Crêpes for Lunch

Monte Carlo Crêpe

Prosciutto ham, chicken, feta and Monterey Jack cheese drizzled with sun-dried tomato basil sauce - 11

Cordon Bleu Crêpe

Chicken, sweet baked ham, melted Brie cheese, lettuce and tomato with Honey Dijon sauce - 11

Chanel Size 2 Crêpe

Shaved turkey, tomato, dried cranberries, avocado and lettuce with fat-free sundried tomato basil sauce - 10

The Deacon Crêpe

House chow-chow, avocado, green pepper, onion, tomato, spinach and Monterey Jack cheese with sun-dried tomato basil sauce - 9 Add smoked salmon! - 4 Add chicken salad scoop - 4

California BLT Crêpe

Crumbled bacon, Monterey Jack cheese, tomato, avocado, lettuce and house chowchow with ranch and dill sauce - 10

Red Baron Crêpe

Thinly-sliced corned beef and turkey, Swiss cheese, lettuce and tomato with Tarragon French sauce - 11

Dessert Crêpes

Ooh La La Crêpe

Sliced strawberry, banana and nuts with Nutella, whipped crème, strawberry glaze and chocolate syrup - 10

Chocolate Banana & Brittle Crêpe

Fresh-sliced banana, Nutella, caramel sauce and bits of chocolate covered butter brittle crunch. Topped with both caramel and chocolate and garnished with whipped crème - 10

Meyer Lemon & Blueberry Crêpe

Filled with sweetened Meyer Lemon Cream and sprinkled with blueberries, dusted with powdered sugar and topped with a lemon glaze - 9

Strawberry Crêpe

A tender crêpe with fresh strawberries and whipped crème - 8

Chocolate Hazelnut Crêpe - 7



SERVED WITH PETITE HONEY GLAZED CROISSANT, UNLESS OTHERWISE SPECIFIED. Ranch & Dill - Lemon & Garlic Vinaigrette - Honey Dijon - Balsamic Vinaigrette Fat-Free Sun Dried Tomato Basil • Cabernet Poppy Seed • Tarragon French

Petite House Salad

Mixed greens, onions, cucumbers. tomatoes and mushrooms - 5 Add a Southern Chicken Salad Scoop - 4

Chicken, Strawberry & Feta Salad

Mixed greens, baked chicken, strawberries, feta, prosciutto ham, dried cranberries. sliced cucumber and toasted almonds with your choice of dressing - 12

Eating Well Cobb Salad

Sliced baked chicken breast, hardboiled egg, avocado, mushroom, tomato, cucumber and bacon on top of a bed of fresh greens - 12

Country Club Salad

One of Matthew's favorites! Sliced turkey and ham medallions, crumbled bacon, mushroom, tomato and cheese are foundations of this great salad; also presented with cucumber, onion and boiled egg with your choice of dressing - 12

"The Reverend" Salad

Your choice of chicken, blackened shrimp or Ahi tuna crowns a medley of avocado. crumbled bleu cheese, onion, cucumber and tomatoes, tossed with a Dijon vinaigrette, all on top of a small bed of greens. Chicken - 10 Blackened Shrimp - 12 Smoked Salmon - 14

LUNC



Sandwiches & Burgers

PLEASE CHOOSE FROM THE FOLLOWING SIDES: FABULOUS FRITES, PETITE SALAD AND DRESSING. SOUP OF THE DAY (WHEN AVAILABLE) OR FRUIT-N-CRÈME.

American Bacon Cheddar Burger

Lettuce, tomato and mayo - 12

The French Burger

(A house favorite) All-beef patty topped with melted Brie, caramelized onions, sautéed mushrooms on a brioche bun spread with a fleur de sel butter spread - 12

Monte Cristo Sandwich

Triple decker of shaved ham, turkey and cheese sandwiched between French toast dusted with powdered sugar, maple syrup - 11

Rockin' Reuben

A classic with a twist, featuring thin-sliced corned beef, kraut, Swiss cheese, Tarragon French sauce and toasted rye bread - 11

Big Easy Shrimp Po' Boy! Plenty of fried shrimp, fresh lettuce

& sweet onion on a Cuban hoagie roll with our French Quarter sauce - 12

Southern Chicken Salad Croissant Roll

Served with lettuce and tomato - 9

Small Appetite

Southern Biscuit & Butter - 1.6 English Muffin & Beurre Composé - 2

Bacon & Egg Croissant Roll - 5

Pork Sausage Patty & Egg Croissant Roll - 5

Turkey Sausage & Egg Croissant Roll - 4.5

Country Steak and Egg Texas Toast Sandwich - 5

Rye, White or Wheat Toast (2) Slices - 2

Beignet Straws Dusted with Powdered Sugar - 6

Yellow Stone Ground Grits - 3 Yukon Gold Home Potatoes - 3

Mon Amie Fruit-n-Crème

Mixture of banana, strawberries and blueberries, orange segments and a dollop of our raspberry Parisienne crème - 4

Petite Greek Yogurt Parfait

Layers of fresh fruit, Greek yogurt and crunchy granola, drizzled with honey – 5

Fabulous Frites

Pencil-thin fries seasoned with herbs de Provence, Parmesan cheese and sea salt - 4 Add melted Brie cheese, 2



WEDNESDAY - SUNDAY 8 A.M.-3 P.M. (Last seating for dine-in 2:30 p.m.)

WWW.MONAMIEMORNINGCAFE.COM

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SPARTANBURG, SOUTH CAROLINA 29307

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BREAKFAST

Breakfast Crêpes

New Orleans Breakfast Crêpe

2 eggs, Monterey Jack and cheddar cheese, crumbled bacon, green peppers, onions and tomato with French Quarter sauce – 11

Crêpe-a-licious

2 eggs, Monterey Jack and cheddar cheese, ham and scallions with hollandaise sauce – 10

Betty's Perfect Breakfast Crêpe

2 eggs, Monterey Jack and cheddar cheese, crumbled pork sausage with honey Dijon sauce – 9

Crêpe Mon Cheri

2 eggs, Brie and feta cheeses, fresh baby spinach and scallions with ranch and dill sauce – 10

Smoked Salmon Crêpe

Rich smoked salmon, scallions, cream cheese, and spinach, drizzled with melted Brie cheese – 13

Egg Lovers

SERVED WITH A SOUTHERN BISCUIT OR TOAST AND YOUR CHOICE OF YELLOW STONE GROUND GRITS, SEASONED HOME POTATOES OR FRUIT-N-CRÈME.

(1) Egg ~ 5 • (2) Eggs ~ 6 • (3) Eggs ~ 7

Over Easy - Over Light - Over Medium - Well Done Sunny-Side Up - Scrambled - Poached



Add these to any egg order:

Smoked Salmon (3 oz.) – 4 (1) Pork Sausage Patty – 3

(3) Strips of Black Pepper Bacon – 4

(2) Turkey Sausage Patties - 3 (1) Country Fried Beef Steak & White Pepper Gravy - 4



2 Eggs to order, sausage and black pepper bacon, choice of side and a fresh-baked Southern Biscuit, plus a single pancake for the perfect breakfast dessert! – 13

Omelettes

SERVED WITH A SOUTHERN BISCUIT AND YOUR CHOICE OF YELLOW STONE GROUND GRITS, SEASONED HOME POTATOES OR FRUIT-N-CRÈME. ADD HOLLANDAISE FOR 1.25 - ALL EGG-WHITE OMELETTES, ADD 2.00

Cajun Omelette

Andouille sausage, chicken, onions, spinach and Brie cheese - 11

Western Front Omelette

Chopped ham, cheddar cheese, tomato, onion and green pepper – 10

House Omelette

With Monterey Jack cheese and choice of: bacon, turkey sausage, pork sausage, shaved ham or turkey – 10

Vegetarian Omelette

Spinach, sun-dried tomato, mushroom, onion, green pepper and feta cheese – 10

Coastal Omelette

Shrimp, scallions and jack cheese with warm hollandaise sauce – 12

California BLT Omelette

Black pepper bacon, Hass avocado, fresh spinach and ripe tomatoes with Swiss cheese – 11

BREAKFAST

Benedicts

SERVED WITH CHOICE OF YELLOW STONE GROUND GRITS,
YUKON GOLD HOME POTATOES OR ERUIT - N- CRÈME

Smoked Salmon Benedict

Toasted English muffin topped with (2) Eggs, cream cheese spread of capers, red onion and dill, smoked salmon and poached eggs. Finished with hollandaise sauce – 13

Classic Eggs Benedict

(2) Poached eggs, classically prepared with ham and hollandaise sauce on a toasted English muffin – 11

Eggs Blackstone

Benedict-style breakfast featuring crispy black pepper bacon, oven-roasted herbed tomato atop toasted English muffin, 2 poached eggs finished with hollandaise – 12

Country Style Benedict

Toasted Southern biscuit topped with deepfried, country fried beef steak smothered in white pepper gravy and 2 poached eggs, garnished with house chow-chow – 13



New Orleans' Style Shrimp - N - Grits

A perfect combination of andouille sausage and plump shrimp with peppers and onions in a spicy cream and wine sauce. Served with a Southern biscuit – 14



Good Ole Boy Breakfast Bowl

Country fried beef steak atop our buttery Yukon Gold home potatoes, grilled onions, mushrooms and white pepper gravy, 2 eggs cooked to order, pulled together by a vibrant bite of our house chow-chow. Served with a Southern biscuit – 13



Layers of home potatoes, spinach, green peppers, onions and turkey sausage support 2 eggs, cooked to order. Finished with our French Quarter sauce. Served with wheat toast and beurre composé – 12

Les Enfants

12 YRS. AND UNDER. 13 YRS. AND ABOVE, PLEASE ADD 1.00

Chicken Fingers
Served with pommes frites and Honey Dijon sauce – 6

Ham & Cheese Crêpe - 6
Plain Crêpe with Powdered Sugar - 3
One Pancake or One French Toast - 3

One Egg - 2

ALLERGY ALERT: PECANS AND ALMONDS ARE USED IN OUR FOOD PREPARATION.

*WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALLERGY ALERT: SORRY, NO GLUTEN-FREE CRÊPES,
PANCAKES OR BREADS AVAILABLE WITH US DUE TO OUR
CLOSE AND SHARED COOKING SPACE LIMITATIONS.

BREAKFAST

French Toast

Parisienne Crème French Toast

This one is for "treat day!" French toast cooked to perfection with a hint of vanilla, then layered with Parisienne Crème, drizzled with raspberry glaze and topped with blueberries and strawberries...no syrup required! – 12

Classic French Toast

Enjoy our batter of eggs, milk, cinnamon and nutmeg using Texas toast, served with maple syrup – 8

Make it "Supreme"

Your choice of one: black pepper bacon, pork sausage patty or turkey sausage - 3

Meyer Lemon and Blueberry French Toast

Classic French toast topped with sweetened Meyer Lemon Cream and fresh blueberries dusted with fresh powdered sugar and topped with a lemon glaze – 11

Pancakes

Banana's Foster Pancakes

Fluffy buttermilk pancakes plated with sautéed bananas in Gran Marnier, butter and brown sugar, finished with dollops of whipped crème – 11

Buttermilk Pancakes

3 stack served with house beurre composé (a compound butter with golden raisins, toasted almonds and orange zest) and maple syrup - 8 Short stack of (2) - 6 or (1) - 4 Add chocolate chips for 1.00 per pancake.



Build Your Own Fruit Pancakes

Choose one of the following: blueberries, strawberries or fresh-sliced bananas. Presented with whipped crème and maple syrup – 10

Each additional fruit, 1.25 Chocolate chips, 1.00



*House Coffee Regular/Decaf - 2.50

*Iced Tea.

*Coke, Diet Coke, Sprite, Cherry Coke and Lemonade - 3

*Complimentary refills on above beverages only.

Iced Cafe - 5

Grandé Cafe au Lait - 5

French Press Coffee (Café du Monde) - 4

Hot Tea Pot Regular/Decaf - 4

Hot Chocolate with Whipped Crème - 3

Milk Small – 2 Large – 3 Chocolate Milk
Small - 3 Large - 4

Cranberry or Orange Juice Small - 2.5 Large - 3.5

Zesty Spice
Tomato Juice
Small - 3.5 Large - 4.5

Sparkling Perrier (bottled) - 3

Les Boissons Alcoolisées

PROPER ID REQUIRED. NO SHARING ALLOWED. NO TAKEOU

MonaMosa

Champagne, orange juice with a splash of cranberry – $\boldsymbol{6}$

White Wine Bloody Mary - 6

Mimosa - 6

Poinsettia - 6

Wines by the Glass - 5 Cabernet Sauvignon, Chardonnay, Pinot Grigio, J Rogét Champagne

Extra mixers available upon request, with an upcharge.