

PAIN D'AVIGNON

restaurant · boulangerie

Petit Déjeuner

Monday-Saturday 8am-11am (*Brunch served on Sundays 10am-4pm!!*)

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

All Day Menu

Monday&Tuesday 11am-4pm / Wednesday-Saturday 11am-7pm

Petits Plats

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| SOUPE DU JOUR | Priced Daily |
| FRENCH ONION SOUP GRATINÉE | <i>chicken broth, Gruyère, provolone, baguette crouton</i> 9.00 |
| CAESAR SALAD | <i>hearts of romaine, pda foccacia croutons, house-made smoked Caesar dressing & shaved Parmesan</i> 11.25 |
| ROASTED BEET CARPACCIO | <i>thin slices of gold beet, toasted pistachio, crispy capers, horse radish crème fraîche</i> 14.00 |
| WARM BRUSSELS SPROUTS SALAD | <i>roasted Brussels sprouts, shallots, pine nuts, black chickpeas, pecans, golden raisins, Moroccan spices</i> 12.00 |
| BIBB SALAD | <i>crispy shallots, lemon zest, freshly squeezed lemon juice, e.v.o.o.</i> 9.50 |
| PDA SALAD | <i>avocado, bacon, tomato, asparagus, Fourme d'Ambert blue cheese, organic hard-boiled egg, lemon vinaigrette</i> 17.00 |
| ESCARGOT PERSILLADE | <i>parsley, garlic, Pernod, butter, crostini</i> 13.00 |
| ADD TO DISH | <i>chicken 8/ steak 15/ fish 8/ egg 2/ spicy aioli 2</i> |

Accompagnements

Pommes Frites 8 Sautéed Spinach 8
Grilled Asparagus 8 Brussels Sprouts 8

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

TAKE OUT AVAILABLE!

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.

Plats Principals

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| QUICHE LORRAINE | <i>bacon, onion, Gruyère, eggs and cream served with green salad</i> | 12.75 |
| CROQUE MONSIEUR | <i>Black Forest ham, Gruyère, country bread open face, side salad</i> | 11.50 |
| ROAST TURKEY | <i>homemade roasted turkey breast, Brie, lettuce, Dijon aioli, toasted cranberry pecan bread, pommes frites</i> | 15.00 |
| CRISPY CHICKEN | <i>chicken breast, garlic aioli, lettuce, pickled tomato, brioche bun, pommes frites</i> | 14.75 |
| OPEN FACE STEAK SANDWICH | <i>shaved filet mignon, brioche pullman, crispy onion, blue cheese fondue, pommes frites</i> | 19.00 |
| VEGETARIAN SANDWICH | <i>chef's selection</i> | 12.00 |
| SOLE MEUNIÈRE | <i>Yukon gold potatoes, baby spinach, lemon butter sauce</i> | 26.00 |
| BEEF STROGANOFF | <i>filet mignon, carrots, onion, mushrooms, smoked paprika, fresh pappardelle pasta</i> | 28.00 |
| CACCIO E PEPE | <i>linguine pasta, toasted black peppercorn, crispy Prosciutto, Parmesan cheese</i> | 18.00 |
| WILD MUSHROOM RISOTTO | <i>mixed wild mushrooms, peas, Parmesan, butter</i> | 22.00 |
| PAN SEARED SEA SCALLOPS | <i>saffron risotto, peas, prosciutto and vincotto</i> | 31.00 |
| PDA BURGER | <i>8oz home ground brisket & short rib, mushrooms, maple-smoked Vermont cheddar, brioche bun, pommes frites</i> | 18.00 |
| STEAK FRITES | <i>grilled NY sirloin, pommes frites, grilled asparagus, au poivre sauce</i> | 39.00 |
| CHICKEN PAILLARD | <i>pounded chicken breast, roasted potatoes, sautéed spinach, wild mushrooms, port wine sauce</i> | 19.00 |

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

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Le Brunch

Les Oeufs

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| 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, Hollandaise 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>two eggs over easy, Black Forest ham & Gruyère baked on country bread</i> | 11.25 |
| QUICHE LORRAINE <i>with house smoked bacon, red onions & Gruyère, served with a 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 eggs, sweet peppers, Idaho potatoes, onions, apples & chives, served with side salad & toasted Brioche</i> | 15.95 |
| OMELET OF YOUR CHOICE <i>choose 3 ingredients, served with fresh green salad & toasted Brioche Pain de Mie</i> | 13.25 |

Entrées

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| FRIED CHICKEN & BISCUIT <i>honey & gravy</i> | 16.00 |
| PDA BURGER <i>maple smoked Vermont cheddar & sautéed mushrooms on a brioche bun & pommes frites</i> | 17.00 |
| À CHEVAL <i>PDA burger with egg</i> | 19.00 |
| TRUFFLED MUSHROOM BURGER <i>vegetarian, with lentils, maple smoked Vermont cheddar, served 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, apples, candied pistachios, 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 |

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

Brunch Hours: Sunday 10am-3:30pm

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 partners: 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

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

Brut Champagne, Creme de Peche de Vigne, Yoga Peach Juice 13

SEASONAL MULE

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

Hors d'Oeuvres

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| WELLFLEET OYSTERS <i>half dozen on the half shell, Yuzu mignonette, cocktail sauce</i> | 16.00 |
| BAKED OYSTERS <i>three on the half shell, leeks, house smoked bacon, Pernod & Parmesan</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 |

Accompagnements

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| Pommes Frites / Fresh Fruit Salad |
| Sautéed Spinach / Apple Wood Smoked Bacon |
| Grilled Asparagus / Crispy Prosciutto 8 each |

Desserts

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| CRÊPE SUZETTE Caramelized sugar & orange zest, Grand Marnier | 9.00 |
| CRÊPE D'AVIGNON Strawberries, caramelized sugar & orange zest | 8.50 |

Visit our counter for artisan bread, pastries and desserts!!!