

# Marie De Fleurs

## Homage de Chefs Resident Discount 35%

### Bonjour with Eggs

#### Marie De Fleur's Eggs Your Way

Three Farm Fresh Eggs Served with Breakfast Potatoes and Toast and Your Choice of Breakfast Meat. \$15.50

**\$12 \*\***

#### Leah Chase Country Benedict

Crispy Fried Chicken, Country Biscuits, 2 Farm Fresh Eggs, and Andouille Sausage Cravy

**\$15 \*\***

#### Julia Child's Benedict

Hand Carved proscuitto, 2 Farm Fresh Poached Eggs On Homemade English Muffins and Hollandaise served with Breakfast Potatoes

\*Make it Black Bean Veggie Benedict \$3 Additional

\*Make it Salmon and Spinach Florentine \$4 Additional

**\$14 \*\***

#### Emerald's Shrimp and Grits

Stone Ground Boursin Cheese Grits, Sauteed Jumbo Shrimp, Tasso Ham, Scallions and diced tomatoe in a brown butter bernaise..

**\$16**

#### Marcus Samuelson Egg Shahuka

Confit of tomato, eggplant, zucchini, mushroom and capers in a rich tomato stew topped with 2 poached eggs served with Charred Bread

**\$12 \*\* (Veg)(GF)**

(Add Pork Belly or Chorizo for \$5)

### Bon Bons or Sweets

#### Pepin's Classic Omelette

Build Your Omelet with Choice of 3 Toppings (Each Additional Topping \$1) (Egg White Available) Spinach, Mushroom, Onions, Peppers, Diced Tomatoes, Canadian Bacon, Char Chu Pork Belly Bacon, Ham, Sausage, Chorizo, Pico de gallo, Avocado, American, Cheddar, Swiss, Goat Cheese, Mozzarella, Vegan Cheese and Vegan Sausage

**\$12 \*\***

\*Make it Egg White Omelette: \$3 Additional

#### Edna Lewi's Country Fried Steak

Country Fried Chicken Steak, Creamy Southern Gravy, 2 Eggs, Breakfast Potatoes and Warm Biscuit with Honey

\*Make it Country Fried Vegan Steak

\*Make it Country Fried Sirlon Steak \$4 Additional

**\$15 \*\***

#### Chef Natali's Avocado Toast

Farm Fresh Avocado, Fried Egg, Arugula Salad, Tomato Pico, Cojita Cheese: Choose, Thick Bacon, Chorizo, Sausage or Ham.

Add Crab Cake or Salmon Cake: \$3 Dollars Additional.

**\$12 \*\***

#### Chef Tiana's Sweet Potato Hash

Combination of Sweet potatoes and Yukon Gold Potatoe spiced with smoked paparika then sauteed with onions and peppers and topped with eggs your way. Garnished with black bean, avocado and corn relish. Served with Homemade Biscuit

**\$16 \*\* (GF) (Veg)**

\*Add Chorizo, Turkey or Vegan Sausage or Grilled steak: \$3 Additional

#### Bobby Flay's Steak and Eggs

Smoked Paperika Rib Eye, Chimi Churi, 2 Farm Fresh Eggs, Arugula, Tomato and Parmesan Salad, Wheat Whole Grain Toast

**\$16 \*\***

**Ina Garten's French Toast**

Fresh Challah Bread dipped in a creamy egg and cinnamon custard, topped with homemade raspberry preserves and served with whipped Chantilly cream and pure maple syrup

**\$12 (Veg)**

\*Make it Gluten Free: \$3 Additional

**Marie De La Fleur's Oatmeal**

Steal Cut Oats: Served with Brandied Apple Compote and Sides of Brown Sugar and Whipped Butter.

**\$8 (VEG)**

\*Make it Bananas, Candied Pecans, and Banana Bread Dumplings, Salted Caramel \$4 Additional

**Chef Natalie's Light Sweet Breakfast**

Greek or Coconut Yogurt, Homemade Raspberry Preserves, Fresh Fruit and Homemade Almond Granola and a dash of honey comb.

**\$8 (VEG) (GF)**

**Pancakes, Waffles or French Toast with or without Ice Cream**

Fresh Homemade Waffles, Pancakes or French Toast with or without a choice of topping: Rum Raisin Bananas, Chocolate Chip Cookie Dough, Berry Compote, Strawberry Coulis, Cinnamon Apples or Brandied Peaches add Ice Cream \$1.50

**\$12**

<b>Apres Midi or Mid Day Eats!</b>	
<p><b>Marie De La Fleur's Traditional Burger or Veggie Burger</b></p> <p>Custom Blend Backfields Farm Burger, Choice of Cheese, Served with Lettuce and Tomato and our signature French Fries or Onions Rings: Add Sauteed Mushrooms and Onions \$2 (Veggie Burger Available)</p> <p><b>\$15</b></p>	<p><b>Chef Tiana's Turkey Club</b></p> <p>Slow Roasted Turkey Breast, Char Chu Pork Belly Bacon, Avocado, Sliced Tomato and Lettuce, roasted garlic aioli on a homemade sourdough. Served with our signature French fries.</p> <p><b>\$12</b></p>
<p><b>Caesar Cardini's Classic</b></p> <p>Crispy Romaine and sweet kale combined with our homemade croutons, shaved parmesan, olives and hard boiled egg. Charred Lemon to Squeeze</p> <p><b>\$10 (VEG)</b></p> <p>*Add Grilled Chicken \$6 *Add Broiled Salmon *8</p>	<p><b>Andrew Zimmerman's Lyonnaise</b></p> <p>Arugula, Shaved Parmesan, char chu pork belly bacon, homemade crouton Crostini and sunnyside egg and Red Wine Vinegrette</p> <p><b>\$10 (VEG)</b></p> <p>*Substitute Pork Belly Bacon for Duck Bacon \$4 *Add Grilled Chicken \$6 *Add Broiled Salmon *8</p>
<p><b>Marie De La Fleur's Poached Pear Salad</b></p> <p>Field Greens and Fresh Spinach, Goat Cheese, Sun Ripened Tomatoes and Cucumber, Cranberries and Merlot Poached Poached Pears.</p> <p><b>\$10 (VEG) (GF)</b></p> <p>*Add Grilled Chicken \$6 *Add Broiled Salmon *8</p>	<p><b>Chef Natalie's Grilled Seasonal Peach or Asian Pears and Burrata</b></p> <p>Field Greens, Local Tomatoes, Grilled Peaches, Creamy Burrata and Charred Crouton</p> <p><b>\$11 (VEG)</b></p> <p>*Add Grilled Chicken \$6 *Add Broiled Salmon *8</p>
<p><b>Grilled Cheese and Soup Dujour</b></p> <p>The Best Grilled Cheese: Garlic Cheese, Cheedar and Brie Grilled to perfection. Served with Roasted Garlic and tomato soup</p> <p><b>\$6</b></p>	<p><b>Grilled PB&amp;J</b></p> <p>Homade Strawberry Preserves and Creamy Peanutbutter Grilled to Perfection and served with our signature fries.</p> <p><b>\$8</b></p>

All Sides:

Grits: \$5

Side 1 Egg: \$3

Side 2 Egg: \$5

Side Salad: \$5

Side Hash: \$4.00

Side of Breakfast Meat: \$4

Side of Oatmeal: \$4

Side of Toast/Bagel or English Muffin: \$3

Side of 1 Pancake/1 French Toast: \$4

# Marie De Fleurs

## Homage de Memorie Alimentaire

### Aperitif: Let's Get Started

#### **Charcuterie**

Chef selection of 3 cured meats, artisanal cheeses, housemade bread, jams, olives, cornishons, nuts and fruits.  
\$25 (GF)

#### **Marie De La Fleur's Lard de Oeufs**

Signature Recipe Deviled Eggs: Smoked paprika, pickled relish, mama's spices topped with caviar. Served Along side Char Chu Pork Belly Tableside Flamed Bacon, Charred Crostini.

\$16 (GF)

#### **Menage a trois**

Signature Recipe Dips: Spinach and Artichoke, Creamy Lump Crab and Homemade Pimento Cheese served with homemade focaccia and fresh baguette

\$12 (VEG) (GF)

#### **Empanadas**

Just like Grandma Noemi one of each: Braised Chicken and Beef, Fried Golden and Served with house mango salsa and chimi churri \$11

#### **Caribbean Spiced Lollipop Wings**

Taste of Marie De La Fleur with Spices of the Caribbean and Tossed in House Chimi Churri \$12 (GF)

#### **Roasted Garlic and Carmelized Onion Hummus**

Charred Veggies, Crispy Cauliflowers, Cucumber, and Warm Pita

\*Add Petite Beef Kofta \$4 (VEG) (GF)

\$12

#### **Menage a trois**

Signature spiced deviled eggs served three ways: Butter poached lobster and caviar, crispy fried chicken with hot honey and taste the classic.

\$12 (GF)

#### **Cheese Fondue**

Smoked Gouda, Aged Cheddar, Greyuere, Brie, and Swiss based with white wine bachemel served with Charred Veggies and Bread, Crisp Apples, and Potatoes: \$14 (VEG) (GF)

\*Add Beef or Chicken Skewers \$8

#### **Enfant Comme Hot-dog**

Trio of Petite Hot Dog: Chicago Style, New York Style and California Style \$12

#### **Amou; Bouse Platter**

Chef Selection of appetizers: \$18

### Memorie Alimentaire: Memorie Lane

#### **Macaroni Au Gratin**

6 cheese Bachamel, Fusselli Pasta, Crisp Cheese, Molten Center. \$12

Add Crispy Chicken \$5

Char Chu Pork Belly \$5

Lump Crab for \$8 More

#### **Mama's Favorite**

Braised Turkey Leg, Boursin Cheese Whipped Potatoes, Cornbread Stuffing, and Haricot Verts \$18

#### **Marie De La Fleur's Traditional Burger or Veggie Burger**

Custom Blend Backfields Farm Burger, Choice of Cheese, Served with Lettuce and Tomato and French Fries or Onions Rings: Add Sauteed Mushrooms and Onions \$2 (Veggie Burger Available) \$18

#### **Sweet and Savory Fried chicken**

½ Fried Chicken double dipped in our signature batter served with a side of spicy honey pecan drizzle

**Seasonal Pasta**

\*Ask your server what seasonal ravioli dish the chef is preparing tonight Ask for pricing

**Chef Tiana's Crab Stuffed Salmon**

Jumbo Lump Crab stuffed salmon in a lemon caper ver blanc served with .Potato Au Gratin and Roasted Asparagus: \$22

**Caribbean Inspired Braised Beef**

Slow Tomato and Red Wine Braised Flank Steak served with traditional rice and beans, haricot verts and charred bread. \$18

**Vegetarian Butternut Squash Ravioli**

Homemade Butternut Squash Ravioli, sliced red onions, cranberries and spinach in a slightly sweet maple and brown butter oat cream sauce. \$18 (VEG)

\$16 accompanied with boursin cheese whipped potatoes, braised collards and homemade corn bread

**Marie Therese Red Snapper**

Pan seared spiced red snapper in a white wine shrimp boullabase and served with traditional rice and peas and haricot verts. \$25

**Filet with mushroom demi**

8oz Coffee Rub Filet grilled to perfection served with potato au gratin and Roasted Asparagus \$25

\* Change it to a Cauliflower Steak (GF)

**Chef Tiana's Homemade Gnocci**

Homemade potato Gnocci, sweet green peas in a rose tomato sauce. Served with charred baguette \$18 (VEG) (GF)

## Salads

### **Chimi Churi Cobb Salad**

Chimi Churi Chicken, Avocado, Pico, Hard Boiled Eggs, Cucumbers, Char Chu Pork Belly Bacon, Cheddar Cheese, Chipotle Ranch \$15 (GF)

### **Kitchen Sink Salad**

Onions, Peppers, Eggs, Tomato, Cucumbers, Carrots, Mushrooms, Bacon with Fried Chicken Breast or Crispy Fried Fish \$16

### **Grilled Wedge Salad**

Grilled Iceburg, Blue Cheese Crumbles, Char Chu Pork Belly Bacon, Diced tomato and Red Onion \$15 (GF)

### **Greek Salad**

Artichokes, Olives, Tomatoes, Cucumbers, Onions, Peppers, Vegetable Patty Dumplings, Feta, Chickpeas \$12 (GF) (VEG)

### **Classic Caesar Salad**

Romaine and Sweet Kale, Caesar Dressing, Chared Lemon, olives and Tomato. Served with Garlic Baguette Crostini and Shaved parmesan \$15 (VEG)

## Sides

Add Grilled Shrimp \$7

Add Grilled Chicken \$5

Add Grilled Salmon \$8

Add Grilled Steak \$7

Side of Green Beans: \$4

Side of French Fries: \$4

Side of Macaroni Au Gratin: \$6

Side Salad: \$5

Side of Whipped Potatoes \$6

Soup Du Jour Cup: \$4