

FONTAINE

Caffe & Crêperie

Dinner Menu - Wednesday - Saturday (5:30-10:00 pm)

Cocktail Starter	
	9.50
Femme Fatale	
<i>Rosé Brut, Limoncello, lemon juice, strawberries</i>	
Royal Street Manhattan	
<i>Bourbon, Peach Schnapps & Sweet Vermouth</i>	
French 75	
<i>Champagne, gin, fresh lemon juice</i>	
St. Germain	
<i>Champagne & Elderflower liqueur, strawberries</i>	
Negroni	
<i>Camapri, Gin, sweet Vermouth</i>	
Normandy Royale	
<i>French sparkling cider, crème de cassis</i>	
Bellini	
<i>Champagne, Peach schnapps</i>	
Kir Royale	
<i>Champagne, crème de cassis</i>	

Soft Beverages	
Cola or Iced Tea	2.95
Sparkling Water 500ml	4.95
Blenheim Ginger Ale	3.95
Limonata or Orangina	3.25
Milk	3.50
Orange or Cranberry Juice	3.50
Coffee or Hot Tea	3.95
Espresso	2.50
Cappuccino, Latte	3.95
Hot Chai Latte	3.95
Iced Coffee	2.95
Iced Chai Latte or Ice Latte	3.95

Bruschetta	10.95
<i>-with Fresh apples and Brie cheese</i>	
<i>-with White Spanish Anchovies and Fresh tomatoes</i>	
Mixed Olives and Feta cheese	8.95
<i>-marinated in Extra Virgin Olive Oil and herbs</i>	
Cheese Plate	15.95
<i>-Three Imported or Artisanal cheeses served with mixed Olives</i>	
Savory tartlet- served with side salad	11.95
<i>Alsatian tartlet with ham, caramelized onions, & goat cheese on a roasted tomato sauce</i>	
Pâté	13.95
<i>Duck liver pâté with cornichons, mustard and toast</i>	
Fresh Tomatoes and Mozzarella	8.95
<i>Topped with extra virgin olive oil and balsamic vinegar reduction</i>	
Fontaine Salad	14.95
<i>Salad of Baby spinach, Roasted chicken breast, fresh apples, and goat cheese</i>	
<i>Tossed in red wine & olive oil vinaigrette</i>	
Local Kale & Lentil	12.95
<i>Tossed with tomatoes, red onions, and Feta cheese with mustard red wine vinaigrette</i>	
Provençal Salad	10.95
<i>Mixed Green with Roquefort cheese, walnuts tossed with mustard red wine vinaigrette</i>	
-Add Roasted Chicken breast	+3.00
-Add Duck Liver Pâté or Smoked Salmon	+5.00
Mussels and Frites	18.95
<i>Sautéed with a delicate broth of tomatoes, onions, and white wine</i>	
Pan- roasted Trout with Rosemary and Lemon	21.95
<i>Served with baby spinach and tomatoes salad</i>	
Pan-Seared Salmon	24.95
<i>Served with avocado and tomato salad with French baguette</i>	
Steak Frites served with red wine reduction	25.95
<i>8 oz Sirloin steak served with house salad and French Baguette</i>	
Soup du jour	Cup \$5.95
Basket of Baguette \$3.95	Bowl \$7.95
French Fries \$5.95	Side Salad \$5.95
<u>Kinder Treat Crêpe -6 years old and under</u>	
Tea Party -Banana and Chocolate sauce \$6.95	
Naptime -Dusted with Powdered sugar \$4.95	
Playtime (made with Buckwheat Flour) -Ham and Cheese \$8.95	
Lunch Box -Peanut butter and Strawberry jam \$5.95	

Savory Crêpes -served with side salad Gluten Free-made with 100% Organic Buckwheat flour)

Side salads are tossed with red wine mustard olive oil vinaigrette

Alexandrian	13.95
<i>Honey-smoked ham, sauteed mushrooms, Swiss cheese</i>	
Italiano	14.95
<i>Eggplant roasted with olive oil and Fresh Mozzarella cheese with oven roasted plum tomato sauce with basil</i>	
Moroccan	13.95
<i>Spinach and feta cheese topped with mint-yogurt sauce and house-made balsamic vinegar reduction</i>	
Tuscan	16.95
<i>Italian sausage, tomatoes, cannellini beans, and sauteed red bell peppers and onions and herbs</i>	
Old Towner	13.95
<i>Ham, Sautéed Spinach, and caramelized onions</i>	
Zenist	15.95
<i>Lentils, spinach, and tomatoes simmered in coriander coconut curry sauce</i>	
Norwegian	16.95
<i>Cold -Smoked salmon, caramelized onions with cream fraîche and house-made balsamic vinegar glaze</i>	
Parisienne	16.95
<i>Roasted herb chicken breast and ratatouille with Brie cheese</i>	
Farmer's Market	14.95
<i>Sauteed Zucchini, fresh spinach, mushrooms, tomatoes, Feta cheese and house-made balsamic vinegar glaze</i>	

Sweet Crêpes- For Buckwheat(GF), please tell the server (Made with Wheat flour-can sub Buckwheat flour)

Grand Chocolate	9.95
<i>Dark chocolate & Praline mousse with dark chocolate sauce</i>	
Simply Nutella	6.50
<i>Nutella and powdered sugar</i>	
Late nighter	9.50
<i>Poached Pear, butter pecan ice cream, Cognac, and Dark chocolate sauce</i>	
Sweetest Thing	8.95
<i>Sweet Mascapone Italian cheese cream with dark Morello cherries marinated in red wine</i>	
Bella	8.25
<i>Fresh Strawberries and Nutella</i>	
Lemon Drop	6.50
<i>Lemon cream dusted with powdered sugar</i>	
Black Forest	8.95
<i>Chocolate Ice cream and Morello Cherries, topped with whipped cream and dark chocolate sauce</i>	
Just Peachy	8.50
<i>Caramelized peaches and vanilla ice cream with toasted almonds and peach brandy</i>	
Marathon	8.95
<i>Banana and/or Fresh Apple, Nutella, and peanut butter and chocolate sauce</i>	
Add - Vanilla ice cream	10.95
Charming Frenchman	8.95
<i>Caramelized apples, French Vanilla bean ice cream and Calvados</i>	
Sundae Afternoon	10.95
<i>Chocolate and vanilla ice cream, banana topped with walnuts, chocolate sauce, and whipped cream</i>	

Maximum of 2 credit cards per table, limit of 2 separate checks. Thank you for your understanding. 20% gratuity charge applies to party of 6 or more.
Consuming raw or undercooked meat, seafood, or egg can significantly increase risk to your health