

COQUETTE'S

◆ BISTRO & BAKERY ◆

Mothers Day Brunch

Sunday, May 12, 2019 8 am - 3 pm

ENTREES

CHOICE OF Fries | Truffle fries (truffle oil, Parmesan, parsley) +2 | Sweet Potato Fries +2 | Sautéed Vegetables | Mixed Green Salad | Hash Browns
DRESSINGS Basil Vinaigrette | Lavender Vinaigrette | Ranch

VEGAN BEYOND SCRAMBLE

Beyond Burger (*GMO-free plant based vegan burger*)
tomato, mushrooms, red onion and spinach on corn tortillas topped with vegan chili 15

HOUSE BAKED QUICHE

Asparagus, leek and goat cheese 13

DENVER OMELETTE

Sautéed ham, onion, roasted red pepper and cheddar, with a side of toast 11

BISCUIT & SAUSAGE GRAVY

Coquette's biscuit topped with country style sausage gravy 11
Add eggs +2

CHICKEN FRIED STEAK & SAUSAGE GRAVY

USDA Choice steak with country style sausage gravy 13
Add eggs +2

LOVE ME TENDERS

All natural buttermilk dipped chicken breast strips 14
Ranch / Honey Mustard / BBQ

CIDER BATTERED FISH 'N' CHIPS

Atlantic hand battered cod, served with truffle fries and coleslaw (no additional side) 16

MONTE CRISTO SANDWICH

Thin sliced ham and Swiss in an artisan hoagie, battered and deep fried, dusted with powdered sugar and served with a side of preserves 14

Bottomless Mimosa \$15

STARTERS

CAPRESE BITES

Fried crepes stuffed with basil, tomato and goat cheese, drizzled with balsamic reduction 10

SWEET POTATO FRIES

Marshmallow dipping sauce 7

CALAMARI

Buttermilk-battered, served with red pepper aioli 11

CREPES

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CAJUN

Sautéed shrimp, onions, tomatoes and mushrooms in a spicy Cajun cream sauce 16

RISE 'N' DINE

Scrambled eggs, ham, tomato, cheddar, topped with Hollandaise 13

COQUETTE

Sautéed ham, Swiss, mushrooms and béchamel sauce 13

EGGS OSCAR

Crab and egg scramble with asparagus, tomato and onions, topped with Hollandaise 16

KITCHEN DESSERTS

COQUETTE'S LAVENDER LOVE

Lavender-infused chocolate mousse in a fried crepe floret, topped with crème anglaise, chocolate sauce and whipped cream 11

APPLE & WALNUT BREAD PUDDING

Topped with creme anglaise and whipped cream 10

ALWAYS

Gluten Free

& FOREVER

FAMILY OWNED AND OPERATED SINCE 2009

ALL FRIED FOODS ARE COOKED IN A HIGH OLEIC NON HYDROGENATED
TRANS-FAT FREE CANOLA OIL

ALL PROTEINS ARE ANTIBIOTIC AND HORMONE FREE

ASK YOUR SERVER ABOUT

Dessert and custom bakery options

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.