

NORTH SHORE BOULANGERIE

SERVING FRENCH-INSPIRED CUISINE IN THE CAFÉ FROM 11:00A.M. TIL 5:30P.M. MONDAY – SATURDAY

4401 NORTH OAKLAND AVE SHOREWOOD

SOUPE, SALADES & “APÉRITIFS”

Served with fresh baguette

Potato and Leek Soup

A rich puree of leeks and potatoes finished with a touch of cream cup 5.00 bowl 7.50

Tomate Soup

Roasted tomatoes & mirepoix with Burgundy wine and crème fraîche cup 4.75 bowl 6.75

Salade Niçoise

Pickled green beans, tomatoes, egg, roasted potato, Niçoise olives and fresh greens tossed in Dijon vinaigrette 8.00
add poached salmon 5.00

Crab Caesar Salad

Romaine spears tossed in classic house-made Caesar dressing served with a pan seared crab cake 13.00
-roasted chicken or poached salmon substitution available

Cheese and Fruit Plate

Assorted artisan cheeses, house-made marmalades, apples, nuts and toasted baguette 12.50

Fromage Brie au Four

Baked double cream brie topped with marinated mushrooms and spiced nuts served with toasted baguette 8.00

Tartine du Saumon

Smoked salmon, capers, onions and tomatoes, with crème fraîche on toasted caraway rye 10.75

Bretzel

Warm handmade pretzel served with a sweet mustard sauce 5.50

PLATS PRINCIPAUX

Served with fresh baguette

Ragout of Duck Confit with Bouquet of Vegetables

Classic confit with fragrant vegetables topped with whipped potatoes 13.00

Quiche Lorraine

Egg custard with bacon and Gruyère cheese in a buttery French crust, served with herbed potatoes au gratin 10.00

Chicken and Mushroom Crêpe

Sautéed chicken and mushrooms in a savory crêpe served with Mornay sauce 12.50

Roasted Tilapia with White Wine Beurre Blanc

Flaky pan seared white tilapia served with a savory wine butter sauce 14.25

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SANDWICHES

Served with a petit salad or herb roasted potatoes au gratin

Sauccisson Sec

Dry-cured salami, asiago cheese, greens, roasted red bell peppers, onion & mustard aioli on toasted baguette 9.50

Vegetable Tartine

Roasted vegetables served on toasted baguette with savory bean spread and gruyere cheese 9.00

Shredded Pork Sandwich

Slow braised pork shoulder with house-made BBQ sauce with buttermilk slaw on toasted rye bread 11.50

Dinde

Sliced turkey, tomatoes, fresh greens, sharp cheddar, red onions and aioli on country bread 9.75

Salade du Poulet

Roasted chicken, shallots, fresh herbs in a creamy dressing with toasted almonds on country bread 9.00

Croque Monsieur

Hot smoked ham with béchamel and Gruyère cheese on toasted country bread 11.00

Croque Madame

As in life, with more and better than a man, a Croque Monsieur with an egg 12.50

Toasted Cheese Sandwich

If Wisconsin was in France, this is the sandwich that would be served

NSB's Three –cheese bread with roasted tomato, garlic aioli and melted asiago and cheddar cheeses 10.00

On a cold day, add a cup of tomato soup 3.75

BEVERAGES

Soda: Coke, Diet Coke, Coke Zero, or Sprite 1.35

Fresh Squeezed Orange Juice 3.00

Apple Juice 1.75

Perrier Sparkling Mineral Water 4.00

Fresh-brewed Iced Tea 1.75

Ask your server for our wine list with selection of the best-valued red, white and sparkling wines from France and the rest of the world – make today special!