

SOPHIE'S BISTRO

BRUNCH SATURDAY & SUNDAY ♦ 11:30AM – 2:30PM



Brunch Specials

EGGS BENEDICT* 19.95

TWO POACHED EGGS ON SLICE OF CANADIAN BACON AND ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE SERVED WITH SAUTÉED POTATOES

CURED SALMON BENEDICT* 20.95

TWO POACHED EGGS WITH CURED SALMON AND ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE SERVED WITH SAUTÉED POTATOES

EGGS FLORENTINE* 19.95

TWO POACHED EGGS ON SAUTÉED SPINACH AND ENGLISH MUFFIN TOPPED WITH BÉCHAMEL SAUCE SERVED WITH SAUTÉED POTATOES

FRENCH TOAST 18.95

FRENCH TOAST TOPPED WITH FRUIT COMPOTE AND GRAND MARINER MAPLE SYRUP SERVED WITH GRILLED COUNTRY BACON

QUICHE DU JOUR 18.95

ASK ABOUT OUR DAILY QUICHE
SERVED WITH MIXED GREENS AND A CUP OF SOUP
(ADD 3 DOLLARS FOR FRENCH ONION SOUP)

Salades

SALADE DE FRANCE 15.95 (GF)

BLUE CHEESE, FIELD GREENS, APPLES AND WALNUTS
DRESSED IN SOPHIE'S VINAIGRETTE

SALADE VERTE À LA SOPHIE 8.95 (GFO)

MESCLUN GREENS DRESSED IN HOUSE VINAIGRETTE

SALADE DE CHÈVRE CHAUD 16.75 (GFO)

ENDIVE, BEETS, MIXED GREENS, WARM GOAT CHEESE
ON TOAST POINT'S DRESSED IN HOUSE VINAIGRETTE

ABOVE SALADS WITH ROASTED CHICKEN BREAST ADD 8.95
WITH GRILLED SHRIMP 12.95 WITH GRILLED SALMON 14.95

SALADE AU SAUMON 16.95 (GF)

OUR IN-HOUSE CURED SALMON WITH MIXED GREENS,
CAPERS AND CHOPPED ONIONS
DRESSED IN MUSTARD VINAIGRETTE

SALADE DE CONFIT DE CANARD 18.95 (GF)

DUCK CONFIT OVER FRISEE WITH WALNUTS, HARICOTS VERTS
AND POTATO CUBES DRESSED IN A FIG VINAIGRETTE

Sandwiches

HAMBURGER MONSIEUR JEAN* 19.95

BLACK ANGUS BURGER WITH BLUE, GOAT OR GRUYÈRE
CHEESE ON FRENCH BREAD SERVED WITH LETTUCE, TOMATO,
RAW ONION AND FRENCH FRIES

SOPHIE'S VEGGIE BURGER 18.95

VEGGIE BURGER WITH BLUE, GOAT OR GRUYÈRE CHEESE ON
WHOLE GRAIN TOASTED BREAD SERVED WITH LETTUCE,
TOMATO, RAW ONION, A CILANTRO-CUMIN SPICY MAYO
AND SWEET POTATO FRIES

SLICED STEAK SANDWICH* 21.95

SLICED FLAT IRON STEAK SANDWICH (PREPARED MEDIUM
TEMP) TOPPED WITH BLUE CHEESE ROASTED RED PEPPERS
AND ONIONS ON NAN ONION OR FRENCH BREAD
SERVED WITH FRENCH FRIES

GRILLED VEGETABLE SANDWICH 17.95

MIXED GRILLED VEGETABLES ON FRENCH BREAD WITH GRUYÈRE
OR GOAT CHEESE SERVED WITH FRENCH FRIES

*THIS ITEM IS SERVED RAW OR UNDERCOOKED, OR CONTAINS
(OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GRILLED CHICKEN SANDWICH 17.95

GRILLED CHICKEN BREAST, BRIE AND ROASTED RED PEPPERS
ON FRENCH BREAD WITH A PESTO MAYO
SERVED WITH FRENCH FRIES

CURED SALMON SANDWICH 17.95

OUR IN HOUSE CURED SALMON ON COUNTRY BREAD WITH
GOAT CHEESE, GREENS AND FRENCH FRIES

CROQUE-MONSIEUR/MADAME 18.95/19.95

GRILLED MELTED GRUYÈRE CHEESE AND HAM
ON GRAIN BREAD SERVED WITH FRENCH FRIES
MADAME SERVED WITH A SUNNY SIDE UP EGG ON TOP

Appetizers

PIZZA DE PROVENCE 8.95

BAKED NAN BREAD WITH TOASTED SUNFLOWER SEEDS,
BLUE CHEESE AND BAKED PEARS

MOULES MARINIÈRE 21.95 (GF)

CLASSIC MUSSELS IN WHITE WINE, BUTTER,
SHALLOT AND GARLIC SAUCE

PETITE FONDUE DE FROMAGE 16.95

THREE MELTED CHEESES WITH POTATO SLICES

SOUPE À L'OIGNON GRATINÉ 13.95 (GFO)

CLASSIC ONION SOUP

ESCARGOTS 15.95 (1/2 DOZEN), 26.95 (ONE DOZEN)

SNAILS IN A GARLIC AND SHALLOT BUTTER SAUCE (GF)

PÂTÉ DE CAMPAGNE 16.95

A RUSTIC COUNTRY PÂTÉ MADE FROM
HERITAGE-BREED PORK SERVED WITH TOAST POINTS,
CORNICHONS, CHOPPED RED ONIONS AND GREENS

Entrées

CREVETTES À L'AIL 24.95 (GF)

SAUTÉED SHRIMP IN A BRANDY GARLIC SHALLOT BUTTER SAUCE
SERVED WITH MASHED POTATOES AND VEGETABLE

VOL-AU-VENT DE FRUIT DE MER 32.95

MIXED SEAFOOD OF SCALLOPS, SHRIMP AND SALMON
IN A PUFFED PASTRY

JAMBE D'AGNEAU BRAISÉE 35.95

NEW ZEALAND LAMB SHANK BRAISED IN A PORT WINE DEMI
GLAZE AND SERVED OVER COUSCOUS WITH CARROTS,
MUSHROOMS AND ONIONS

LE COQ AU VIN DE SOPHIE 27.95

HEARTY CHICKEN AND VEGETABLE STEW
IN A WHITE WINE AND LEMON REDUCTION (FINISHED WITH CREAM)

SAUMON EZE* 33.95 (GFO)

MUSTARD ENCRUSTED PAN SEARED ATLANTIC SALMON FILLET
IN A MUSTARD HERB SAUCE (HONEY, TARRAGON, CILANTRO &
THYME) SERVED OVER GARLIC SAUTÉED BABY SPINACH

BŒUF BOURGUIGNON POT PIE 20.95

BEEF BOURGUIGNON POT PIE SERVED WITH FIELD GREENS

STEAK FRITES* 30.95 (GF)

8 OZ CERTIFIED BLACK ANGUS BISTRO FILET STEAK
“AU JUS” (IN ITS OWN JUICE) SERVED WITH FRIES

PANEED PORK LOIN 29.95

PORK LOIN POUNDED THIN, BREADED THEN SAUTÉED AND
TOPPED WITH A CORNICHON CREAM SAUCE SERVED WITH
YUKON GOLD MASHED POTATOES AND GREEN BEANS

COQUILLES SAINT-JACQUES (GF)

À LA PARISIENNE 39.95

SAUTÉED DAY BOAT SEA SCALLOPS IN A WHITE WINE,
SHALLOT - CREAM SAUCE SERVED WITH STRAW VEGETABLES
AND MASHED YUKON GOLD POTATOES

Sides

CROISSANTS (BASKET OF FOUR) 12

SAUTÉED POTATOES 5

BACON 7 (GF) OR SAUSAGE 7

(GF) GLUTEN FREE OR (GFO) CAN BE MADE GLUTEN FREE

Menu prices listed are for cash sales only. For Non-Cash Transactions please add 3.5%

A \$5 split charge for entrees, salads & sandwiches. Any substitutions may incur an additional fee. Parties of five or more 20% gratuity will be included.

Chef Martinez ♦ ♦ ♦ 700 Hamilton Street ♦ Somerset ♦ NJ 08873 ☎ 732-545-7778