

PAIN D'AVIGNON

restaurant · boulangerie

Petit Déjeuner 8am-4pm

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 *with apple-wood smoked bacon, red onions & Gruyère, served with a fresh green salad* 12.75

PETITE OEUF CLASSIQUE *two fried eggs, apple-wood smoked bacon & toasted Brioche* 10.50

HOUSE-MADE GRANOLA *served with Greek yogurt and fresh seasonal fruit* 7.25

BREAKFAST SANDWICH *fried egg, melted smoked cheddar, crispy prosciutto, avocado, served on croissant* 12.95

Déjeuner 11am-4pm

SOUPE DU JOUR Priced Daily

FRENCH ONION SOUPE GRATINÉE 9.00

BIBB SALAD (v) *crispy shallots, lemon zest, freshly squeezed lemon juice and e.v.o.o.* 9.50

CAESAR SALAD *hearts of romaine, shaved Parmesan, Focaccia croutons, house-made smoked Caesar dressing* 11.25

PDA SALAD *avocado, bacon, tomato, asparagus, Forme d'Ambert bleu cheese and organic hard-boiled egg, lemon vinaigrette* 17.00

ROAST TURKEY *house-brined breast, brie, butter lettuce & Dijon aioli on toasted cranberry pecan bread* 12.00

CRISPY CHICKEN *bibb lettuce, pickled tomato & garlic aioli, served on a brioche bun* 11.75

CRISPY EGGPLANT (v) *roasted red pepper, spicy hummus & arugula on a ciabatta pocket* 10.25

*Add: Grilled Chicken 5.25 / Curried Chicken 3.75 / Fish MP

GRILLED CHEESE *Chef's choice* PRICED DAILY

"PDA" BURGER *8oz fresh ground beef, maple-smoked Grafton Village Vermont cheddar, sautéed mushrooms on a brioche bun, with pommes frites* 17.00

FISH TACOS *seared fish du jour, sliced avocado, tomato, cucumber & red onion salsa, with lime crème fraîche & chipotle sauce* MP

STEAK FRITES *grilled NY sirloin, asparagus, au poivre sauce, pommes frites* 38.00

CALAMARI FRITTI *served with fresh lemon wedges* 14.00

FISH DU JOUR *Chef's choice daily* MP

PASTA DU JOUR *Chef's choice of house made pasta* MP

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

Accompagnement

Crispy Prosciutto / Grilled Asparagus / Apple-wood Smoked Bacon
Pommes Frites / Sautéed Spinach / 7 each

VISIT OUR COUNTER OR ASK YOUR SERVER ABOUT OUR FRESHLY BAKED CROISSANTS, PASTRIES, DESSERTS, GRAB AND GOES, AND ARTISAN BREAD!!! CALL US AT 508.778.8588

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DINER

Petits Plats

	Priced Daily
SOUPE DU JOUR <i>seasonal</i>	14.00
FRENCH ONION SOUP GRATINEE	17.00
WELLFLEET OYSTERS <i>half dozen on the half shell with Yuzu mignonette, lemon, house-made cocktail sauce</i>	11.00
BAKED OYSTERS <i>leeks, house-smoked bacon, Pernod, Parmesan cheese</i>	17.00
GRILLED SPANISH OCTOPUS <i>fingerling potatoes, preserved lemon red pepper marmalade</i>	13.00
ESCARGOT PERSILLADE <i>parsley, garlic, Pernod, butter, crostini</i>	19.00
BEEF TARTARE <i>dry aged sirloin, shallots, chives, Dijon mustard, egg yolk with grilled country sourdough, house-made spicy aioli</i>	18.00
WILD MUSHROOM BRUSCHETTA <i>sautéed wild mushrooms, e.v.o.o, chopped garlic, parsley, grilled Focaccia, topped with baby burrata, finished with truffle oil</i>	16.00
SAUTEED SQUID <i>garlic, e.v.o.o, parsley, grilled baguette</i>	19.00
SHRIMP PROVENCAL <i>head on, sautéed with parsley, garlic, Pernod, butter, diced tomato, grilled baguette</i>	18.00
CRISPY DUCK LEG CONFIT <i>served with a side of Brussels sprout slaw</i>	15.00
SWEET POTATO GNOCCHI <i>pancetta, sage cream sauce, finished with crispy sage leaves</i>	14.00
EGGPLANT, FONTINA AND SPINACH ROLATINI <i>served with warm wheat berry salad, roasted tomato, cilantro vinaigrette, red onion topped with fonduta</i>	

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 beets, toasted pistachio, crispy capers, horseradish creme fraîche</i>	14.00
WARM BRUSSELS SPROUTS & BLACK CHICKPEA RAGOUT <i>roasted baby Brussels sprouts, shallots, candied pecan, braised black chickpeas, golden raisin, Moroccan spice</i>	15.00

Pasta & Risotto

CACCIO E PEPE <i>linguine, toasted black peppercorn, crispy Prosciutto, Parmesan</i>	24.00
CAMPANELLE BEET <i>red beets, goat cheese and toasted walnuts</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 puree, grilled asparagus and roasted lemon cream sauce</i>	32.00
ROASTED FREE RANGE CHICKEN <i>house-brined, served with pomme puree, grilled asparagus & wild mushrooms</i>	28.00
BRAISED VEAL SHORT RIBS <i>celeriac mash, leek confit, baby carrots and braising jus</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, sauteed mushrooms on brioche bun, with pommes frites</i>	22.00

Accompagnements

Pommes Frites 8 Sautéed Spinach 8 Pomme Puree 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-9:30pm

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

Inquire about our daily specials and features!

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Le Brunch

Les Oeufs

EGGS BENEDICT <i>poached farm eggs, prosciutto, Hollandaise & home fries</i>	14.50
EGGS NORWEGIAN <i>poached farm eggs, smoked salmon, Hollandaise & home fries</i>	14.50
PETITES OEUFS CLASSIQUE <i>two eggs any style, choice of house-smoked bacon or spicy chorizo, home fries & 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 & Hollandaise sauce</i>	12.75
CROQUE MONSIEUR <i>Black forest ham & Gruyère baked on country bread</i>	9.50
CROQUE MADAME <i>Black forest ham, Gruyère & baked farm egg on country bread</i>	11.25
QUICHE LORRAINE <i>with house smoked bacon, red onions & Gruyère, side salad</i>	12.75
STEAK & EGGS <i>two poached eggs, sliced sirloin & home fries in a cast iron skillet</i>	18.95
FRIED EGGPLANT <i>poached eggs, breaded eggplant arugula, avocado & cherry tomato salad, topped with lemon aioli</i>	12.75
DUCK CONFIT HASH <i>poached egg, duck confit, sweet & Idaho potatoes, onions, apple & chive, side salad & toasted Brioche</i>	15.95
OMLET OF YOUR CHOICE <i>choose 3 ingredients, served with fresh green salad & toasted Pain de Mie</i>	13.25

Entrées

FRIED CHICKEN & BISCUITS <i>honey, gravy</i>	16.00
PDABURGER <i>maple smoked Vermont cheddar & sautéed mushrooms on a brioche bun & pommes frites</i>	17.00
À CHEVAL (with egg)	19.00
TRUFFLED MUSHROOM BURGER <i>vegetarian mushroom & lentil burger with maple smoked Vermont cheddar on a brioche bun with black truffle aioli & 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, arparagus, Forme d'Ambert bleu cheese, organic hard-boiled egg, lemon vinaigrette</i>	17.00

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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 & 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 & 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!!!!