

## **MOTHER'S DAY BRUNCH**

### **SOUP**

#### **FRENCH ONION SOUP 8**

Caramelized onions, cherry wine, aromatic herbs, beef broth, gruyere cheese, mozzarella cheese, and garlic toast

### **SALAD**

#### **FELLY FRESH SALAD 9 V/GF**

Mix greens, grapes, blue cheese, green apple, almonds and honey citrus vinaigrette

#### **OCTOPUS SALAD 14**

Seared Spanish octopus on a bed of mixed greens with fingerling potatoes, sweet peppers, shallots, capers and tossed in a spicy pepper and caper emulsion.

### **STARTERS**

#### **SMOKED SALMON PLATTER 13**

House smoked salmon, capers, onions, fried boiled egg, and tomato arugula salad with a bagel

#### **STEAMED MUSSLES 13 GF**

steamed in a spicy tomato and white wine sauce

### **BREAKFAST/BRUNCH**

#### **CHORIZO OMELET 14 GF**

House made Chorizo, scallions, gruyere cheese and served with a spicy salad or hash browns

#### **VEGETABLE OMELET 12 GF**

Mushrooms, onion, peppers, and fresh tomatoes. Served with a spicy salad or hash browns

#### **Seared salmon over succotash 19**

Salmon over charred corn, peppers, tomatoes, and white beans

#### **EGGS FLORENTINE 14**

Poached eggs over rye toast sautéed spinach, roasted mushrooms, tomatoes and roasted red pepper sauce

#### **FELLY BREAKFAST PLATTER 14**

2 Fresh buttermilk pancakes topped with banana fosters sauce, served with 2 eggs, 2 smoke house bacon and potato hash

#### **STEAK AND EGGS 24GF**

NY Strip, 2 cage free eggs, and potato hash

#### **SHRIMP AND GRITS 19 GF**

Cajun shrimp, andouille sausage, sauteed peppers and onions over creamy cheese grits

#### **BRUNCH BURGER 15**

House smoke bacon, gruyere cheese and eggs up. Served with a side of fries

### **SIDES**

Hash brown **5**

Smoke House Bacon (3) **3.50**

Turkey Bacon (3) **3.50**

2 cage free eggs your style **3**

3 Buttermilk Pancakes **8**

Wheat, rye, or white toast **1.50**

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."

## ADDITIONAL PROTEIN SIDES

Cheese **1.5**

Shrimp **8**

Salmon **12**

## KIDS MENU

### **Kids breakfast 10**

Served with pancakes and scrambled eggs

### **Kids Burger 10**

Served with fries

### **Grilled Cheese 8**

White bread and gruyere cheese. Served with fries

## PASTRIES & DESSERTS

Danish, scones, and muffins **3**

Assorted cakes **5**

## BEVERAGES

Coffee/Decaf Coffee **3**

Seasonal French press coffee **4**

Espresso **2.50**

Unsweetened Iced Tea **2.5**

Hot Tea **3**

Fresh squeezed orange juice

8oz **5/12oz 7/Carafe 20**

Apple juice **2.5**

Cranberry juice **2.5**

Pineapple juice **2.5**

Saratoga Sparkling Water **1L 7**

Soda **2.50**

House made Bloody Mary Mix  
glass **5/Carafe 13**

A combination of Chef Felipe and Pastry Chef Kelly. Together they have over 40 years of experience in the restaurant business. Taking a leap of faith to open their first restaurant in Philadelphia in May 2019. Creating new and fresh flavors is key, while accommodating with gluten and vegan options. Inspired by French, American cuisines from Johnson and Wales University, their working experience and their parents' backgrounds from Puerto Rico and Barbados. This family owned restaurant welcomes foodies, families, and anyone who is interested in having a great meal.



769 E Passyunk Ave  
Philadelphia, PA 19147  
p. 1.215.923.2860  
fellybistro.com