

Omelettes

served with field greens or caramelized onion fried potatoes and choice of wheat toast, biscuit, or cinnamon streusel croissant

GF **THREE CHEESE & ITALIAN HERB**
parmesan, cheddar and whole milk mozzarella 16

GF **LOBSTER & CHIVE**
caramelized lemon and aged parmesan 22

COUNTRY STYLE BASQUE
chicken & apple sausage, caramelized onion fried potatoes with cheddar and whipped cream cheese 18

SOUTHWEST
wood-fired chicken breast, cured bacon, peppers, caramelized onions and diced tomatoes, topped with salsa and cheddar cheese 18

FLORENTINE
spinach, mushroom and feta cheese 18

GF **HAM & ASPARAGUS**
with aged parmesan 17

Scrambles

GF **SCOTTISH SCRAMBLE**
three egg scramble with cured salmon, red onions, chives and capers. served with caramelized lemon, fresh berries or field greens, toasted ciabatta and cream cheese 18

GF **BLANC VEGETARIAN SCRAMBLE**
egg white scramble, baby spinach, broccoli, asparagus, green peppers, caramelized onions, tomatoes, mushrooms and red onions, served with field greens and wheat toast 16

Friends with Benedicts

medium poached eggs on toasted ciabatta, choice of fresh berries, caramelized onion fried potatoes or field greens

BISTRO CLASSIC
honey & brown sugar pit ham
Duo 17 Trio 21

VEGETARIAN
asparagus, portabella mushrooms, green peppers, diced tomatoes, broccoli and caramelized onions
Duo 17 Trio 22

L'OSCAR
sauteed lobster, fresh asparagus and caramelized lemon
Duo 22 Trio 26

SOUTHERN CHICKEN
breaded chicken breast with baby spinach, caramelized onions, candied bacon and valencia maltaise sauce
Duo 21 Trio 24

LA BOEUF
marinated, wood fired tri-tip steak with caramelized onions, mushrooms and baby spinach
Duo 23 Trio 27



Between The Slices

served with choice of peppercorn and parmesan potato chips

MONTE CRISTO
pain perdu style with pit ham, wood-fired turkey, fontina and gruyere cheese, sprinkled with powdered sugar, served with our house made raspberry melba sauce 17

BISTRO CLUB
our stone ground wheat toast with pit ham, wood-fired turkey, cured bacon, cheddar cheese, sliced tomatoes, spring lettuce and sage mayonnaise 17

GRILLED TRI TIP STEAK SANDWICH ON BLACK PEPPER FOCACCIA
with caramelized red onion and mushrooms, topped with fontina gruyere cheese blend and spicy aioli 18

New **JAMBON BEURRE BAGUETTE**
blend of pit ham and French ham, cold butter, cornichon on toasted baguette 16

From The Griddle

BROWN SUGAR & BUTTERMILK PANCAKES
Duo 13 Trio 16

WILD MAINE BLUEBERRY PANCAKES Duo 14 Trio 17

New **CANDIED BACON PANCAKES**
with spicy orange maple syrup Duo 14 Trio 17

BANANAS FOSTER FRENCH TOAST
served with caramelized fried potatoes 18

GRILLED VANILLA BEAN FRENCH TOAST
bread pudding style moistened with heavy crème, eggs, vanilla bean, dusted with powdered sugar, served with caramelized onion fried potatoes 16

STRAWBERRIES & CRÈME FRENCH TOAST
served with caramelized onion fried potatoes 17

BISTRO YEASTED WAFFLE
fresh berries and banana slices 16

add blackberry compote, raspberry melba sauce or caramel sauce 4

Brunch Classics

BISTRO BREAKFAST SANDWICH
with thick slab cured bacon, topped with fried egg, served on black pepper focaccia, served with dijon hollandaise sauce on the side 15

BISTRO BREAKFAST
two cage free organic eggs, fresh berries or onion fried potatoes and choice of wheat toast or biscuit served with two slices cured bacon or chicken & apple sausage 17
or served with cured country ham 21

GF **COLD OAK SMOKED SCOTTISH SALMON PLATE**
served on a bed of mixed greens with parmesan encrusted tomatoes, red onions, capers, lemon and micro greens. served with toasted ciabatta and cream cheese 21

PAN FRIED CHICKEN SCHNITZEL
capers, caramelized lemon, onion fried potatoes, fried egg, prosciutto and drizzled hollandaise 20

BISCUITS & GRAVY
duo of buttermilk biscuits and sausage gravy 13

SUNDAY FRIED CHICKEN & WAFFLE
served with spicy orange maple syrup 21

Wood-fired Pizza

GARDEN
portabella mushrooms, broccoli, sliced tomatoes, red onion, peppers and black olives with feta and whole milk mozzarella cheese, light tomato sauce 16

OZARK
applewood bacon, ham, diced tomatoes and red onion with whole milk mozzarella and parmesan cheese 17

MARGHERITA
roasted garlic, fresh basil, house tomato sauce and burrata 15

TUSCAN
wood-fired chicken breast, diced tomatoes, red onions, topped with aged parmesan cheese and our herbal olive oil 17

BLUEBERRY BURRATA
with honey, caramelized onions and balsamic glaze with arugula & prosciutto 17

New **BRUNCH**
burrata, fried eggs, onion fried potatoes, cured bacon, chicken apple sausage, drizzled with Hollandaise sauce 17



Always In Season... On The Rise Gift Cards

GF GLUTEN FRIENDLY

(these dishes can be gluten free by choosing fruit instead of potatoes and subbing gluten free toast)



Celebrating our 30th season

French Market Beignets

powdered sugar dusted, served with raspberry melba sauce **petite (6)** 10 / **grande (10)** 13



Salads

New **GRILLED APRICOT AND BLACKBERRY**

burrata, field greens, aged balsamic, prosciutto and olive oil 17

SPRING MIX HOUSE SALAD

tomatoes, red onions, cucumbers, and broccoli over spring lettuce with house croutons and choice of dressing on the side 14

add **grilled chicken** 5

add **feta cheese** 3

New **STEAKHOUSE CAESAR**

crisp romaine with red onions, crispy black olives, parmesan & crouton 13

with **grilled chicken** 17

with **Santa Maria tri-tip steak** 19

Salad dressing and raspberry melba sauce available bottled for take out

Small Plates

CRISPY FETA FRIED EGG

over caramelized onion fried potatoes, served with chicken-apple sausage and red pepper oil 14

WHIPPED RICOTTA AND ROASTED STRAWBERRY TOAST

with honey balsamic and pink salt 12

PAIR OF EGGS, any style 5

CURED COUNTRY HAM 9

SOUTHERN FRIED BONELESS CHICKEN BREAST 8

CURED THICK SLAB BACON 6

WOODFIRED CHICKEN & APPLE SAUSAGE 6

PEPPERCORN & PARMESAN POTATO CHIPS **petite** 6 **grande** 8

FLOWER POT SALT & PEPPER FRENCH FRIES 7

Soup

(AVAILABLE AFTER 11 AM)

LOBSTER BISQUE EN CROUTE

blushed with cognac vsop boule 16

add **a cup to your meal** 11

ENCRUSTED FRENCH ONION SOUP

capped with puffed pastry and served with a ham & cheddar roll 13 **add a cup to your meal** 8

Beverages

Hot

BOTTOMLESS COFFEE BAR 5

CAFÉ AMERICANO 4

CAPPUCCINO OR LATTE 5

CHAI LATTE 5

GHIRARDELLI HOT CHOCOLATE

with whipped crème 6

TABLESIDE TEA FORTE 4

SPECIALTY LATTE 7

- sea salted caramel
- crème brulee
- house-honey, cinnamon, vanilla
- ghirardelli mocha-chocolate or white chocolate
- seasonal 8

add **whipped crème** 1

add **extra shot** 1.5

Cold

VOSS STILL OR SPARKLING WATER 4

HOUSE BREWED ICED TEA 4

COCA-COLA PRODUCTS 4

FRESH SQUEEZED ORANGE JUICE

reg 6 / grande 7 / liter 18

MONKEY JUICE

frozen blend of bananas, strawberries and orange juice 8

GHIRARDELLI CHOCOLATE MILK 4

JUICE

cranberry, apple, grapefruit or v8

reg 4.5 / grande 5.5

JAVA CHILLER

frozen latte with choice of caramel, hazelnut, mocha or vanilla, served with whipped crème 7

8 HOUR ICE DRIP

COLD BREW COFFEE

with guatemalan ice sphere 6

SEASONAL SPECIALTY LATTE 9

Beer

BELL'S TWO HEARTED IPA 5

HEINEKEN 5

GUINNESS DRAUGHT (14.9 oz) 8

Bistro Mimosas

WITH FRESH SQUEEZED ORANGE JUICE

HOUSE 12

RASPBERRY-ORANGE 14

STRAWBERRY-ORANGE 14

Bubbles

BARREL AGED VANILLA SPARKLING WINE 15

ST. GERMAIN & CHAMPAGNE 15

Off The Vine

HOUSE RED OR HOUSE WHITE 11

Adult Only

Coffee

served with whipped creme

TEQUILA-KAHLUA-BAILEY'S 14



ONTHERISEBAKERY.COM



SCAN TO CHECK IN



Bloody Mary

HOUSE RECIPE WITH 3 OLIVES VODKA 11

BLT WITH BAKON VODKA AND CANDIED BACON 14

PEPPERED WITH ABSOLUT PEPPAR AND CARAMELIZED LEMON 12

BLOODY BULL

with beef broth, celery, beef jerky and pickled onion 14

BOURBON

with pickled asparagus 14

GUINNESS WITH PICKLED ONION 13

Infused

APEROL SPRITZ

with sparkling wine & orange slice 14

GRAPEFRUIT & ST. GERMAINE 16

ESPRESSO MARTINI 14

SANGRIA

muddled with fresh fruit 13

20% gratuity added to parties of 6 or larger -- changes & menu modifications politely declined

A 2% cash discount will be applied for all cash payments on final bill