

# Mistral Boulangerie

Warm Cinnamon Buns (2 ea Baked-To-Order, please allow 15 minutes) ...7

Valrhona Hot Chocolate, Hand-Crafted Marshmallow ...5

Boston Cream Pie Donuts ...6

Pumpkin Madeleines, Cream Cheese Chantilly ...6

## Appetizer

Greek-Style Yogurt Panna Cotta, Almond Granola, Honey & Mango Glacé\*\* 8

Truffled Deviled Eggs from Feather Brook Farm\* 6

Artisanal Cheese Assiette with House Made Jams & Native Honey, Toasted Baguette 18

## Mistral Thin Crust 12-Inch Pizzas from the Grill

Tomato, Mozzarella & Oregano 12

Applewood Smoked Bacon, Gruyere & Onion 14

Smoked Salmon, Crème Fraîche Whipped Potatoes & Scallion\* 15

**COLUMBUS HOSPITALITY GROUP**  
**PRIVATE DINING ROOMS AVAILABLE**  
**MISTRAL ~ MOOO ~ OSTRAL ~ L'ANDANA**  
**WWW.COLUMBUSHOSPITALITYGROUP.COM**

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Contains or may contain raw or undercooked ingredients.

\*\*Contains nuts.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.

## Entrée

Feather Brook Farm Eggs* (3ea, Almost Any Style)	9
Add any breakfast meat	4
3ea Sunny-Side-Up Eggs, Truffle Velouté, Shaved White Truffles*	90
3ea Sunny-Side-Up Eggs, Truffle Velouté, Shaved Black Truffles*	25
Grilled 7oz Prime Sirloin, "Steak & Eggs"*	28
Confit of Duck & Root Vegetable Hash, Farm Fresh Eggs Sunny Side Up*	19
Foraged Mushroom, Spinach & Gruyere Frittata*	15
Egg Whites, Oven-Cured Tomato, Vermont Creamery Goat Cheese & Basil Frittata*	14
Jumbo Lump Crab & Chive Omelette, Vermont Butter, Sea Salt*	22
Rosemary Ham & Gruyere Omelette, Shallot Confit*	18
Heirloom Squash Omelette, Beech Mushrooms, Whipped Ricotta & Sage Beurre Fondue*	17

~Proudly Serving Local Eggs from Feather Brook Farm in Raynham~  
 Items Above Served with Choice of Toasted Challah, Corn, Wheat Pullman or Potato Bread

Smoked Salmon Benedict, Roast Broccolini, Citrus Hollandaise*	18
Classic Eggs Benedict, Smoked Pork Loin, Hollandaise*	16
Graham Cracker Crusted Challah French Toast with Seckel Pears, Amaretto Chantilly**	15
Roasted Fuji Apple Pancakes, with Apple Butter & Cinnamon Sugar	14
Milk Chocolate Chip Pancakes, with Banana Brûlée, Hazelnut Nutella & Crisp Plantain**	14
Belgian Waffle, Fresh Berries, Chantilly Cream & Sugar Powder	15

All Items Above Served with Pommes Lyonnaise For Sharing

Applewood Bacon, Boston Lettuce, Oven-Cured Tomato Sandwich, Potato Toast, Rosemary Frites	15
Mistral Linguine with Oven-Cured Cherry Tomatoes, Arugula & Parmesan ***	17
Wild Mushroom Risotto, Parmesan & Chives	16

## Sides

Rosemary Frites 6	Smoked Salmon 8
Applewood Smoked Bacon 7	Lyonnaise Potatoes 3
Rosemary Ham 6	Breakfast Sausage 7

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