

SANDWICHES FROIDS

Cold Sandwiches

ALBACORE TUNA SALAD SANDWICH

Tuna, red onion, cucumbers, cornichons (small pickles) & hard boiled eggs in a rosemary thyme mayonnaise on toasted wheat bread 7.95

ALL NATURAL CHICKEN SALAD SANDWICH

Marinated chicken breast salad with lettuce & tomato. Served on brioche roll 7.95

AMERICAN BLT

Served with peppered mayo on toasted white pain de mie artisan bread 6.95

SMOKED SALMON

Atlantic smoked salmon with tomatoes, capers, red onions & our special onions & herb dill cream cheese. Served on toasted marble rye bread 11.50

DUETTES

Combos

SALAD & SANDWICH

A choice of a salad & 1/2 sandwich 9.00

SOUP & SALAD

A choice of a cup of soup & a salad 8.50

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Soups : Tomato Basil or Soup of the Day

Salads: Bistro House Salad, Spinach Salad
or Caesar salad

Sandwiches: Chicken Salad, Turkey Panini,
Tuna Salad or BLT

Beef Tenderloin Sandwich or Smoked Salmon Sandwich Add 2.00

CREPES ET QUICHE

CHICKEN CREPES FORESTIÈRE

2 chicken crepes topped with Cabernet mushroom sauce & Swiss cheese. Served with a side bistro salad 11.25

CREPE BISTRO

2 warm crepes roulade with ham, bechamel & Swiss cheese. Served with a side bistro salad 9.95

QUICHE LORRAINE

Ham, bacon and cheese quiche. Served with a side of Bistro salad 8.75

HAMBURGERS & CLUB SANDWICH

BEST BURGER IN TOWN

All burgers are 1/2 lb. certified Angus beef patty, hand formed, seasoned with caramelized onions & spices. Grilled to your liking. Served on brioche roll with a side of French fries.

ALLOW 10MN FOR BURGERS

CLASSIC CHEESE BURGER

Topped with aged cheddar cheese, lettuce, tomatoes & an onion ring 9.95

BLUE CHEESE BURGER

Lettuce, tomatoes, sautéed mushroom & gorgonzola cheese 10.95

VEGETARIAN STUFFED PORTABELLA BURGER

Portabella mushroom stuffed with spinach & artichoke & topped with Gouda 9.95

FRESH AVOCADO BURGER

Lettuce, tomato, Swiss cheese & avocado 11.95

CLUB SANDWICH BISTRO

Smoked turkey, ham, bacon, Swiss, cheddar, lettuce, tomato & mayonnaise. On toasted white pain mie artisan bred with French fries 10.25

NEW

CRAB CAKE SLIDER ON BRIOCHE

Three slider crab cake mixed with lump crab, jalapeno peppers, cilantro & a touch of Cayenne. Topped with our homemade remoulade sauce 12.95

PANINIS & HOT SANDWICHES

FRENCH BRIE PANINI

Buttery brie, spinach, bosc pear & prosciutto with Dijon mustard on toasted pugliese bread 9.25

NEW SANTA MONICA CHICKEN SANDWICH

A grilled breast of chicken with avocado, lettuce, tomato & pepper jack cheese on our brioche roll 10.50

PULLED PORK

Slow roasted pulled pork on a french baguette. Served with mango salsa & barbeque sauce 9.25

SMOKED TURKEY PANINI

Smoked turkey, Swiss cheese, tomatoes with Dijon mustard. Served on cranberry pecan bread 7.95

NEW

THE RUBEN RACHEL

A twist on a classic with cole slaw and Thousand Island dressing 9.50



CROQUE MONSIEUR

A French classic with ham, Swiss & bechamel. Served with a bistro salad 9.50

NEW

CUBAN SANDWICH

Cured ham & pulled pork on Cuban toasted bread. Served with dill pickle, Swiss cheese & yellow mustard 9.95



BEEF TENDERLOIN

Herb crusted beef tenderloin, caramelized onions & Swiss cheese with balsamic reduction sauce on a black pepper brioche 10.50

Veggie

TOMATO MOZZARELLA PANINI

Fresh mozzarella, tomato & fresh basil drizzled with balsamic reduction on toasted ciabatta 8.95

LES PATES

SERVED WITH A SMALL CAESAR SALAD

TAGLIATELLE WITH SALMON

Tagliatelle pasta with grilled Atlantic salmon
in a light vodka cream sauce 13.00

SPAGHETTI BOLOGNESE

Angus beef with fire roasted tomato sauce
11.95

NEW GOURMET MAC & CHEESE

with bacon, Asiago, Swiss, aged Cheddar,
bechamel & panko parmesan crumble 11.95

LASAGNA

Layers of noodle with Angus beef 11.95

LES MOULES FRITTES

Mussels and French Fries

MOULES MARINIÈRE

Sautéed mussels in white wine, garlic and shallots 12.95

MOULES POULETTE

Sautéed mussels in white wine, cream, garlic and shallots 12.95

MOULES GORGONZOLA

Moules Poulette with Gorgonzola cheese 13.95

LES VIANDES

FILET AU POIVRE ET COGNAC

Two 4 oz peppercorn grilled filet with
cognac sauce. Served with roasted garlic
mashed potatoes and petit green beans
22.00

ENTRECOTE & FRITES

8 oz Rib-eye Grilled to your liking with
béarnaise sauce. Served with French fries
17.00

LE POULET

NEW ALL NATURAL PECAN CRUSTED CHICKEN BREAST

In a Cabernet mushroom sauce. Served with
Southwest cream corn and petit green beans
12.00

♥ ROSEMARY ROASTED FREE RANGE CHICKEN

Half roasted Chicken with fresh rosemary
herbs. Served with a bistro salad and a side of
Hummus 12.00

LES POISSONS

FISH & CHIPS

Shiner Bock beer battered North Atlantic cod. Served with French fries & homemade jalapeno
tartar sauce. A favorite on Main Street for years! 14.00

GRILLED ATLANTIC SALMON

Pan roasted salmon served with wild rice, Southwest corn and petit green beans 16.00



MainStreet BISTRO & BAKERY

LE PETIT DÉJEUNER

BREAKFAST

BREAKFAST IS SERVED UNTIL 11:30 A.M.. MONDAY THROUGH FRIDAY
& UNTIL 4 P.M. SATURDAY & SUNDAY

All Breakfast Dishes are served with breakfast potatoes
Sub fresh cup of fruit 1.50 - Add a fresh cup of fruit 2.50

CREPES WITH STYLE

CREPE BISTRO

2 warm crepes roulade with ham, bechamel
& Swiss cheese 7.95

CREPE NORMANDY

Sweet crepes filled with cream cheese
mousse & topped with a house made berries
sauce 7.95

BANANA NUT CREPE

2 warm crepes filled with Chocolate
Hazelnut Nutella & bananas 7.95

NEW

BEIGNETS

NEW ORLEANS
BEIGNETS SERVED WITH
A CAFÉ AU LAIT
CRÈME ANGLAISE
6.95

A STEP OUT OF THE ORDINARY

SMOKED SALMON BAGEL

Atlantic smoked salmon on a toasted bagel
with tomatoes, red onions, capers & herb
dill cream cheese 11.50

LA COUPE DE FRUITS

Fresh fruit salad with fresh cantaloupe,
watermelon, grapes, golden pineapple &
strawberries. Served with Romanoff dipping
sauce 5.95

GRANOLA PARFAIT

Granola served with yogurt and topped with
fresh strawberries. 6.50

LA COUPE DE FRAISE ROMANOFF

Fresh Strawberries served with Romanoff
dipping sauce 6.95

OATMEAL

Hot Steamy Oatmeal, served with brown sugar, bananas & strawberries 6.50

FRENCH TOAST

BISTRO-BAKED FRENCH TOAST
DUSTED WITH POWDERED SUGAR,
TOPPED WITH FRESH STRAWBERRIES
& MAPLE SYRUP 7.95

WITH NUTELLA 8.95

PANCAKES & WAFFLES

PANCAKE CHOICES

Stack of three plain buttermilk pancakes 5.95
With blueberries 7.95

With Gourmet Chocolate Chunk 7.95

With bananas & pecans 7.95

NEW

BELGIAN WAFFLE

Waffle dusted with powdered sugar, mixed
berries compote & whipped cream 7.95

EGGS-TRAORDINAIRE

DELUXE BREAKFAST CROISSANT

2 fluffy scrambled eggs, ham & cheddar on our flaky award winning butter croissant.

Served with breakfast potatoes 7.25

Without eggs 4.25

UPSTREAM EGGS BENEDICT

2 poached eggs & smoked salmon on English muffins, topped with Meyer lemon hollandaise sauce 11.95

LE PARISIEN

2 fluffy scrambled eggs & 3 strips of bacon.

Served with our flaky award winning croissant, jam, butter & breakfast potatoes

7.25

EGGS BENEDICT

2 poached eggs with Canadian bacon on English muffins topped with a traditional hollandaise sauce & served with breakfast potatoes 9.95

QUICHE LORRAINE

Served with a side of fresh fruit 7.75

LES OEUF FAÇON TEX-MEX

Eggs Tex-Mex style

BEEF TENDERLOIN BREAKFAST TACOS

Scrambled eggs, beef tenderloin & cheddar, rolled in 2 flour tortillas. Served with breakfast potatoes & salsa 10.95

BREAKFAST TACOS CON CHORIZO

Scrambled eggs, chorizo & cheddar rolled in 2 flour tortillas & served with breakfast potatoes & salsa 9.95

NEW! SPICY CHILAQUILES CASSEROLE

Crispy Corn tortilla chips topped with salsa verde, chicken and jack cheese

Topped with one fried egg 9.95

MIGAS

Southwester egg dish scrambled with jalapenos, corn tortilla strips, chorizo, onions, Swiss cheese, corn & tomatoes. Served with breakfast potatoes & salsa 9.95

SIDES

2 eggs any style 3.00

Breakfast potatoes 3.00

3 strips of bacon 3.00

Cup of fresh fruit 2.50

2 gourmet sausage patties 3.00

Sausage and cheese brioche 2.00

Toast or English muffin 2.00

Choice of Bagels 2.50

BRUNCH DRINKS

Champagne Mimosa 5.00

Bloody Mary sm 3.00 - lg 5.00

Screw Driver sm 3.00 - lg 5.00

Fresh squeezed OJ 4.50

Espresso single 2.00 - double 3.00

Cappuccino sm 2.50 - lg 3.25

Mocha Cappuccino sm 2.75 - lg 3.50

Café Latte sm 2.50 - lg 3.25

Caramel Macchiato sm 2.85 - lg 3.75

L' OMELETTE (BUILD YOUR OWN)

SERVED UNTIL 5 P.M.

3 eggs & 3 ingredients 8.95

3 eggs & 4 ingredients 9.95

Chooses from: Roasted onions . Green onions . Mushrooms . Fire roasted red peppers . Kalamata olives . Jalapenos . Spinach . Tomatoes . Chorizo . Chicken . Ham . Bacon . Turkey . Swiss . Cheddar . Asiago . Feta

Add Smoked Salmon (2oz.) 2.50, Beef Tenderloin (2oz.) 2.50 or Avocado (2oz.) 1.00

Served with a baguette slice, butter & jam



MainStreet

BISTRO & BAKERY

Imported from France, Est. 2000

L'HISTOIRE - THE STORY

In nineteenth-century France, a new style of restaurants was born:
the Bistro.

The Bistro was characterized by its casual atmosphere, and its simple, yet popular, cuisine. It was created by the working class, and used to serve flavorful home-style fare of generous portions accompanied by modest wines for its patrons, which were mostly of working class as well.

The popularity of the Bistro grew very quickly; and very soon it became a favorite not only in France, but in all Europe. Today, The Main Street Bistro & Bakery builds on this tradition of friendly atmosphere, simplicity and sense of community, while keeping up with today's changing tastes.

Our dishes remain true to their ingredients and original cooking techniques, and we are committed to these values as we continue to expand our menu.

We aim to strike a happy balance by offering a formal dining experience within a casual atmosphere that make you feel at home among friends and family.

Yasmine & Fabien

**GRAPEVINE HISTORIC
DOWNTOWN**

316 S. Main Street
Grapevine, TX 76051

**THE SHOPS AT LEGACY
PLANO**

7200 Bishop Road
Plano, TX 75024

THE SHIRE - RICHARDSON

3600 Shire Blvd
Suite 100
Richardson, TX 75082

WWW.THEMAINBAKERY.COM