

# brunch menu

## AT PEAR STREET BISTRO

*"One cannot think well, love well, sleep well, if one has not dined well."*

*-Virginia Woolf*

### Eat

Brunch includes a homemade biscuit & jam  
Entrées include herb home fries and garnish with fresh fruit

<b>PSB OMELET</b>	<b>\$20.95</b>	<b>SALMON BENEDICT</b>	<b>\$23.95</b>
Made with eggs, stuffed with provolone cheese, chicken, mushroom, spinach and sun dried tomatoes.		Searred salmon fillet, poached eggs, dill hollandaise sauce on the Cronut	
<i>Upgrade to egg whites for \$1</i>		<b>CRAB CAKE BENEDICT</b>	<b>\$23.95</b>
<b>TWO EGGS</b>	<b>\$19.95</b>	Two PSB crab cakes, poached eggs, dill hollandaise sauce on toasted focaccia	
With choice of applewood peppered bacon or smoked chicken apple links		<b>ANGUS CERTIFIED RIB EYE</b>	
<b>BRIOCHE FRENCH TOAST</b>	<b>\$18.00</b>	<b>STEAK BENEDICT*</b>	<b>\$24.95</b>
Brioche soaked in egg batter with cinnamon & sugar, grilled to a golden brown and dusted with powdered sugar		Poached eggs, Cabernet hollandaise sauce on toasted focaccia	
<b>SOUTHERN FRIED</b>		<b>BISTRO CALIFORNIA BENEDICT</b>	<b>\$22.95</b>
<b>CHICKEN &amp; WAFFLES</b>	<b>\$27.50</b>	Mushroom, spinach, avocado, poached eggs, dill hollandaise sauce on focaccia	
Crisp, chicken served on top of brown sugar & bacon infused waffle with jalapeño butter & warm syrup		<b>IMPOSSIBLE BENEDICT</b>	<b>\$22.95</b>
<b>AIDELLS CHICKEN SAUSAGE</b>		Two mini-impossible patties, poached eggs, dill hollandaise sauce on toasted focaccia	
<b>SCRAMBLE</b>	<b>\$20.95</b>	<b>GRILLED ANGUS CERTIFIED</b>	
Aidells chicken sausage, mushrooms, bell peppers & red onions		<b>RIB EYE STEAK &amp; EGGS*</b>	<b>\$37.50</b>
		12oz Steak	

ASK SERVER FOR DAILY SPECIAL

### Salads, Appetizers & More

<b>ASIAN CHOP SALAD</b>	<b>\$19.95</b>	<b>CEVICHE*</b>	<b>\$17.95</b>
Chopped Romaine, chicken, bell peppers, carrots, jicama, celery, scallions, toasted almonds, sesame vinaigrette		Fresh seasonal fish, cilantro, red onions, tomatoes, & cucumber, marinated in lime juice and served with crisp house fried corn chips	
<b>QUINOA PEAR SALAD</b>	<b>\$18.00</b>	<b>BISTRO CHILAQUILES</b>	<b>\$18.95</b>
Chopped Romaine, field greens, cucumber, corn and dried cranberries, tossed with a champagne vinaigrette		Crisp house fried corn chips with tomatillo sauce with mixed cheese, fresh pico de gallo, sour cream and two eggs your way.	
<b>PAN SEARED SALMON SALAD</b>	<b>\$23.95</b>	<i>Add Chicken \$8 Steak \$12 Prawns \$13 Salmon \$13</i>	
Field greens, seasonal tomato, Gorgonzola, hardboiled egg, champagne vinaigrette		<b>FRITTO MISO</b>	<b>\$20.50</b>
<b>POMMES FRITES</b>	<b>\$7.95</b>	Prawns and calamari lightly fried served with crispy onions and Cajun aioli	
Crispy fries served with aioli		<b>ALEPPO PEPPER SPICY</b>	
<b>CRISPY TOTS</b>	<b>\$7.95</b>	<b>FRIED CAULIFLOWER</b>	<b>\$8.95</b>
Organic sweet potatoes, served classic tater tot style, served with lemon pepper aioli		Served with lemon pepper aioli	
		<b>MACARONI &amp; CHEESE PEPPER JACK</b>	
		<b>CREAMY BREADED BITES</b>	<b>\$10.95</b>
		Served with Chipotle aioli	

Parties of 6 or more 20% gratuity included.

**WWW.PEARSTREETBISTRO.COM**

Please Drink Responsibly. 3706667

# brunch menu

## AT PEAR STREET BISTRO

### Burgers & Sandwiches

#### THE BISTRO BURGER

\$22.50

80% lean ground Angus beef, bacon, grilled onion, provolone, garlic aioli Add an egg, your way for \$4.50

#### SALMON SANDWICH

\$24.95

Seared salmon filet, provolone cheese, pepper bacon, aioli, lettuce, tomatoes and avocado, served on a telera roll with pommes frites

#### THE CRONUT\*

\$20.95

A croissant/donut, our version of the breakfast sandwich with scrambled eggs, mixed cheese & thick cut applewood smoked peppered bacon

CHOICE OF BREAD: FOCACCIA, PRETZEL OR BRIOCHE BUN.

### Sides

#### TWO EGGS YOUR WAY

\$8.00

#### AIDELLS SMOKED CHICKEN APPLE

#### LINKS

\$7.00

#### APPLEWOOD PEPPERED

#### THICK CUT BACON

\$7.00

#### HOMEMADE BISCUIT & JAM

#### CRONUT, BUTTER & JAM

\$4.50

#### ADDITIONAL (per person)

\$3.75

### Drinks

#### CHAMPAGNE

\$11.00

#### MICHELADAS

\$10.00

#### MIMOSA

\$11.00

With orange, cranberry or pineapple juice.

Corona, Pacifico, Modelo Especial, Negra Modelo. Made with our homemade mix, Chili rim and diced cucumber

#### 10oz BLOODY MARY

\$11.00

#### 18oz BISTRO BACON MARY

\$21.00

Tito's Vodka, all the fix n's and garnished with our thick cut peppered bacon, served in a bowl with Tajin chili rim

#### ENDLESS MIMOSA \$24.95

With purchase of a brunch entrée. For your safety and others, we have a two-hour max time limit. Available from Open - 2PM. Last Mimosa @ 1:30PM.

*(Excludes Holidays or Special Events, please Reframe from sharing).*

ALL ITEMS ON THIS MENU ARE PREPARED DAILY WITH FRESH INGREDIENTS - WE FRY WITH TRANS FAT FREE SOYBEAN OIL

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



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