



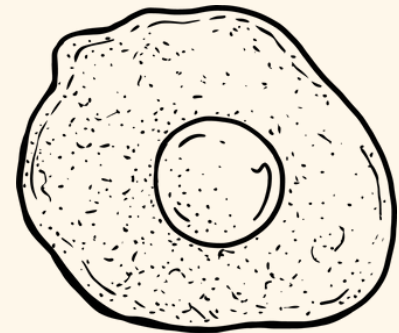
CHÂTEAU
le Woof

BRUNCH

SAT & SUN 11AM-4PM

Pumpkin Seed & Maple Granola
Yogurt, Goji Berries & Fresh Fruit

Traditional French Omelet
Soft Cooked, Chives & Salad



Avocado Mousse on Sourdough Rye
Scrambled or Fried Egg, Seasoned Potatoes

deLuxe Chateau

2 Eggs, Bacon & Seasoned Potatoes

Twisted Challah French Toast
Maple Syrup, Fresh Berries

Butterscotch Pancakes
Maple Syrup, Fresh Berries

Croissant, Egg & Gruyere
Balthazar Butter Croissant,

Vegan Breakfast Burrito

Abbott's Chorizo. Tofu Scramble, Seasoned Potatoes

Steak & Eggs

Vegan Chunk Steak, 2 Eggs or Tofu Scramble
Seasoned Potatoes, Salad



15

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19

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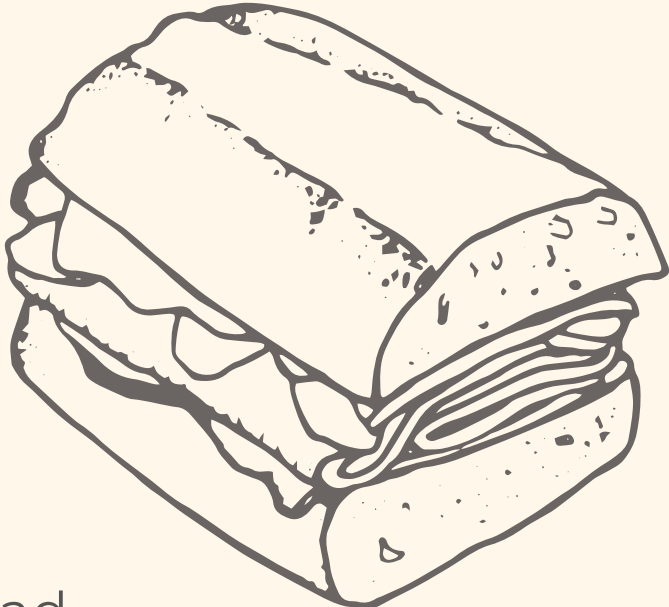
COFFEE & TEA		SMALL	LARGE
Drip		2.50	3.50
Cafe au Lait		2.75	3.75
Americano		3.75	
Espresso		3.00	
Macchiato		3.50	
Cortado		4.00	
Cappuccino		4.50	
Latte		5.00	6.00
Mocha		5.75	6.75
Hot Cocoa		4.50	5.50
Chai Latte		5.50	6.50
Matcha Latte		5.75	6.75
Hot Tea		3.50	4.00

MAKE IT YOURS

Extra Shot of Espresso	2
Non-Dairy Milk Options	1
Oat, Almond	
Syrup	.75
Lavender, French Vanilla, Salted Caramel, Hazelnut	
Make it Iced	.50

PAIN & PATISSERIE BY BALTHAZAR		PRICE
Croissant		3.50
Butter, Almond, Pain au Chocolat		
Scones		4.50
Cranberry, Cheddar-Scallion		
Savory		5.50
Chili Cheese Palmier, Everything Croissant		
Seasonal Danish		5.50
Cannele		5.50
Loaf of Bread		7-9
Cranberry Pecan Batard		
Olive Batard, Sourdough Rye		
SENSIBLE EDIBLES BAKERY - VEGAN & GF		3.50 - 4.95
Blueberry Crumb Muffin, Whole Wheat Corn Muffin		
Walnut Brownie, Raspberry Hazelnut Bar		
Slice of Cake by Sensible Edibles		8.00
Triple Chocolate, Cheesecake, Carrot Cake		
TRAITEUR DE PARIS		
Valrhona Chocolate Lava Cake,		6.00
San Sebastián Cheesecake		

SIGNATURE WRAPS	PRICE
Breakfast Scrambled Eggs, Sharp Cheddar, Seasoned Potatoes	11
Vegan Mushroom, Potato, Black Beans, Peppers & Onions	11
Chorizo Spanish Sausage, Yellow Rice, Black Beans, Peppers & Onions	11

LE SANDWICHES		PRICE
Baguettini Brie & Fig Jam		5
Sea Salt Focaccia Turkey, Provolone, Red Pepper Spread		9
Herb Crusted Focaccia Mozzarella, Pesto & Sun Dried Tomato		9
Baguette Hero Turkey, Soppressata, Provolone, Red Pepper Spread, Lettuce & Tomato		13

WINE BY THE GLASS

Sparkling
White
Red
Rosé



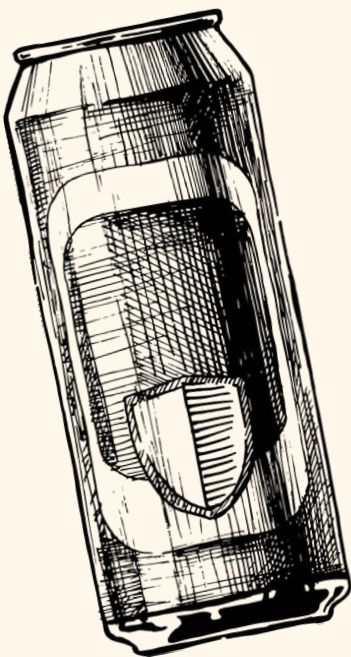
GLASS

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9
9
11

LOCAL & CRAFT BEER

Montauk Brewing Company
Wavechaser, Cold Day IPA

Fountain Hard Seltzer
Mango, Passionfruit



CAN

5

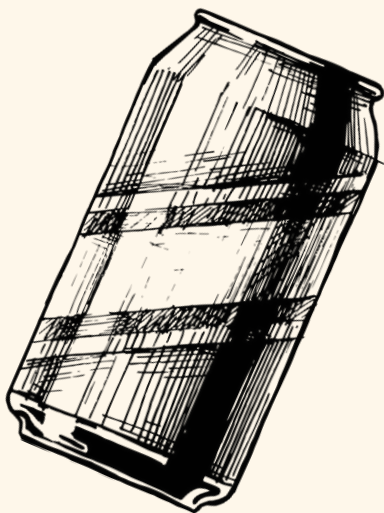
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Meteor Pilsner

Great Lakes Irish Red Ale

Fifth Hammer Brewery
Pugnacious Pale Ale, Smooth Jazzmin'
Sonic Architecture Wave 17 IPA
Sparkle Magnet, Pentaonic Pils
Beyond The Storm Porter
Juice Jumper Hazy Double IPA



9-11

Coeur Volé- 4.8% Farmhouse Saison with Brettanomyces
Nuanced Feelings- 9.5% Barrel Aged Imperial Stout with
Vanilla and Maple

25

SEASONAL

CAFÉ

CUISINE

LE BOOZE

LE WOOF

WINE BY THE BOTTLE

SPARKLING & ROSE

BOTTLE

Ma Maison	20
Pirouettes Pet Nat d'Eric	33
Andi Weiland Pet Nat	35

WHITE

BOTTLE

Azimut Blanc	29
Le P'Tit Blanc, Chenin Sec	33
Falconeria Catarrato	35
fatto Coi Piedi, Orange	35

RED

BOTTLE

Azimut Negre	29
Ducroix Beaujolais	31
Mortier Pollux Swimmer	33
Deux Anes Enclos	35
Strevok Fred	39



DOG BRUNCH

Peanut Butter Pancakes	13.00
Whipped Cream, Blueberries	
Chicken & Yak Cheese Waffles	14.00
Shredded Chicken Breast in Pumpkin Sauce	
Fish & Sweet Potato Chips	15.00
Freeze Dried Raw Salmon Skin	
Soup du jour Special	17.00
Frog Leg Soup in Bone Broth	

FREEZE DRIED RAW BAR

Salmon Skin	5.75
Pig Ear or Snout	6.00
Duck Head	6.00
Bully Stick	7.00

ICE CREAM

Pupper Cup Ice Cream	6.00
Peanut Butter, Bacon, Salmon	
Pumpkin, Blueberry	



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CAFÉ

CUISINE

LE BOOZE

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