

# PAIN D'AVIGNON

restaurant · boulangerie

## Petit Déjeuner & Déjeuner

Available Daily Phone: 508-778-8588

### Petit Déjeuner

<b>CROQUE MONSIEUR</b> <i>Black Forest ham &amp; Gruyère baked on country bread served open faced</i>	8.50
<b>CROQUE MADAME</b> <i>two eggs over easy, Black Forest ham &amp; Gruyère baked on country bread served open faced</i>	10.75
<b>QUICHE LORRAINE</b> <i>with applewood smoked bacon, red onions &amp; Gruyère, served with a fresh green salad</i>	11.75
<b>PETITE OEUFS CLASSIQUE</b> <i>two fried eggs, applewood smoked bacon &amp; toasted Brioche</i>	10.00
<b>BREAKFAST SANDWICH</b> <i>fried egg, melted smoked cheddar, crispy prosciutto, avocado, served on coissant</i>	12.95

### Soupes & Salades

<b>SOUPE DU JOUR</b>	Price Daily
<b>FRENCH ONION SOUP GRATINÉE</b>	8.00
<b>BIBBSALAD (v)</b> <i>crispy shallots, lemon zest, freshly squeezed lemon juice and e.v.o.o.</i>	9.00
<b>CAESARSALAD</b> <i>hearts of romaine, shaved parmesan, Focaccia, croutons, house-made smoked Caesar dressing</i>	11.25
<b>PDA GARDEN SALAD</b> <i>arugula, cherry tomatoes, avocado, onion, crispy Gruyère, e.v.o.o.</i>	13.00
Add: Grilled Chicken 5.25 / Curried Chicken 3.75 / Fish du Jour MP	

### Sandwiches

<b>ROAST TURKEY</b> <i>roast turkey breast, brie, butter lettuce &amp; Dijon aioli on toasted cranberry pecan bread</i>	11.25
<b>CRISPY CHICKEN</b> <i>bibb lettuce, pickled tomato &amp; garlic aioli, served on a brioche bun</i>	10.25
<b>CRISPY EGGPLANT SANDWICH (v)</b> <i>roasted red pepper, spicy hummus &amp; arugula on a ciabatta pocket</i>	9.95
<b>GRILLED CHEESE</b> <i>Chef's choice daily</i>	MP
<b>"PDA" BURGER</b> <i>8oz fresh ground beef, maple-smoked Grafton Village Vermont cheddar, sautéed mushrooms on a brioche bun, with pommes frites</i>	16.00
<b>FISH TACOS</b> <i>seared fish du jour, sliced avocado, tomato, cucumber &amp; red onion salsa, with lime crème fraîche &amp; chipotle sauce</i>	MP

### Large Plats

<b>PAN SEARED SEA SCALLOPS</b> <i>served with saffron risotto, prosciutto, vincotto</i>	30.00
<b>STEAK FRITES</b> <i>grilled NY sirloin, asparagus, au poivre sauce, pommes frites</i>	38.00
<b>ROASTED FREE RANGE CHICKEN</b> <i>house-brined, served with pommes purée, grilled asparagus &amp; wild mushrooms</i>	27.00
<b>CACIO E PEPE</b> <i>linguine, cracked black pepper, parmesan</i>	20.00
<b>FISH DU JOUR</b> <i>Chef's choice daily</i>	MP
<b>PASTA DU JOUR</b> <i>Chefs choice of house-made pasta</i>	MP

### Accompagnement

Crispy Prosciutto 7	Pommes Frites 7
Grilled Asparagus 7	Sautéed Spinach 9
Applewood Smoked Bacon 7	Pommes Purée 7

### Pâtisserie

Croissant 3.00 / Pain Au Chocolat 3.25 / Danish 3.50 / Almond Croissant 3.25 / Cinnamon Pecan Bun 3.25 / Ham&Cheese Croissant 4.00 / Apple Turnover 4.00 / Broccoli & Cheddar Croissant Roll 3.25 / Scones 2.75 / Raspberry Streusel 5.25 / Mini Streusel 3.25 / Le Brownie Bar 2.75 / Cookies 2.95 / Biscotti 1.90 / Le Brownie Bite 2.00 / Hungarian Shortbread 2.75 / Bonté et Santé 4.25 / Granola 7.25 / Rugelach 6.75

### PDA Grab & Go

Ham & Brie 7.25 / Soppressata & Butter 7.25 / Tartines 4.25 / Smoked Salmon Croissant 4.75 / Turkey & Brie 4.75 / Yogurt Parfait 5.25 / Arugula, Hummus & Roasted Red Pepper (v) 7.25 / Mini Sandwiches 3.00 / House-made Potato Chips 4.25

Please alert us before placing your order if you have any food allergies. Consuming raw, cured or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness

Pain D'Avignon hours may vary. Please follow us:  
Facebook: Pain D'Avignon / Instagram: @painedavignoncafe  
Website: www.painedavignon.com

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## DINER

### Petit Plats

<b>SOUPE DU JOUR</b> <i>seasonal</i>	Priced Daily
<b>WELLFLEET OYSTERS</b> <i>half dozen on the half shell with Yuzu mignonette, lemon, house-made cocktail sauce</i>	16.00
<b>BAKED OYSTERS</b> <i>leeks, house-smoked bacon, Pernod, parmesan</i>	12.00
<b>GRILLED SPANISH OCTOPUS</b> <i>fingerling potatoes, preserved lemon, red pepper marmalade</i>	16.00
<b>ESCARGOT PERSILLADE</b> <i>parsley, garlic, Pernod, butter, crostini</i>	12.00
<b>BEEF TARTARE</b> <i>dry aged sirloin, shallots, chives, Dijon mustard, organic egg yolk with grilled country sourdough, house-made spicy aioli</i>	17.00
<b>ROASTED GOLD BEET TARTARE</b> <i>shallots, chives, e.v.o.o., goat cheese avocado mousseline</i>	13.00
<b>FRIED CALAMARI</b> <i>lemon pepper, lemon wedge</i>	14.00

### Les Salades

<b>BIBB SALAD</b> <i>crispy shallots, lemon zest, fresh squeezed lemon juice, e.v.o.o.</i>	10.00
<b>CHARRED BABY ROMAINE</b> <i>house-made anchovy mayo, parmesan croutons, 3-minute egg, shaved parmesan</i>	12.00
<b>CRISPY GOAT CHEESE</b> <i>local organic greens, apple, candied pistachio and basil vinaigrette</i>	14.00
<b>LOCAL LOBSTER</b> <i>fresh local lobster, celery, cherry tomatoes, asparagus, house-made mayo on bed of fresh lettuce</i>	20.00

#### INQUIRE ABOUT OUR DAILY SPECIALS AND FEATURES!

Please alert us before placing your order if you have any food allergies. Consuming raw, cured or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness

We are committed to sourcing our ingredients in partnership with local farmers:

Cape Abilities Farm - Dennis  
Cape Cod Organic Farm - Barnstable Village  
Not Enough Acres Farm - Dennis  
Surrey Farm - Brewster  
Tuckernuck Farm - W. Dennis  
Wanna Bee Farm - Brewster

### Pasta & Risotto

<b>CACIO E PEPE</b> <i>linguine, cracked black pepper, parmesan</i>	20.00
<b>CAMPANELLE LOBSTER</b> <i>fresh corn kernels, jalapeño peppers, cherry tomatoes</i>	32.00
<b>PAN SEARED SEA SCALLOPS</b> <i>saffron risotto, peas, prosciutto, vincotto</i>	30.00
<b>VEGETARIAN RISOTTO</b> <i>chef's choice of fresh vegetables, parmesan</i>	24.00
<b>PASTA DU JOUR</b> <i>Chefs choice of house-made pasta</i>	MP

### Plats Principal

<b>PAN SEARED FILET OF SOLE</b> <i>pomme anglaise, vegetable tian, eggplant caviar, thyme lemon butter sauce</i>	29.00
<b>ROASTED FREE RANGE CHICKEN</b> <i>house-brined &amp; served with pommes purée, grilled asparagus &amp; wild mushrooms</i>	27.00
<b>PAN SEARED DUCK BREAST</b> <i>seasoned with "Ras El Hanout", smoked carrot purée, broccoli rabe</i>	28.00
<b>STEAK FRITES</b> <i>grilled NY sirloin, pommes frites, grilled asparagus, au poivre sauce</i>	38.00
<b>MIXED GRILL</b> <i>marinated boneless chicken thigh, lamb brochette, prime beef culotte</i>	32.00
<b>"PDA" BURGER</b> <i>8oz fresh ground beef, maple-smoked Vermont cheddar, sautéed mushrooms on brioche bun, with pommes frites</i>	20.00

### Accompagnement

Pommes Frites 7	Saffron Risotto 9
Pomme Purée 7	Sautéed Spinach 9
Grilled Asparagus 7	Broccoli Rabe 7

*Please visit Open Table or  
call 508-778-8588 for reservations*

Dinner hours:

Wednesday, Thursday, Sunday 5pm-9pm  
Friday & Saturday 5pm-10pm

A 20% gratuity shall be added to parties of 6 or more

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## Le Brunch

### Les Oeufs

EGGS BENEDICT <i>poached farm eggs, prosciutto, Hollandaise &amp; home fries</i>	13.95
EGGS NORWEGIAN <i>poached farm eggs, smoked salmon, Hollandaise &amp; home fries</i>	13.95
PETITES OEUFS CLASSIQUE <i>two eggs any style, choice of house-smoked bacon or spicy chorizo, home fries &amp; toasted Brioche</i>	9.00
GALETTE COMPLÈTE <i>savory crepes, spinach, scrambled farm egg, parmesan cheese, crispy prosciutto, served in a cast iron skillet</i>	9.50
OEUFS POCHÉS <i>poached eggs over seared crispy polenta cake, house made spicy chorizo with tomato compote &amp; Hollandaise sauce</i>	12.25
CROQUE MONSIEUR <i>Black forest ham &amp; Gruyère baked on country bread</i>	8.50
CROQUE MADAME <i>Black forest ham, Gruyère &amp; baked farm egg on country bread</i>	10.75
QUICHE LORRAINE <i>with house smoked bacon, red onions &amp; Gruyère, side salad</i>	11.75
STEAK & EGGS <i>two poached eggs, sliced sirloin &amp; home fries in a cast iron skillet</i>	17.95
FRIED EGGPLANT <i>poached eggs, breaded eggplant arugula, avocado &amp; cherry tomato salad, topped with lemon aioli</i>	12.75
DUCK CONFIT HASH <i>poached egg, duck confit, sweet &amp; Idaho potatoes, onions, apple &amp; chive, side salad &amp; toasted Brioche</i>	14.95
OMLET OF YOUR CHOICE <i>choose 3 ingredients, served with fresh green salad &amp; toasted Pain de Mie</i>	12.75

### Entrées

FRIED CHICKEN & BISCUITS <i>honey, gravy</i>	16.00
PDA BURGER <i>maple smoked Vermont cheddar &amp; sautéed mushrooms on a brioche bun &amp; pommes frites</i>	16.00
ÀCHEVAL (with egg)	17.00
TRUFFLED MUSHROOM BURGER <i>vegetarian mushroom &amp; lentil burger with maple smoked Vermont cheddar on a brioche bun with black truffle aioli &amp; pommes frites</i>	13.75
FISH & CHIPS <i>fish du jour, house made remoulade, fennel slaw, pommes frites</i>	MP
CRISPY GOAT CHEESE <i>local organic greens, apple, candied pistachio and basil vinaigrette</i>	14.00
PDA SALAD <i>arugula, cherry tomatoes, avocado, onion, crispy Gruyère, e.v.o.o.</i>	13.00

### Morning After Drinks

#### EYE OPENER

*Cutwater Habanero infused Vodka, house made Bloody Mary mix using cold smoked tomatoes, Tabasco marinated olives* 13

#### CHAMPAGNE-PICK-ME-UP

*Blood Orange Liqueur, Orange Bitters, Orange Juice* 13

#### GRAN BELLINI

*Crème de Peche de Vigne, Yoga Peach Juice, Brut* 13

#### SEASONAL MULE

*Vodka, house made basil & jalapeno syrup, Ginger Beer and Lime Juice* 14

### Hors d'Oeuvres

WELLFLEET OYSTERS <i>half dozen on the half shell, Yuzu mignonette, cocktail sauce</i>	16.00
BAKED OYSTERS <i>leeks, house smoked bacon, Pernod &amp; parmesan cheese</i>	11.00
FRENCH ONION SOUP	8.00
BEEF TARTARE <i>dry aged sirloin, shallots, chives, Dijon mustard, organic egg yolk with grilled country sourdough &amp; house made spicy aioli</i>	17.00

### Desserts

#### CRÊPE SUZETTE

*Caramelized sugar & orange zest, Grand Marnier* 9

#### CRÊPE D'AVIGNON

*Strawberries, caramelized sugar & orange zest* 8.50

### Accompagnements

Pommes Frites / Fresh Fruit Salad/  
Apple wood smoked Bacon / Crispy Prosciutto/  
Sautéed spinach / Grilled Asparagus 7

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[www.paindavignon.com](http://www.paindavignon.com) / tel 508-778-8588

VISIT OUR COUNTER FOR ARTISAN BREADS,  
PASTRIES AND DESSERTS!!!!