



PAPILLONS COCOON

SIP, SAVOR, SURRENDER

10 N. Calvert St, Suite 105

Reservations recommended

BRUNCH MENU | SAT & SUN 11-4pm | \$30 Per Person (2 Courses: Entrée + Appetizer/Dessert)

Select One First Course:

- Summer Berry Parfait (Granola, Fresh Berries, Lavender Honey)
- French Onion Crostini (Gruyère, Thyme)

Select One Second Course:

- Brioche French Toast (Vanilla-nutmeg custard, Berries, Maple syrup)
- Croque Madame Pancakes (Ham, Swiss, Fried Egg, Béchamel)
- Steak & Eggs Frites (Garlic-herb aioli)

LUNCH MENU | MON - FRI 11am-3pm Two courses: Entrée+Appetizer or Dessert)

First Course (Select One):

- Bistro House Salad (Radishes, Cucumber, Champagne Vinaigrette)
- Roasted Tomato Bisque (Gruyère Cheese Crostini)

Second Course (Select One):

- The Bistro Burger (Brie, Caramelized Onions, Dijonnaise, Frites)
- Chicken Fricasse Sandwich (Sourdough Mushrooms)
- Salmon Niçoise Salad (Potatoes, Olives, Lemon-Herb Vinaigrette)

DINNER MENU | NIGHTLY FROM 5PM | \$45 Per Person

Appetizers (Select One):

- Classic Caesar Salad (Parmesan, Croutons)
- Wild Mushroom Tart (Puff pastry, caramelized onions, sherry cream)
- Chilled Shrimp Cocktail

Entrées (Select One):

- Red Wine Braised Short Ribs (Pommes purée, Honey Glazed Carrots)
- Pan-Seared Chicken Fricasse (White wine, Mushroom, Leek Cream Sauce, Scalloped Potatoes)
- Salmon meunière (Brown butter/Capers sauce, Spinach)

Desserts (Select One):

- Lavender-Infused Crème Brûlée
- Crepe Suzette



OPTIONAL ADD-ONS

Mimosa or Bellini Tier (Brunch Only) - \$20
Curated Wine Pairings (Dinner Only) - \$20 (3 Pours)

| 410-941-9442 | FB:PAPILLONSULTRACAFE |

IG: @PAPILLONSCOCOON