

Cé · La · Vi

CAFE & CREPERIE

COLD BEVERAGES

FOUNTAIN SODA 3

pepsi, diet pepsi, crème, black cherry, root beer sierra mist, ginger ale

HAAGEN DAZS ICE CREAM MILK SHAKE 8

vanilla, strawberry, chocolate



NUTELLA MILKSHAKE 10

Vanilla ice cream & nutella blended with milk

FRESH SQUEEZED ORANGE JUICE SMALL 5 LARGE 7

FRESH BREWED ICED TEA 3

Fine blend of tea over ice

ICED CHAI LATTE 6

Black teas, cinnamon & spice, steamed with milk over ice

ROOT BEER FLOAT 8

Root beer with vanilla ice cream in a frozen mug

BLACK CHERRY FLOAT 8

Black cherry soda with chocolate ice cream in a frozen mug

ESPRESSO DRINKS

All drinks can be served iced • Add .25

CAFFE MOCHA 7

Steamed milk mixed with espresso & Belgian chocolate sauce, topped with whipped cream

CAPPUCCINO 6

Steamed milk blended with espresso, topped with foam

CARAMEL MACCHIATO 7

Steamed milk blended with espresso & caramel syrup, topped with caramel sauce

CAFFE LATTE 6

Steamed milk blended with espresso

ALMOND JOY LATTE 7

Steamed milk blended with espresso, coconut & chocolate sauce, topped with whipped cream & coconut flakes

ESPRESSO 4 DOUBLE ESPRESSO 6

MACCHIATO 4

Espresso gently marked with foam



BREWED COFFEE

HOUSE BLEND 3 DECAF COFFEE 3

ICED COFFEE 3 HAND PRESSED 5

Add Flavored Syrup .50

Vanilla, Hazelnut, Caramel, Cinnamon



COFFEE ALTERNATIVES

SPECIALTY HOT TEA 3

Unique blends of black, herbal, & green tea

CHAI LATTE 6

Black teas, cinnamon & spices, steamed with milk

HOT CHOCOLATE

HOT CHOCOLATE 7

Steamed milk blended with Belgian chocolate sauce, topped with marshmallows & whipped cream

NUTELLA HOT CHOCOLATE 8

Steamed milk blended with nutella, topped with marshmallows & whipped cream

COOKIE BUTTER HOT CHOCOLATE 8

Steamed milk blended with cookie butter sauce & chocolate sauce, topped with marshmallows & whipped cream

PB & C HOT CHOCOLATE 8

Steamed milk blended with peanut butter & chocolate sauce, topped with marshmallows & whipped cream

EYE OPENERS

AVOCADO TOAST 15

Thick toasted multigrain, beefsteak tomatoes, fresh avocado, drizzled with EVOO & cracked pepper & sea salt, two eggs any style

YOGURT PARFAIT 11

Greek yogurt layered with sweet plantains & homemade granola, topped with shaved coconut, drizzled with local honey

HOMEMADE CEREAL 7

Homemade granola, sweet plantains, dried fruit, shaved coconut & sliced almonds, served with almond milk

FRESH FRUIT CUP 9

Fresh strawberries, blueberries, bananas & raspberries

THICK CUT BACON 9

Peter Luger steak house style

HOMEMADE CORNED BEEF HASH 9

Slow roasted corned beef with peppers, onions & potato

BREAKFAST CREPES

Served on a whole wheat crepe • Gluten-free option 2

PARFAIT 14

Greek yogurt, mixed berries, granola & honey served on a sweet crepe

GOOD MORNING AMERICA 15

Choice of bacon, sausage, ham or pork roll with scrambled eggs & American cheese

THE FIESTA 15

Scrambled eggs, guacamole, salsa, cheddar & bacon, served with a side of sour cream

THE BIG BOY 17

Scrambled eggs, home fries, bacon, ham, sausage & American cheese on a sweet crepe

OPEN FACED GALETTE 15

Gruyere, French ham, sunnyside up eggs

SUNDAY BRUNCH 15

Smoked salmon, cream cheese, tomato, capers & red onion

ADDITIONS

HOME FRIES 7 • HASH BROWN WAFFLES 7 • BISON SAUSAGE 9 • SWEET PLANTAINS 8

TRUFFLE FRIES 8 • HANDCUT FRIES 6 • SAUSAGE LINKS 8

TURKEY SAUSAGE 8 • AVOCADO 4 • MEDITERRANEAN GRITS 9 • BACON 7

EGG-CEPTIONAL

AMERICAN BREAKFAST 15

Two eggs any style, breakfast sausage, corned beef hash or thick cut bacon, home fries & toast

STEAK & EGGS 20

Grilled skirt steak with caramelized onions, two eggs any style & hash brown waffles

CROQUE MADAME 13

Honey maple ham, gruyere cheese, fried eggs served on a toasted butter croissant garnished with arugula salad

BREAKFAST BURRATA 18

2 poached eggs, imported burrata over a bed of arugula with cherry tomatoes & red onions served on sourdough bread with balsamic glaze drizzle

HUEVOS RANCHEROS SKILLET 16

Potatoes, peppers, onions, chorizo, avocado, pepper jack, salsa, scrambled eggs served in a personal skillet, side of sour cream, served with side salad

TRUFFLED EGG SKILLET 16

French ham, two soft scrambled eggs, truffle oil, goat cheese & mushrooms, served with home fries

BENNYS CORNER

Served with home fries

THE TRADITIONAL 16

English muffin, Canadian bacon, two poached eggs & hollandaise sauce

SMOKED SALMON BENEDICT 16

Hash brown waffle, lox, capers, red onion, poached eggs, hollandaise sauce

THE SHORT RIB 19

Braised short ribs, poached eggs, hollandaise sauce, served over polenta

OMELET CORNER

All omelets served with toast & home fries

THE HEALTH KICK 15

Spinach, mushrooms, tomato, & goat cheese in an egg white omelet

WESTERN OMELET 15

Diced ham, sautéed peppers, onions & cheddar cheese

GREEK OMELET 15

Feta cheese, peppers, onions, kalamata olive, tomatoes

SEAFOOD OMELET 18

Baby shrimp, crabmeat & scallops served with a chipotle drizzle

PANCAKES

Real maple syrup 1

SHORT STACK 13

Three homemade buttermilk pancakes
Add chocolate chips 1
Add fruit 2 each

POTATO, CHEDDAR & BACON PANCAKE 18

Shredded potato & cheddar cheese, infused with bacon, topped with a poached egg & hollandaise sauce

LEMON BLUEBERRY PANCAKE 16

Blueberry pancakes infused with lemon zest topped with a vanilla bean mascarpone topping

BELGIAN WAFFLES

TRADITIONAL WAFFLE 12

Belgian waffle topped with powdered sugar & whipped cream
Add chocolate chips 1

COCONUT CRUNCH WAFFLE 15

Belgian waffle infused with coconut flakes, topped with fresh strawberries, bananas, granola, powdered sugar & whipped cream

BREAKFAST WAFFLE 17

Belgian waffle infused with bacon, topped with American cheese & 2 eggs any style

CHICKEN & WAFFLE 18

Belgian waffle topped with homestyle chicken medallions & sausage gravy

FRENCH TOAST

All served with whipped cream

TRADITIONAL FRENCH TOAST 14

Thick cut brioche French toast topped with powdered sugar & cinnamon

MIXED BERRY ZABAGLIONE FRENCH TOAST 16

Thick cut brioche French toast topped with fresh mixed berries & Zabaglione custard drizzled with raspberry sauce

FRENCH TOAST SANDWICH 17

Bacon, eggs & American cheese served between our signature French toast

MONTE CRISTO 17

French ham, smoked turkey, Swiss cheese served between our signature French toast

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APPETIZERS

SPINACH ARTICHOKE DIP SKILLET 14

Fresh spinach & artichokes in a cheese sauce served with toasted crostini bread

FRENCH ONION SOUP 10

Served in an individual crock, topped with gruyere cheese

TOMATO CHEDDAR SOUP 8

Creamy tomato soup, cheddar cheese served with homemade croutons

SEAFOOD CAKES 15

Two homemade seafood cake with baby shrimp, crab & scallops served with a chipotle mayo

GOAT CHEESE FRITTERS 13

Fried goat cheese balls served with raspberry preserves and truffle honey

CRISPY BRUSSEL SPROUTS 11

Crispy brussel sprouts with Pecorino Romano cheese & balsamic drizzle

SAVORY CREPES

Served on a whole wheat crepe • Served with side salad • Add fries 6
Add truffle fries 8 • Gluten-free option 2

THE FRENCH 14

Ham, brie & raspberry jam

CALIFORNIA CLUB 15

Grilled chicken, bacon, pepper jack cheese, guacamole & salsa

THE MEDITERRANEAN 15

Grilled chicken, feta cheese, kalamata olives, tomatoes, sautéed peppers & onions, tzatziki sauce

CHICKEN PESTO 15

Breaded chicken cutlet, pesto, roasted peppers & mozzarella cheese

THE VEGGIE 13

Mushrooms, spinach, sun-dried tomatoes & goat cheese, topped with a balsamic drizzle

SEAFOOD SCAMPI 17

Shrimp, crab meat & scallops in a white wine lemon butter sauce

BURGER CORNER

Served with French fries • Add truffle fries 2

IMPOSSIBLE BURGER 17

Plant-based burger on French brioche or English muffin with lettuce, tomato, red onion & choice of sides

THE BANK BURGER 19

10oz Pat LaFrieda blend on French brioche or English muffin with lettuce, tomato, red onion & choice of sides

BURGER TOPPINGS

SAUCE: BBQ • TRUFFLE MAYO • HONEY MUSTARD • CHIPOTLE MAYO

Add 1.00 each AMERICAN CHEESE • CHEDDAR • SWISS

PEPPER JACK • GRUYERE • MOZZARELLA

Add 1.00 each SAUTEED MUSHROOMS & ONIONS • CARAMELIZED

ONIONS • FRIED EGG • FRENCH HAM

Add 3.00 each THICK CUT BACON • AVOCADO

SALADE

Add chicken 7 • Add shrimp 9 • Steak 12

GOAT CHEESE SALAD 16

Fried goat cheese, roasted red beets, candied walnuts, arugula, lemon vinaigrette

STEAK SALAD 23

Sliced skirt steak, mix of arugula & romaine lettuce, blue cheese, tomato, bacon, avocado with balsamic vinaigrette

CHOPPED GREEK SALAD 16

Romaine lettuce, cucumbers, red onions, tomato, kalamata olives, grape leaves, red peppers, feta cheese in our Toss'd house vinaigrette

THE WEDGE 17

Iceberg lettuce, thick cut maple bacon & fried onions, blue cheese crumbles with Toss'd homemade balsamic vinaigrette

BURRATA SALAD 18

Imported Burrata over arugula, cherry tomatoes, red onion and balsamic glaze

TOAST

Served with side salad • Add fries 6 • Add truffle fries 8

BLT WITH AVOCADO TOAST 16

Thick cut maple bacon, romaine lettuce, plum tomato, swiss cheese & sliced avocado served on white toast, drizzled with chipotle mayo

STEAK SANDWICH 20

Grilled skirt steak with caramelized onions, Gruyere cheese, arugula & horseradish sauce served on toasted garlic bread

CROQUE MONSIEUR TOAST 16

Ham, swiss, shredded potato, topped with bechamel sauce served on Mediterranean toast

SHRIMP CAESAR TOAST 18

Grilled shrimp served on a bed of Romaine lettuce with a creamy Caesar dressing served on toasted sour dough bread

PANINIS

Served with side salad • Add fries 6 • Add truffle fries 8

BALSAMIC CHICKEN MELT PANINI 16

Breaded chicken cutlets, swiss cheese, spinach, mushrooms, balsamic glaze

CHICKEN CAPRESE PANINI 16

Grilled chicken, fresh mozzarella cheese, roasted red peppers & pesto

SMOKED TURKEY CLUB PANINI 16

Smoked turkey, bacon, spinach, swiss cheese & honey mustard

EGGPLANT MILANESE SANDWICH 16

Eggplant, fresh mozzarella, arugula, roasted red peppers, balsamic drizzle & pesto mayo served on sour dough

GRILLED CHEESE

*Served with our signature tomato cheddar soup

*BACON CHEDDAR GRILLED CHEESE 15

Thick cut maple glazed bacon, grilled tomato with cheddar & guyere cheese served on multi-grain bread

*BISTRO GRILLED CHEESE 15

Goat cheese, sauteed onions, mushrooms & raspberry jam served on multi-grain bread

*SHORT RIB GRILLED CHEESE 18

Braised short rib, caramelized onion & gruyere cheese served on grilled multi-grain bread

REUBEN GRILLED CHEESE 16

Corned beef, swiss cheese, sauerkraut on toasted rye bread with Russian dressing served with handcut fries

SWEET CREPES

Topped with powdered sugar & whipped cream • Add ice cream 2

CLASSIC 13

Fresh strawberries, bananas & Nutella

PB & C 13

Crumbled peanut butter cups with peanut butter & chocolate sauces

S'MORES 12

Marshmallows, chocolate sauce & graham cracker crumbs

COOKIES & CREAM 13

Crushed oreos with cookies & cream spread

APPLE PIE 13

A slice of apple pie, caramel sauce & cinnamon

CHEESECAKE 14

NY style cheesecake & fresh strawberries

BANANA SPLIT 15

Fresh bananas, chocolate sauce, topped with a scoop of strawberry, chocolate, & vanilla ice cream

PB & J 10

Peanut butter sauce & grape jelly

DULCE DE LECHE 13

Creamy caramel spread with fresh bananas & a scoop of vanilla ice cream

MIXED BERRIES 13

Fresh strawberries, blueberries & raspberries
Add chocolate sauce 1
Add Nutella 2

CREPE SUZETTE 12

Grand Marnier, sugar & orange marmalade

COOKIE BUTTER 12

Cookie butter spread & bananas

MONKEY'S CHOICE 13

Fresh bananas, peanut butter sauce, nutella & walnuts

TRADITIONAL 9

Lemon juice & sugar

CHIPWICH 14

Soft batch chocolate chip cookies, cookie butter spread, chocolate sauce & vanilla ice cream

DESSERT

ICE CREAM 9

3 scoops of Haagen Dazs Vanilla, Chocolate, Strawberry or Dulce de Leche
Add rainbow or chocolate sprinkles

FLOURLESS CHOCOLATE CAKE 9

A chocolate lover's dream, this dessert will delight gluten and non gluten free customers alike

TARTUFO 10

Two scoops of the finest ice cream, bottom half stuffed with a raspberry puree jam, crushed roasted almonds and a royal black bing cherry, and then dipped in chocolate

