
LUNCH

Soup*Vegetarian Soup of the Day* 6**Warm Goat Cheese Salad****w/ Belgian Endive, Mesclun Greens & a Balsamic Vinaigrette* 8**Moroccan Hummus***Purée of Chickpeas, Roasted Red Peppers, Garlic & Lemon
w/ Grilled Pita, Black Olives & a Pomegranate Reduction* 9**Flat Crust Pizza Provençal***w/ Tomatoes, Fresh Mozzarella, Fresh Basil,
Roasted Garlic, Black Olives, & Mesclun Greens* 10**Bistro Burger***Locally Ground Beef w/ Mesclun Greens, Sliced Tomato,
Sour Pickle, Pickled Red Onion & French Fries* 12
*w/ Cheddar, Swiss or Blue Cheese +1
w/ Hickory Smoked Bacon +2***Vegetarian Alternative: Grilled Marinated Portobello** 12**Organic Chicken Baguette***Grilled Free Range Chicken Breast w/ Crispy Leeks,
Warm Goat Cheese & a Mesclun Salad* 12**Caesar Salad***Chopped Romaine w/ Sourdough Croutons, Shaved Parmesan,
Avocado & a Lemon Garlic Vinaigrette* 10**Challah BLT***Thick Sliced Hickory Smoked Bacon, Vine Ripened Tomato,
& Aioli w/ a Cilantro Red Cabbage Slaw* 10**Add Organic Grilled Chicken to any Salad** +5**Mesclun Greens***w/ Sourdough Croutons, Grape Tomatoes
& a Balsamic House Vinaigrette* 6**Spinach & Pear Salad****w/ Toasted Walnuts, Blue Cheese
& a Dried Cranberry Vinaigrette* 9**Country Paté***House Made Pork, Chicken & Duck Paté
w/ Cornichons, Crouton Toasts & a Tarragon Mustard* 9**Boudin Blanc 'wich***Grilled Veal & Pork Sausage on a Baguette
w/ a Red Cabbage Slaw, Chopped Red Onion, an
Apple-Mustard Vinaigrette & Red Bliss Potato Salad* 12**Mussels****Steamed in White Wine w/ a Saffron, Garlic & Herb Broth* 12
Moules Frites +4**Portobello Mushroom Risotto****w/ Grape Tomatoes, Fresh Basil & Parmesan w/ Truffle Oil* 12
w/ Grilled Organic Chicken 17**Black Sesame Crusted Salmon****Atlantic Salmon w/ a Warm Asian Vegetable Salad
& a Mild Ginger Wasabi Vinaigrette* 18**Steak Frites***Grilled Newport Steak (Locally Butchered)
w/ Herbed Butter & Pommes Frites* 20
w/ Eggs Any Style +3

BRUNCH

Eggs Benedict*on an English Muffin w/ Country Baked Ham,
Hollandaise Sauce & Garlic Rosemary Roast Potatoes* 9**Eggs Florentine***on an English Muffin w/ Sautéed Spinach,
Hollandaise Sauce & Roast Potatoes* 9
w/ Smoked Salmon +3**Buttermilk Pancakes***w/ Seasonal Fruits & Vermont Maple Syrup* 9**Challah French Toast***w/ Seasonal Fruits & Vermont Maple Syrup* 9**Yogurt & Home Made Granola***w/ Seasonal Fruits* 8**Quiche of the Day***w/ Mesclun Greens & a Balsamic Vinaigrette* 9**Omelette du Jour***w/ Garlic Rosemary Roast Potatoes* 9**Eggs Any Style***w/ Garlic Rosemary Roast Potatoes
& Sliced Tomato* 7
w/ Thick Sliced Bacon +2
w/ Smoked Ham +2**Huevos Rancheros***Eggs Any Style w/ Black Beans,
Cheddar Cheese, Salsa Cruda, Crème Fraîche
& Grilled Tortillas* 9

SIDES 5

*Country Baked Ham, Thick Sliced Hickory Smoked Bacon, Warm Asian Vegetable Salad, Red Cabbage Slaw,
Garlic Rosemary Roast Potatoes, French Fries, Red Bliss Potato Salad, Seasonal Fruits, English Muffin* (3)

DRINKS

Fresh Squeezed Orange Juice 5 • *American Coffee or Tea* 3 • *Espresso* 3 • *Cappuccino* 4
Soda (includes 1 refill) 3 • *Iced Tea* 3 • *Purified Still or Sparkling Water* 1/2 Liter 4 / Liter 7**ALL DAY BRUNCH SPECIAL** 12

- Fresh Squeezed Orange Juice
- Eggs Any Style w/ Roast Garlic Rosemary Roast Potatoes, Sliced Tomato & Sourdough Baquette
- American Coffee or Tea

PLEASE NOTE: *These dishes are gluten free; others can be made gluten free; please inform your server of any allergies.
There is a \$25 minimum on credit cards. We add a customary 20% service charge to parties of 6 or more.
We have various spaces available for private parties. We beg you to use cell phones outside .

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"A culinary as well as a cultural landmark" – Proclamation, City of New York

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