



l'étoile

Sunday Brunch

Bloody Mary's and Mimosas

\$5

Starter

Sweetbreads & Eggs

Veal Sweetbreads and Scrambled Eggs

\$6

Biscuits & Gravy

Buttermilk Biscuit and Sausage Gravy

\$6

Crêpes

Fresh Seasonal Fruit

White Chocolate & Maple Mousse

\$7

Smoked Salmon

Served on a Pretzel Bagel

Dill-Chèvre Cream Cheese

\$8

Fresh Fruit Salad

Vanilla Yogurt

\$6

Soup & Salad

Soup du Jour

Made Fresh Daily with Local Ingredients

Cup \$5 – Bowl \$6

Salad l'étoile

Mixed Greens, Roasted Beets, Roquefort

Red Onion, Pine Nuts, Balsamic Vinaigrette

Half \$5 – Full \$9

Summer Salad

Arugula, Red Onion, Carrots, Radish, Cherry Tomatoes,

Grilled Asparagus and Onion, Goat Cheese

Smoked Tomato Vinaigrette

Half \$5 – Full \$9

Entrée

French Toast

White Chocolate & Maple Mousse

Fresh Berry Compote

\$10

The Star Breakfast

Eggs Any Style, Petite Biscuits & Gravy,

Grits & Bacon

\$10

Quiche

Made Fresh Daily with Local Ingredients

Served with Salad

\$10

Chicken Salad

Tarragon & Walnut Chicken Salad on Sunflower Wheat

Served with Salad

\$10

Shrimp & Grits

House Cured Bacon & Roasted Tomato

\$12

Steak & Eggs

Beef Teres Major and Fried Egg

Served Rare with “Hash Browns”

\$16

Eggs Jefferson

Two Poached Eggs over Buttermilk Biscuit, VA Ham,

& Hollandaise, served with “Hash Browns”

\$12

Sides

Smoked Bacon - Buttermilk Biscuit

Local Stone Ground Grits - Toasted Breads

\$3

P'étoile

817 West Main Street - Charlottesville, VA

20% gratuity will be added to parties of six or more. Please, no separate checks

• Consuming raw or undercooked meat, eggs or poultry increases risk of food borne illness. •