

Sundays BRUNCH

Brunch Speciality du Jour

\$14

served with Chez Lulu's roasted garlic cheddar grits (Coosa Valley, stone ground, organic) & seasonal side (in winter, fresh house made apple sauce; in summer fresh fruit salad)

Crêpes

Fromage Blanc/Blueberry Sauce, Chocolate Hazelnut, Fresh Pears/Whipped Cream	\$4
Ham & Mornay Sauce	\$4.5
three crêpes	10.50
four crêpes	13.50

Fresh from the Bakery

All made in-house & fresh daily from our very own Continental Bakery

Continental Bakery Granola with fresh seasonal berries & milk	7
Butter Croissant	3.50
Belgian Chocolate Croissant Pain au Chocolat	4.95
Ham & Jarlsburg Cheese Croissant	5.95
Lemon Blueberry Muffin	3
Bagel & Cream Cheese your choice of Plain, Cinnamon Raisin, or Sesame bagel	4.95
Morning Bun	5
our croissant dough rolled with orange scented cinnamon sugar	
French Custard Buns Pain Aux Raisin	5
French Baguettes & Nutella	4.5
Cherry Almond Scone	4.5
Orange Cranberry Scone	4.5
Brioche	4
Chocolate Brioche	4.50
White Cheddar Biscuits (3)	4.5
White Cheddar Biscuits with Ham (3)	6.25

À la Carte

Roasted Garlic Cheddar Grits stone ground, organic grits from Coosa Valley	4
Fresh Fruit Cup	3.5
Hard-Boiled Egg	1.95

Starters, Salads, Sandwiches

Socca savory chickpea crêpe served with a generous turn of cracked black pepper and a smear of tapenade	6.5
<i>For an authentic Nicoise experience, add a chilled glass of rosé!</i>	
Mediterranean Sampler roasted red pepper spread, tapenade, French feta, farm egg, olives, pickled red onions, capers	10
Cheese Lulu today's artisan selection with seasonal pairings	11
Soup du Jour house made, always vegetarian stock	4.5 / 6.5

Tarragon Chicken Salad house chicken salad with Poulet Rouge birds and French tarragon, hydroponic lettuces, champagne shallot vinaigrette	9.5
Arugula Salad Provencal shaved parmesan, toasted pine nuts, red wine vinaigrette	9
Goat in the Orchard Alabama goat cheese, pears, toasted walnuts, hydroponic greens, champagne shallot vinaigrette	9.5
Garden Tuna house tuna salad with garden veggies, hydroponic lettuces, lemon basil vinaigrette	8.5
Sherry Roasted Beet Salad arugula, citrus segments, fennel, almonds, lemon basil vinaigrette	9
Hearts of Romaine French feta, toasted walnuts, champagne shallot vinaigrette	9.5

Add chicken to any salad for \$3

Goat Cheese, Pear, & Walnut with hydroponic lettuces on toasted wild yeast sourdough	9.5
Ham & Swiss with tomato, cucumber, red onion, lettuces, Dijon, and mayonnaise on Jewish sour rye	9.5
Tarragon Chicken Salad Poulet Rouge chicken breast and French tarragon, tomato, red onion, and lettuces on a soft roll	9.5
Tarte du Jour served with a small house salad seasonal offerings in a handmade butter crust	13.5
Farci rice, chickpea, and emmenthaler in a roasted red pepper with romesco salsa (vegetarian)	10.5
Meyer's Ranch Beef Stew (La Doba a la Nissarda) slow-simmered in red wine with buttered ciabatta toast	13.5

Tarte & Soup or House Side Salad	13.50
Soup & Salad	8
Half Sandwich with Soup or Salad	10