

Fontaine Breakfast & Lunch Menu Monday -Friday (9am- 2:30pm)

Cocktail Starters	
	8.95
St. Germain	
<i>Champagne & Elderflower</i>	
Mimosa	
<i>Champagne, orange juice</i>	
The Ginger Shandy	
<i>French Sparkling cider, Ginger beer</i>	
Bloody Mary a la Fontaine	
<i>House-made fresh tomato juice, vodka</i>	
Normandy Royale	
<i>French sparkling cider, crème de cassis</i>	
Bellini	
<i>Champagne, Peach schnapps</i>	
Americano	
<i>Compari, sweet vermouth, club soda</i>	
Campari Orange	
<i>Camapri, orange juice</i>	
French 75	
<i>Champagne, gin, fresh lemon juice</i>	
Kir Royale	
<i>Champagne, crème de cassis</i>	

Soft Beverages	
Cola or Iced Tea	2.95
Bottle sparkling water	5.95
Ginger Beer	4.95
Limonata	3.95
Orangina	3.95
Milk	3.50
Cranberry	3.50
Orange Juice	3.50
Coffee or Hot Tea	3.95
Espresso	2.50
Cappuccino	3.95
Hot or Iced Latte	3.95
Hot or Iced Chai Latte	3.95
Iced Coffee	2.95

Fontaine Breakfast- All day	
Yogurt with Organic Granola & Fresh fruits	8.95
Overnight Oats with Banana, Walnut & Maple Syrup	9.50
<i>- Served with 2% milk or soy milk GF, V, VV</i>	
Brie cheese & Granny Smith Apple Bruschetta	10.95
Duck liver Pâté	13.95
<i>- Served with Cornichons, Olives, Dijon mustard & French baguette</i>	
Vanilla Brioche French Toast with fresh strawberries	14.95
Quiche of the day - Served with house side green salad	11.95
Continental Breakfast*	12.95
<i>-Two Scrambled Eggs, Ham, Tomato, Cucumber & French baguette</i>	
Breakfast Cobb Salad* - served with French baguette	14.95
<i>-Olive oil Fried egg, Avocado, Bacon, Tomatoes, Blue cheese & Mixed greens</i>	
Steak Frites with Red Wine Reduction* - Served with French baguette	25.95
Pan- Roasted Trout with rosemary & lemon*	21.95
<i>- Served with Baby spinach and Tomatoes salad & French baguette</i>	
Savory Crêpes – (GF-made with 100% Buckwheat flour)	
<i>-Served with side salad tossed in house-made red wine mustard olive oil vinaigrette</i>	
-Add Two Eggs to Any Savory Crêpes 4.95 –	
Alexandrian - ham, mushrooms, swiss cheese	11.95
Moroccan - spinach and feta cheese topped with mint-yogurt sauce	12.95
Californian* - 2 eggs scrambled with fresh baby spinach and tomatoes	12.95
Tuscan - italian sausage, cannellini beans, red peppers, onions in tomato sauce	13.95
Old Towner - ham, sautéed spinach, caramelized onions	12.95
Parisian - roasted herb chicken, ratatouille with brie cheese	13.95
Farmer’s Market - zucchini, spinach, mushrooms, tomatoes, feta cheese	12.95
Norwegian* - cold-smoked salmon, caramelized onions, cream fraîche	15.95
Zenist - lentils, spinach, tomatoes simmered in coriander coconut curry sauce	13.95

Cheese Plate - Three Artisanal cheeses, Mixed olives & French baguette	15.95
Local Kale & Lentil Salad	12.95
<i>-served with French baguette</i>	
<i>-Tomatoes, red onions, and Feta cheese with mustard red wine vinaigrette</i>	
Fontaine Salad - served with French baguette	14.95
<i>-Baby spinach, Roasted chicken breast, fresh apples, and goat cheese</i>	
Provençal Salad - Mixed Green, Roquefort cheese & Walnuts	10.95
-Add Roasted Chicken breast	3.00
-Add Duck Liver Pâté or Smoked Salmon	7.00
Pan-Seared Salmon* with Avocado & Tomato – French baguette	24.95
Sandwich of the day - served with house side green salad	10.95
Soup du jour	V Cup 5.95 Bowl 7.95
French Fries	5.95 Side Green Salad 5.95
Basket of Baguette	3.95

Sweet Crêpes -For GF (Buckwheat, please tell your server)	
-Add a scoop of vanilla ice cream to any sweet crepes 3 -	
Grand Chocolate - Duo of Dark chocolate and Praline mousse w/ our housemade dark chocolate sauce	10.50
Black Forest - Chocolate Ice cream, Morello Cherries, Whipped cream & Dark chocolate sauce	9.50
Simply Nutella - Nutella & Powered sugar	5.95
Wild Berry - Fresh strawberries, Strawberry ice cream, toasted almonds & raspberry sauce	8.50
Sundae Afternoon - Chocolate & vanilla ice cream, banana, walnuts, chocolate sauce & whipped cream	10.50
Just Peachy - Caramelized Peaches, Vanilla ice cream , Toasted almonds & Peach brandy	8.50
Bella - Fresh Strawberries & Nutella	8.95
Sweetest Thing - Sweet Mascapone Italian cheese cream and Dark sour Morello cherries	7.50
Lemon Drop - Lemon cream dusted with powdered sugar	6.50
Marathon - Banana or Fresh Apple, Nutella, and peanut butter and chocolate sauce	8.95

**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