

Perfect Pairings



PANINIS

Apple & Brie Panini

Granny Smith Apples with Chevre Brie & raw honey between multigrain bread.

Roasted Brussel Sprout Panini

Crunchy brussel sprouts with aged gouda & stone ground mustard on tomato-basil bread.

FLATBREADS

Strawberry & Ricotta Flatbread

Sliced strawberries & dollops of ricotta with fresh basil and a balsamic drizzle.

Fig & Pancetta Flatbread

Fig jam and crispy pancetta are topped with arugula and freshly cracked pepper.

CRISPY COMFORTS

Pomme Frites Persillade

Perfectly fried potatoes topped with a sauce made from parsley, garlic, herbs, oil & vinegar.

French Quarter Beignets

Flakey fried pastry is covered in powdered sugar and served with a chocolate sauce for dipping.

