

Café Momus

FLAVORS OF
FRANCE

Brunch Menu

ESTD
2025

Carving Station

HONEY GLAZED HAM

Accompaniments

Rustic Charcuterie Board

*Selection of cured meats, cornichons, ground mustard,
olives, caper berries*

Fromage Cheese Board (V)

Selection of artisan cheeses, dried and fresh seasonal fruit

French Onion Soup

*Topped with a layer of melted Gruyère on toasted
baguette slices*

Smoked Salmon Canapés

*Smoked salmon, crème fraîche, dill, and capers on a
toasted baguette slice*

Main Dishes

Croque Monsieur

A ham and Gruyère sandwich topped with béchamel

Quiche Lorraine

Tart with a filling of bacon, cheese, and egg custard

Ratatouille (V)

*A vegetable medley of eggplant, zucchini, peppers, and
tomatoes, perfectly spiced with Provence herbs*

Salmon en Papillote

Salmon fillets with fresh herbs, lemon, and white wine

Endive with Roquefort & Walnuts (CN, V)

*Endive leaves filled with a creamy Roquefort cheese mixture
and topped with crushed walnuts*

Roasted Peppers & Potatoes (VE, DF)

Confit garlic, roasted peppers, onion

Sweets

Pain Au Chocolate

Light, buttery pastry, chocolate

Pre-order food and beverages with your server or host.

Two forms of payment per party maximum.

No separate checks.

18% gratuity added to all parties of 6 or greater.

6% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

To-go Box Fee \$2