

# PAIN D'AVIGNON

restaurant • boulangerie

## Petit Déjeuner 8am-11am

CROQUE MONSIEUR	Black Forest ham & Gruyère baked on country bread served open faced	9.50
CROQUE MADAME	two eggs over easy, Black Forest ham & Gruyère baked on country bread served open faced	11.25
QUICHE LORRAINE	bacon, onion, Gruyère, eggs and cream, served with green salad	12.75
PETIT OEUFS CLASSIQUE	two fried eggs, apple-wood smoked bacon & toasted Brioche	10.50
BREAKFAST SANDWICH	fried egg, melted smoked cheddar, crispy prosciutto, avocado, served on croissant	12.95
HOUSE-MADE GRANOLA	served with Greek yogurt and fresh seasonal fruit	7.25

## Déjeuner 11am-3:30pm

### Petits Plats

SOUPE DU JOUR	Priced Daily
FRENCH ONION SOUP GRATINÉE	chicken broth, Gruyère, provolone, baguette crouton 9.00
SWEET POTATO GNOCCHI	pancetta, sage cream sauce, crispy sage leaves 14.00
ESCARGOT PERSILLADE	parsley, garlic, Pernod, butter, grilled baguette 12.00
WARM BRUSSELS SPROUTS SALAD	roasted Brussels sprouts, shallots, pecans, black chickpeas, pine nuts, golden raisins, Moroccan spices 12.00
BIBB SALAD	crispy shallots, lemon zest, freshly squeezed lemon juice, e.v.o.o. 9.50
PDA SALAD	avocado, bacon, tomato, asparagus, Fourme d'Ambert blue cheese, organic hard-boiled egg, lemon vinaigrette 17.00
FRISÉE AUX LARDONS	frisée salad, lardons, poached egg, croutons, raspberry vinaigrette 14.00
CALAMARI FRITI	served with Romesco sauce 14.00
ADD TO DISH	chicken 8/ steak 10/ fish 8/ egg 2/ spicy aioli 2

### Accompagnements

Pommes Frites 8 Sautéed Spinach 8  
Grilled Asparagus 8 Apple-wood Smoked Bacon 8

Visit Open Table or call 508-778-8588 for reservations  
20% gratuity shall be added to parties of 6 or more

### Plats Principals

QUICHE LORRAINE	bacon, onion, Gruyère, eggs and cream served with green salad	12.75
SOLE MEUNIÈRE	Yukon gold potatoes, baby spinach, lemon butter sauce	26.00
BEEF STROGANOFF	filet mignon, carrots, onion, mushrooms, smoked paprika, fresh pappardelle pasta	28.00
FRESH LINGUINI VONGOLE	little necks, garlic, white wine, parsley, butter	18.00
WILD MUSHROOM RISOTTO	mixed wild mushrooms, peas, Parmesan, butter	22.00
CHICKEN PAILLARD	pounded chicken breast, crispy blue cheese polenta, spinach, wild mushrooms, port wine sauce	17.00
PDA BURGER	8oz home ground brisket & short rib, mushrooms, maple-smoked Vermont cheddar, brioche bun, pommes frites	17.00
FISH TACOS	seared fresh fish, lime-chipotle crème fraîche, Pico de Gallo, avocado	MP
CROQUE MONSIEUR	Black Forest ham, Gruyère, country bread open face, side salad	11.50
CROQUE ESPAÑOL	Manchego cheese, roasted poblano, fresh lime, cilantro, cumin-béchalme, brioche, side salad	12.00
ROAST TURKEY	homemade roasted turkey breast, Brie, lettuce, Dijon aioli, toasted cranberry pecan bread, pommes frites	15.00
CRISPY CHICKEN	chicken breast, garlic aioli, lettuce, pickled tomato, brioche bun, pommes frites	14.75
OPEN FACE STEAK SANDWICH	shaved filet mignon, brioche pullman, crispy onion, blue cheese fondue, pommes frites	19.00

Stop by the counter from 7am-4pm for freshly baked croissants pastries, desserts, grab and goes and Artisan bread!

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

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## DINER

### Petits Plats

SOUPE DU JOUR <i>seasonal</i>	Priced Daily
FRENCH ONION SOUP GRATINÉE <i>chicken broth, Gruyère provalone, baguette crouton</i>	14.00
WELLFLEET OYSTERS <i>half dozen on the half shell with Yuzu mignonette, lemon, house-made cocktail sauce</i>	17.00
BAKED OYSTERS <i>leeks, house-smoked bacon, Pernod, Parmesan cheese</i>	11.00
GRILLED SPANISH OCTOPUS <i>fingerling potatoes, preserved lemon red pepper marmalade</i>	17.00
ESCARGOT PERSILLADE <i>parsley, garlic, Pernod, butter, crostini</i>	13.00
BEEF TARTARE <i>dry aged sirloin, shallots, chives, Dijon mustard, egg yolk with grilled country sourdough, house-made spicy aioli</i>	19.00
WILD MUSHROOM BRUSCHETTA <i>sautéed mix of mushrooms, e.v.o.o, chopped garlic, parsley, grilled Focaccia, topped with baby burrata and drizzle of truffle oil</i>	18.00
SAUTÉED SQUID <i>garlic, e.v.o.o, parsley, grilled baguette</i>	16.00
SHRIMP PROVENCAL <i>head on, sautéed with parsley, garlic, Pernod, butter, diced tomato, grilled baguette</i>	19.00
CRISPY DUCK LEG CONFIT <i>served with a side of Brussels sprout slaw</i>	18.00
SWEET POTATO GNOCCHI <i>pancetta, sage cream sauce, finished with crispy sage leaves</i>	16.00
EGGPLANT, FONTINA AND SPINACH ROLATINI <i>served with warm berry salad, roasted tomato, cilantro vinaigrette, red onion topped with fonduta</i>	14.00

### Les Salades

BIBB <i>crispy shallots, lemon zest, fresh lemon juice, e.v.o.o.</i>	10.00
CHARRED BABY ROMAINE <i>house-made anchovy mayo, Parmesan croutons, 3-minute egg, shaved Parmesan cheese</i>	12.00
ROASTED BEET CARPACCIO <i>thin slices of gold beet, toasted pistachio, crispy capers, horseradish crème fraîche</i>	14.00
WARM BRUSSELS SPROUTS & BLACK CHICKPEA RAGOUT <i>roasted baby Brussels sprouts, shallots, candied pecans, braised black chickpeas, golden raisin, Moroccan spice mix</i>	15.00

### Pasta & Risotto

CACCIO E PEPE <i>linguine pasta, toasted black peppercorn, crispy Prosciutto, Parmesan cheese</i>	24.00
CAMPANELLE BEET <i>red beet puree with goat cheese, diced red beet, toasted walnut, topped with melted goat cheese</i>	26.00
PAN SEARED SEA SCALLOPS <i>safron risotto, peas, prosciutto and vincotto</i>	31.00
VEGETARIAN RISOTTO <i>chef's choice of fresh vegetables, Parmesan cheese</i>	25.00

### Plats Principal

OVEN ROASTED SOLE INVOLTINI <i>Grey sole fillet, stuffed with leeks and mushrooms, butternut squash purée, grilled asparagus and roasted lemon cream sauce</i>	32.00
ROASTED FREE RANGE CHICKEN <i>house-brined, served with pomme purée, grilled asparagus &amp; wild mushrooms</i>	28.00
BRAISED VEAL SHORT RIBS <i>celeriac mash, leek confit, baby carrots and braising sauce</i>	34.00
STEAK FRITES <i>grilled NY sirloin pommes frites, grilled asparagus, au poivre sauce</i>	41.00
"PDA" BURGER <i>8oz fresh ground beef, maple-smoked Vermont cheddar, sautéed mushrooms on brioche bun, with pommes frites</i>	22.00

### Accompagnements

Pommes Frites 8	Sautéed Spinach 8	Pomme Purée 8
Brussels Sprouts 8	Grilled Asparagus 8	Saffron Risotto 10

We are committed to sourcing our ingredients in partnership with local partners:  
Cape Abilities Farm - Dennis / Cape Cod Organic Farm - Barnstable Village  
Not Enough Acres Farm - Dennis / Surrey Farm - Brester  
Tuckernuck Farm - W. Dennis / Wanna Bee Farm - Brewster

*Visit Open Table or call 508-771-8588 for reservations*

Dinner Hours: Wednesday - Sunday 5pm-10pm

A 20% gratuity shall be added to parties of 5 or more

*Inquire about our daily specials and features!*

# PAIN D'AVIGNON

## restaurant · boulangerie

### Le Brunch

#### Les Oeufs

EGGS BENEDICT	<i>poached farm eggs, prosciutto, Hollandaise &amp; home fries</i>	14.50
EGGS NORWEGIAN	<i>poached farm eggs, smoked salmon, Hollandaise &amp; home fries</i>	14.50
PETITES OEUFS CLASSIQUE	<i>two eggs any style, choice of house-smoked bacon or spicy chorizo, home fries &amp; toasted Brioche</i>	10.50
GALETTE COMPLÈTE	<i>savory crepes, spinach, scrambled farm egg, Parmesan cheese, crisp prosciutto, served in a cast iron skillet</i>	10.50
OEUFS POCHÉS	<i>poached eggs over seared crispy polenta cake, house made spicy chorizo with tomato compote &amp; Hollandaise sauce</i>	12.75
CROQUE MONSIEUR	<i>Black forest ham &amp; Gruyère baked on country bread</i>	9.50
CROQUE MADAME	<i>Black forest ham, Gruyère &amp; baked farm egg on country bread</i>	11.25
QUICHE LORRAINE	<i>with house smoked bacon, red onions &amp; Gruyère, side salad</i>	12.75
STEAK & EGGS	<i>two poached eggs, sliced sirloin &amp; home fries in a cast iron skillet</i>	18.95
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>	15.95
OMLET OF YOUR CHOICE	<i>choose 3 ingredients, served with fresh green salad &amp; toasted Pain de Mie</i>	13.25

#### 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>	17.00
À CHEVAL	<i>(with egg)</i>	19.00
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>	14.25
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>avocado, bacon, tomato, asparagus, Forme d'Ambert bleu cheese, organic hard-boiled egg, lemon vinaigrette</i>	17.00

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

#### 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		9.00
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 each

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