

Cocktails 2oz

FRENCH BLONDE *Nouveau* | 15

NE1 gin, lillet blanc, grapefruit, rosemary and thyme cordial

SPRING INTERMISSION | 14

vodka, strawberry, galliano, sparkling wine and lemon

PEACH & POIVRE SPRITZ | 14

peach black tea, lillet blanc, sparkling wine, black pepper

SPICY MARGARITA | 15

tequila, lime, orange liqueur, mango-habanero hot sauce, soda

NOT AN ESPRESSO MARTINI | 15

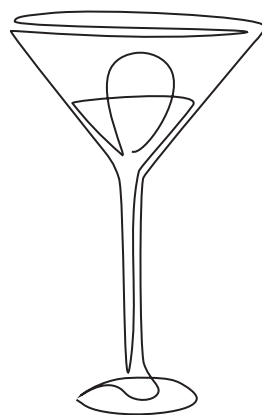
espresso, amaro montenegro, fresh raspberry

DARK CHOCOLATE NEGRONI | 15

dark chocolate infused gin, campari, sweet vermouth, cacao bitters

NOSTRADAMUS | 14

duck fat-washed whisky, sweet vermouth, oleo saccharum, bitters



MOCKTAILS

MOCK-MOSA | 14

choice of mango, grapefruit, pineapple or freshly squeezed OJ topped with N/A sparkling wine (loxton brut)

SPICY MARGARET | 14

pineapple, lime, oleo saccharum, mango-habanero hot sauce, soda

RIDDLES IN THE DARK | 14

espresso, NOA amaro, fresh raspberry. Shaken.

CIPRIANI BELLINI | 14

lush white peach puree, sparkling wine. Sweet and effervescent

DRAFT BEER 12oz | 9 | 20oz | 11

FAIRWEATHER donna pilsner | FOUR FATHERS light lager 4%

BLACK SWAN epa | ROYAL CITY cream ale

COWBELL absent landlord kolsch ale

FEATURE IPA | FEATURE BREWERY

PERONI nastro azzurro 10 | 14

DE ALCOHOLIZED WINE 150ml | 250ml | 750ml

L'ARJOLLE | FRANCE | 12 | 20 | 60

viognier sauvignon | merlot grenache

LOXTON | AUSTRALIA

sparkling brut 11 | 50

NA BEER | 8

GRUVI golden era brew | GRUVI juicy ipa | PERONI 'nastro azzurro' 0.0

BEVERAGES soda pop 4 | fruit juice 5

limonata 5 | aranciata 5 | Booch kombucha 7

2PP | unlimited | Naturizzata **filtered water** - still/sparkling

CAFE BOUFFON

WEEKEND brunch

weekly

Cinq à Sept 5:00PM - 7:00PM | Sundays 5:00 - close

SATURDAY & SUNDAY BRUNCH

10:00AM - 3:00PM

FROM THE CAFE

DRIP COFFEE | 3.5
ESPRESSO | 3.5/4.5
AMERICANO | 4
CAPPUCCINO | 6
LATTE | 7
MOCHA LATTE | 7
CHAI LATTE | 7
LONDON FOG | 7
HOT CHOCOLATE | 7

TEA LEAVES

PREMIUM LOOSE LEAF TEAS | 6
EARL GREY
BOUFFON BLACK
BOUFFON GREEN
MINT CHAMOMILE
ORGANIC CHAI MASALA
MIDSUMMER PEACH
HOT CINNAMON HERBAL



Pastries are baked fresh daily and available in limited quantities

PASTRIES

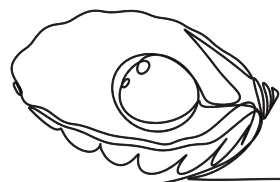
MACARONS | 3
salted caramel / nutella / feature
CARDAMOM MORNING BUN | 7
DARK CHOCOLATE ECLAIR | 8
RASPBERRY ECLAIR | 8

DAY TIME COCKTAILS | 2oz

BLOODY CAESAR | 15
vodka, caesar mix, tabasco, worcestershire sauce, horseradish
SANGRIA SPRITZ | 15
brandy, aperol, mixed citrus, wine, seasonal fruit & herbs, prosecco
BREAKFAST MARTINI | 15
gin, cointreau, freshly squeezed orange juice, simple syrup and lemon
MIMOSA | 16
choice of mango, grapefruit, pineapple or freshly squeezed OJ and redstone blanc de blanc
FRESHLY SQUEEZED ORANGE JUICE | 9

OYSTERS 6/23 | 12/45

classic mignonette, fresh horseradish, mango habanero hot sauce, and lemon



EGGS BENEDICTS | 23

HAM | SALMON | ASPARAGUS
with bouffon crispy poached eggs, brioche, hollandaise
- frites or Loco Fields greens



CRÊPES choice of wheat or buckwheat GF

NUTELLA SWEET CRÊPE | 16 strawberries & chantilly
HAM | 23 ham, gruyère and sauce mornay
MUSHROOM | 23 thyme roasted mushrooms, chèvre & sauce mornay
ASPARAGUS | 23 local asparagus, chèvre and sauce mornay
- served with choice of frites or Loco Fields greens

BRUNCH CLASSICS

FRENCH ONION SOUP | 18
rich beef broth, caramelized onions, sourdough croutons & gruyère
SALADE LYONNAISE | 18
boston bibb and frisée, creamy garlic and shallot vinaigrette, lardons and a bouffon crispy poached egg
CROQUE MONSIEUR | 21
grilled ham and gruyère sandwich with sauce mornay
- choice of sourdough / rustic white
AVOCADO TARTINE | 18
feta and pomegranate - choice of grilled sourdough or rustic white
add smoked salmon | +7 add crispy eggs | + 5
SOUFFLÉ OMELETTE | 18
roasted local asparagus, spring peas and chèvre
- served with Loco Fields dressed greens
SHAKSHUKA | 22
stewed tomatoes, roasted bell peppers, onions and cumin, with feta, cilantro, sunny side up eggs and toast
- make it vegan - substitute tempeh
FRENCH TOAST | 23
thick cut rustic white, seasonal fruit compote, maple syrup, chantilly
BOUFFON BURGER | 30
McIntosh Farms blend of chuck and brisket, with sweet caramelized onions, gruyère, creamy aiöli and green leaf lettuce
- served with frites
ADDITIONS
FRITES 8 | SIDE LOCO FIELDS GREENS 8 | BREAD SERVICE 10