

**NEW ORLEANS BEIGNETS**with Cappuccino Sauce
\$8**MUSSELS**Appetizer \$16
Entrée, served with Pommes Frites \$22**Marinière**

Garlic, White Wine, Butter & Shallots

ProvençaleTomatoes, Kalamata Olives,
White Wine, Garlic & Herbs**Green Room**Jalapeño, Ginger, Shiitake
Mushrooms, Champagne & Garlic**LES SOUPES & SALADES****Lobster Bisque**With Crème Fraîche
\$11**French Onion Soup Gratinée**Served with Gruyère Cheese and Crouton
\$10**House Salade**Bibb Lettuce with Garden
Herb-Dijon Vinaigrette
\$8**Toulouse Salade**Bibb Lettuce & Endive, Poached Pear,
Toasted Walnuts, Roquefort Cheese,
with Raspberry-Walnut Vinaigrette
\$13**Beet and Goat Cheese Salade**Whipped Local Goat Cheese, Frisée,
Baby Spinach, Spiced Pecan, Strawberries,
Thyme Gastrique
\$14**ENTRÉE SALADES****Shrimp Louie**Boston Lettuce Hearts, Avocado,
Baby Heirloom Tomatoes, Fresh Herbs,
Thousand Island Dressing
\$23**Salade Niçoise ***Pepper Crusted Ahi Tuna Seared Rare,
Mixed Greens, Fine Herbs, Olives,
Red Onion, Sliced Hard-Boiled Egg, Watercress,
Fingerling Potatoes &
Anchovy-Wrapped Haricot Vert
\$22**Bistro Chop Salade**Avocado, Tomato, Green & Red Onions,
Bacon, Blue Cheese, Hearts of Palm
with Herb-Dijon Vinaigrette
\$14**add Chicken \$6, Shrimp \$8****Salmon \$8****HOUSE SPECIALTY****Pommes Frites**

\$6

TOULOUSE

CAFE AND BAR

LES OEUFs & MORE**Eggs Any Style**Two Eggs with choice of Bacon, Ham, or
Breakfast Sausage, served with Roasted Potatoes
\$12**Create Your Own Omelette**Ham, Fontina Cheese, Gruyère Cheese, Spinach,
Mushrooms, Onions, served with Roasted Potatoes
\$14**Beef Hash ***Sautéed Spinach, Caramelized Onion, Two
Poached Eggs, topped with Béarnaise Sauce
\$18**Katy Trail Omelette ***Egg Whites with Fontina Cheese,
Spinach, Mushrooms, served with Fruit
\$14**Omelette Provençale ***Ratatouille Vegetables, Sautéed Spinach,
Goat Cheese, served with Roasted Potatoes
\$14**Eggs Benedict ***Two Poached Eggs on Toasted English
Muffin, Smoked Ham, served with
Hollandaise Sauce and Roasted Potatoes
\$15**Steak and Eggs Frites ***9oz. NY Strip with 2 Eggs Any Style
served with Pommes Frites and Béarnaise Sauce
\$29**Eggs Florentine ***Two Poached Eggs on Toasted English
Muffin, Mixed Greens, Sliced Tomato, Lump
Crab Meat, served with Béarnaise Sauce
and Steamed Asparagus
\$18**Orange French Toast**Topped with Powdered Sugar,
Berries and Mascarpone Cheese
\$12**Belgian Waffle**Served with Mixed Berries and Whipped Cream
\$12**Duck Confit & Waffles**Crispy Duck Confit with a Sunny Side Egg,
Savory Waffle and Mustard Maple Syrup
\$25**Bagel & Cream Cheese**Served with Smoked Salmon
\$16**SIDES****Applewood Smoked Bacon****Country Ham****Roasted Potatoes****Breakfast Sausage**

\$4

Can't decide what to order?

Want to share your perfect plate with friends? #ToulouseCafeAndBar



ToulouseCafe

*There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.

**HORS D'OEUVRES****Steak Tartare ***Served with Caperberries,
Brioche Toast Points, and Dijon
Appetizer.....\$17 Main Course.....\$25**Escargots Toulouse**Served with Garlic Butter
\$15**Crispy Calamari**with Pickled Jardinière
\$15**Ahi Tuna Tartar ***Sushi Grade Tuna, Avocado Cream,
Wasabi Tobiko, Pickled Red Fresno, Cucumber,
Micro Shiso, Compressed Seasonal Melon
\$18**Toulouse Rockefeller**Crispy Oysters, Spinach Pernod, Bacon,
Parmesan Cream
\$18**SANDWICHES**

Sandwiches served with Pommes Frites

Croque Madame *Black Forest Ham, Big-Eyed
Swiss Cheese, Sunny Side Up
Egg, and Mornay Sauce
\$15**Toulouse Burger * °**8oz House Ground Steak Burger with Applewood
Bacon, Avocado, Lettuce, Tomato, Melted Swiss,
Gribiche, Toasted Brioche Bun
\$15**Shrimp Club BLT**Grilled Shrimp, Bacon, Avocado,
Lettuce, Tomato Confit, and Aioli
\$16**LES PLATS DU JOUR****Quiche Du Jour avec Salade**Quiche of the Day, served
with House Salade
\$17**Poulet Rôti**Half Roasted Chicken served with Sautéed
Spinach, Cherry Tomatoes, Roasted Garlic,
Rosemary Olive Oil & Pommes Frites
\$25**Trout Almondine**Served with Vegetable Bouquetière,
Capers Meunière Sauce and Pommes Vapeur
\$25**Crispy Duck Leg Confit**Green Lentils, Coriander Braised Carrots,
Lardons, Petite Frisée, Armagnac Poached
Prunes served with Orange Mustard Sauce
\$26**Pan Roasted Scottish Salmon ***Ratatouille, Heirloom Legumes,
Artichoke Hearts, Pesto
\$25**PASTAS & RISOTTOS****Macaroni & Cheese**Mimolette, Fontina, and Gruyère Cheeses,
topped with Béchamel
& Panko Parmesan Crumble
\$14**Add Bacon \$15, Add Truffle \$16,****Seasonal Wild Mushroom Risotto**Parmesan, Lemon, Black Truffle,
Asparagus Tip, Tomato Concassé
\$25