

119 The Restaurant

Cuisine pour le petit Dejeuner du Matin

Sous la direction du Chef John Christopher, Chef Principal de Cuisine

A la Carte \$3.00

- Deux Oeufs - Two Eggs Saucissa de porc - Three Pork Sausages Bacon - Three Bacon Strips
Pommes de Terre a la Maison - Potatoes Roast with Herbs Southern Style Grits
Biscuits - Two Homemade Biscuits Sause de Saucisses - Bowl Sausage Gravy

Omelettes Classique \$7.49

- La Classique - Omelette with minced onion and cheddar cheese
L' Americain - Minced onion, cheddar cheese, American Cheese, and ham
L' Italien - Sweet sausage, asiago, basil, onion, and tomato basil gremolata
L' Asperge - Tender grilled asparagus wrapped thin ham slices, boursin, pecans, and Sauce Hollandaise
La Mex - Shrimp and crabmeat, gruyere, onion, seafood Sauce Béarnaise, tres magnifique!
La Florentine - Creamy Spinach, Parmigiano, shallots, Sauce Crème Sure
La Provençal - Tomatoes, shallots gruyere, boursin, walnuts, chervil, and delicate Dijon cream

Entre'es D'Oeufs \$8.99

- Eggs Benedict - Poached eggs, toasted muffins, center cut bacon, Chef's Sauce Hollandaise, Pommes de Terre, and fruits.
Eggs Oscar - Poached eggs, potatoes with crab, asparagus and a Seafood Sauce Hollandaise. Truly tres magnifique!
Eggs Kulshof - Thin Filet, poached eggs, delicate boursin, cheese, asparagus, Sauce Marchand de Vin, and side of Pommes de Terre
Eggs Christopher - Poached eggs, lump of crab meat, southern style grits, New Orleans sweet corn relish, and Pommes de Terre
Eggs Tina - Poached eggs, filet of salmon, minced shallot, Chef's Sauce Fume Blanc, Pommes de Terre, and Citrus

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Crepes \$7.99

- Crepes Suzette - Crepe with caramel sauce, orange, Cointreau, fresh strawberries, delicious!
- Crepes avec les Amandes et la sauce a' café - Delicate crepe with almonds, rum, cream, and coffee sauce.
- Crepes avec Banana - Beautiful banana crepes, topped with caramel banana liquor
- Crepes de Fraise - Fresh strawberry crepes, powdered sugar, topped with Chef's Strawberry Cream Sauce
- Crepes la Mort par le Chocolat - Crepes with creamy chocolate mascarpone cheese, Chef's Chocolate Sauce

Desserts Doux \$5.00

- Beignets - Handcrafted beignets, New Orleans style, syrup and powdered sugar. Mon Dieu!
- Bread Pudding - New Orleans style bread pudding, lovely, sweet, and savory treat.
- Cinnamon Rolls - Fresh and handmade, right here in Soho 119

Boissons & Café Choisis

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|-------------------------------------|--------|--|--------|
| Coffee, Hot tea, and soft beverages | \$1.75 | Jus d' Orange | \$2.00 |
| Petit Café Espresso | \$1.25 | Café Espresso Double | \$2.50 |
| Café Americain | \$2.50 | Café au Lait | \$3.00 |
| Cappuccino | \$3.25 | - flavors available: Plain, Vanilla, Hazelnut, Irish Cream | |

Boissons Alcoolisées

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|-------------|--------|----------------|--------|
| Bloody Mary | \$6.00 | Café Rum Crème | \$6.00 |
| La Mimosa | \$6.00 | | |

Wines are especially appropriate with all the egg dishes featured. Please ask server for suggestions.

*Notice the FDA has determined that eating raw or undercooked meats, poultry, and seafood can be harmful to your health.
Substitutions are not permitted, a \$2.00 plate sharing fee applies - 20% Gratuity added to parties of 6 or more.
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