

Menu for Chez Daisie:

Salades \$4.25

Nouvelle Angleterre (New Englander) : Warm brown sugar apple slices, fresh cranberries, dried diced dates, maple flavored cream, topped with feta cheese

Jardin Italien (Italian garden): Avocado stuffed with Greek black olives, artichoke hearts, roasted red peppers, topped with poppy seed dressing, served with slice of grilled French bread

Jardin Européen (European garden): Avocado half

stuffed with diced chicken breast, Greek black olives, sliced artichoke hearts mixed in avocado dressing, served with slice of grilled French bread

Joli Jardin (pretty garden): Generous portion of diced chicken breast, Greek olives, red roasted peppers, artichoke heart on grilled slice of French bread, topped with Caesar dressing and parmesan cheese, served with provolone wedge

Mélange de fruits croquants(mixed fruit crunch): Seasonal fruit, raisins, sweet granola mixed in crème anglaise

Plat de Fruits (fruit platter): Platter full of seasonal fruit with crème Daisie for dipping

Salade de pommes (apple salad): Whole diced apple, diced cucumber, dates, pecans, cubes of cheddar, tossed in avocado dressing

Please, No Substitutions

Crêpes \$6.95

Chicken:

Pélerine (Pilgrim): Tender diced chicken breast, moist stuffing, cranberry cream, topped with pumpkin sauce

Poulet Cacciatore : Diced chicken, Portabella mushroom, red roasted peppers, artichoke hearts, black Greek olives, caramelized onions, pinch of garlic and pizza sauce

Riviera Sud (south Riviera): Diced chicken, spinach, feta cheese, parmesan cheese, cinnamon, with Caesar dressing

Ham:

Barcelone: Slices of baked ham, melted Jalapeño cheese, slices of cream cheese and avocado with Ranch dressing

Suisse (Swiss): Slices of baked ham, tender asparagus, Swiss cheese, topped with Hollandaise sauce

Canadienne: Slices of baked ham, warm brown sugar apple slices, fresh cranberries, melted cheddar cheese, and maple flavored cream

Vegetarian:

Verger (orchard): Warm brown sugar apple slices, fresh cranberries and maple flavored cream

Sicilienne : Grilled eggplant and zucchini, roasted red peppers, parmesan cheese, topped with Caesar dressing

Petit Enfant: Bananas, peanut butter, chocolate Nutella, and whipped cream

Patriote: Strawberries, blueberries **AND** bananas with crème anglaise, topped with whipped cream

Crêpe d' été (summer crêpe): Sliced avocado half, wedges of cream cheese, served with amaretto crème anglaise

Printemps (springtime): Fresh raspberries sprinkled with confectionary sugar, wedges of cream cheese, served with crème anglaise and topped with whipped cream

Trois Fromages (3 cheeses): Melted cheddar, Swiss cheese and provolone cheese, topped with warm brown sugar apples and praline pecans

Corbeille de Fruits (fruit basket): Assortment of seasonal fresh fruit with Crème Daisie, topped with whipped cream

Grèque (Greek): Steamed spinach, feta cheese, parmesan cheese, Caesar dressing, garlic and a touch of cinnamon

Pizzeria: Melted provolone cheese, Italian pizza sauce, topped with red roasted peppers, artichoke hearts, Greek black olives and parmesan cheese

Bonne santé (healthy choice): Crisp cucumber slices, fresh avocado slices, avocado dressing and Feta cheese

Eggs:

Bon Matin: Two scrambled eggs, bacon **OR** ham, and choice of cheese: Provolone, Swiss **OR** Cheddar, with fresh fruit

Rue State (state street): Two scrambled eggs, melted jalapeño cheese, avocado slices, and avocado dressing

Fermière (farmer): Two scrambled eggs, diced red potatoes, diced onions, diced bacon , Parmesan cheese, served with maple syrup

Please, No Substitutions

Sandwiches \$7.25 Wraps \$6.95

Choice of Wraps: Tomato or Spinach

Choice of Artisan Breads: Ciabotta, Italian Panini

French Bread or Grilled Waffles

Eggs:

Petit déjeuner (breakfast sandwich): Two eggs

Choice of cheese: Swiss, Provolone, **OR** Cheddar

Choice of Meat: Bacon **OR** Ham

Served with fresh fruit

Madame Torre: Two scrambled eggs, fresh asparagus, topped with parmesan cheese

Monsieur Benedict: Two scrambled eggs, asparagus,.....

. with Hollandaise sauce (open sandwich on French bread)

South of the Border: Two scrambled eggs, jalapeño cheese, bacon, with avocado dressing

Vegetarian:

Mediterranean: Portabella mushroom, artichoke hearts, roasted red peppers, parmesan cheese, with Caesar dressing

MVP: Grilled zucchini, eggplant, roasted peppers, Greek olives, melted provolone cheese, parmesan cheese, with Caesar dressing

Jardinier (gardener): Crisp cucumber slices, fresh avocado slices, avocado dressing, topped with feta cheese (Served on waffles or wrap)

Keybank: Two grilled waffles topped with seasonal fruit and crème anglaise

Californian: Cream cheese wedges, avocado slices, with avocado dressing, served with fresh seasonal fruit

Roast Beef:

Jay St. Barbeque: Sliced roast beef, bacon slices, jalapeño cheese, with blue cheese dressing and barbeque sauce

Metroplex: Sliced roast beef, cream cheese, avocado slices, with avocado and Ranch dressing

Proctor's: Sliced roast beef, caramelized onion rounds, with cranberry cream sauce

DOT: Sliced roast beef, portabella mushrooms, caramelized onion rounds, with blue cheese dressing

Chicken:

Poulet César : Diced chicken breast, feta cheese, parmesan cheese Greek black olives, artichoke hearts, topped with Caesar dressing

Bank of America: Diced chicken, spinach, feta cheese parmesan cheese, with Caesar dressing

DSIC: Diced chicken, portabella mushrooms, red roasted peppers, artichoke hearts, caramelized onions, black Greek olives, pinch of garlic and pizza sauce (best on French bread)

Ham:

Lottery: Ham, roasted peppers, artichoke hearts, Greek olives, with Caesar dressing

Citizens Bank: Ham, melted cheddar, mustard cream sauce, with Ranch dressing

Roaster: Sliced baked ham, tender asparagus, Swiss cheese, with Hollandaise sauce (mustard cream sauce w/wrap)

Please, No Substitutions

Desserts \$4.95

Crêpe de Fruits: Choice of strawberries, **OR** blueberries, **OR** bananas **WITH** crème anglaise, **OR** crème de Daisie, **OR** chocolate Nutella, topped with whipped cream

(Add 1.50 for each extra item) -

Crêpe Louisiane: Warm brown sugar apple slices, dried dates, Praline pecans, crème anglaise, topped with caramel

Éclair de France : \$2.25

Perfect Parisian pastry puff filled with fluffy crème, topped with chocolate sauce and whipped cream

Pomme Caramel: \$3.25

Cored warm apple stuffed with dates and chopped pecans, topped with crème anglaise and caramel

Crêpe Rolls \$4.95

Cranberry Maple Crunch: Fresh cranberries, cream cheese, maple cream and granola

Crêpe Cheese cake: Cream cheese, crème anglaise, blueberries **OR** raspberries

Choco-Chocolate: Chocolate crêpe, chocolate Nutella, cream cheese and granola

Oreo Smash: Chocolate crêpe, peanut butter topping, crème anglaise and crushed Oreo cookies

Oreo Caramel: Chocolate crêpe, cream cheese, crème anglaise, caramel and crushed Oreo cookies

Banana Nut: Banana, pecans, granola and crème Daisie

Please, No Substitutions

Drinks

Soda/Juice/Water/Lipton Iced Tea \$1.35

Paradis Glacé (Italian Cream Soda)

**Coffee/Decaf/Hot Tea; Reg. \$1.25 Lg.
\$.1.35**

**Iced/Hot Chai Latté; Reg. \$2.25 Large
\$3.25**