & Almond milks available at an additional cost

<sup>\*</sup>Vanilla, Lavender, & Caramel syrups available at an additional cost

## **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

**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

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

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

Lemon Ricotta Pancakes \$11.50, with Vanilla-Strawberries \$2

### 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, Manchego, Garlic Jam 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

**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

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

<sup>\*</sup>Consuming raw or undercooked eggs may increase your risk of foodborne illness.