

Wine & Beer Menu

White Wine

Sauvignon Blanc, Foucher en Lieu Dit "Les Jarriers,"

Touraine, France \$7 gl, \$24 btl

Chardonnay, Corvidae "Mirth," Yakima Valley,

Washington \$8 gl, \$26 btl

Rosé Wine

Lavendette, Rosé, Alpes de Haute, Provence, France \$6 gl,

\$22 btl

Red Wine

Cabernet Sauvignon & Merlot, Les Hauts de Trintaudon,

Haut-Medoc, Bordeaux, France \$9 gl, \$29 btl

Pinot Noir, Les Volets, Roussillon, France \$6 gl, \$22 btl

Sparkling Wine

Perelada Brut Reserva, Cava, Catalonia, Spain, France

\$6.50 gl, \$24 btl

Mimosa \$8 gl

Mimosa Flight \$12

Beer & Cider

Brooklyn Lager, duh \$5

Reason Beer, Pale Ale \$4

Maine Beer, Rotating Selection \$10

Potters Seasonal Cider \$6

You must be 21 to purchase alcoholic beverages.

**Please see our board and refrigerated case
for non-alcoholic beverages**

Petite
MARIEBETTE

Menu

**BREAKFAST AND LUNCH SERVED
UNTIL 2:30 MON-FRI, AND 3:00PM SAT & SUN.**

**105 E Water St.
Charlottesville, VA 22902
434.284.8903 • mariebette.com**

Breakfast Menu

Steel-Cut Oatmeal – *Maple-Cinnamon Apples, Brown Sugar \$6, add pecans or almonds 75¢*

House-Made Quinoa Granola & Milk \$7.50

Yogurt Parfait – *Organic Yogurt, Granola, Strawberry Compôte* \$5.50

Egg & Cheese on a choice of croissant or baguette \$6.50

Bacon, Egg & Cheddar on a choice of croissant or baguette \$7.50

Sausage, Egg & Gruyère on a choice of croissant or baguette \$7.50

Croque Monsieur *Ham, Gruyère, Béchamel, Sourdough* \$7.75,
make it a Madame \$9.25 - served open faced*

Sides

Applewood Smoked Bacon \$4.25

Surry Breakfast Sausage \$5

North Country Ham \$4.25

Organic Yogurt \$4.50

Side Mixed Greens \$3

Single Egg Any Style \$2.50

Smoked Salmon \$6

ON SATURDAY & SUNDAY ONLY

Buttermilk Pancakes

with Maple Syrup \$10,

add Vanilla-Strawberries \$1.75

**Consuming raw or undercooked eggs may increase your risk of food-borne illness.*

Lunch Menu

Soup & Salad *add chicken to any salad for \$2.50*

Soup du Jour – \$7

Chef's Greens – *Spring Mix, Shaved Vegetables, Sherry Vinaigrette* \$6.50
add chicken \$2.50

Lacinato Kale – *Apple, Parmesan, Radish, Pecans, Lemon-Balsamic Vinaigrette* \$9.75 *add chicken -\$2.50*

Wheat Berry Salad – *Wheat Berry, Sweet Potato, Mushroom, Feta, Mint, Arugula, Pomegranate, Red Wine -Yogurt Dressing* \$11.50 *add chicken \$2.50*

1/2 Sandwich }
OR } *and a Cup of Soup* \$9.75
1/2 Salad }

Sandwiches & Plates

Jørgenson* – *Smoked Salmon, Cucumber, Crème Fraiche, Red Onion, Dill* \$9.75, *add an egg \$2.50 - served open-faced*

Albemarle – *Chicken Salad, Almonds, Dried Cherries, Spinach* \$8.25

Rockingham – *Chevre, Radish, Cucumber, Arugula, Pickled Onion* \$7.50

Willoughby – *Albacore Tuna Salad, Lemon Aioli, Avocado, Tabasco, Cheddar, Toasted Sourdough* \$9.75

Grilled Cheese – *Cheddar, Gruyere, Manchego, Sourdough* \$7.50;
add ons available for extra charge: Spinach, Roasted Tomatoes, Grilled Onions, Apricot Jam, Bacon, Ham

Quiche Lorraine – *Bacon, Ham, Gruyère* \$6.25, *with side salad* \$9

Quiche du Jour – *Vegetarian* \$6.25, *with side salad* \$9

We proudly use products from the following local producers: Edwards of Virginia, Sylvanaqua Farms, Jam According to Daniel,