



welcome to **a toute heure**, a local bistro in the centennial village of cranford.
at ATH, we are proud to support our local community and source locally & seasonally as much as possible for all of our menus. at ATH we also strive to be as green as possible in our packaging, energy usage, and recycling/composting efforts!

[beverages]

glass of all natural OJ // 4
half carafe of OJ for table // 12
glass of terhune apple juice // 4
nj's boylan's sodas & seltzers // 3
fresh brewed iced tea // 3
table bottle of pana (still) // 6
table bottle of pellegrino (bubbles) // 6
"belinni" fruit mixer // 6

[coffee]



small world coffee

we are proud to serve our own "ath blend"
of princeton, nj's small world coffee,
(regular or decaf)
bottomless cup // 5

rocket espresso (fresh ground)
single // 3
double // 5

[tea]

serendipitEA

we offer carefully selected loose-leaf teas
pot for one // 3
pot for 2 (same type) // 5

bard's tempest black tea
assam black tea (irish breakfast)
decaf black tea
marquise grey (early grey) tea
green sencha style tea
blossom (oolong) tea
decaf Charlie chan (chai) tea
ruby sipper (decaf tisane)
mint leaves (decaf tisane)
chamomile flowers (decaf)

SWEET & SAVORY BRUNCH BITES

bowl of ATH's famous breakfast beignets
dusted in powdered sugar
or cinnamon sugar // 8

slice of ATH's toffee-apple cake // 4

slice of ATH's cranberry-walnut loaf // 4

rhubarb crumble muffin // 4

chocolate chip cookie // 2

ath's house made granola parfait, with
vanilla ronnybrook yogurt // 3

trio of crispy fried chickpea & shrimp
fritters with a spring salsa verde // 8

stuffed jalapenos, dipped in tempura and
crispy fried, stuffed with cream cheese &
cheddar, paired with a lemon aioli // 8

beef, spring herb & feta stuffed meatballs
with a green-herb aioli // 8

ath frites with garlic-saffron aioli // 6

two slices of toast with honey butter
& house made jam // 6
your choice: sourdough or multigrain

“LAST SUNDAY” BRUNCH AT a toute heure

Andrea & Jim Carbine, Owners

griddled french toast, levain bread dipped in a sweet maple-vanilla custard and griddled golden, paired with honey butter, blueberry compote & maple syrup // 15

brunch chopped salad with spring greens, chopped ham, hard-cooked egg, red onion, chickpeas, gruyere cheese and a buttermilk vinaigrette // 14

the continental breakfast, with oven baked NJ farm eggs with spinach, a side of ATH's killer house-made granola (contains nuts) & fresh fruit, and a slice of grilled multigrain toast // 12

ath's fall croque madame: a thick cut slice of sourdough bread, spread with dijon, gruyere & béchamel, layered with shaved ham and caramelized onions, then bruleed & topped with a sunnyside-up NJ farm egg, served with a side of frites // 16

savory cornmeal waffle, topped with slow-cooked pulled chicken tossed in a salsa verde herb sauce, topped with a sunnyside up egg & sprouted greens // 18

individual frittata with NJ farm eggs baked with spicy chorizo sausage, savory potatoes, and onions, topped off with spring greens tossed in a salsa verde vinaigrette & queso fresco cheese // 18

griddled gratin with spring potatoes, leeks, and asparagus, topped with spring greens in a garden oregano vinaigrette, and lemony-bread crumbs // 16

crispy polenta cake, lightly breaded, topped with a poached NJ farm egg and a roast tomato vinaigrette, finished with shaved parmesan // 16

house-made fried pizza, made to order with a soft crust, and topped with spring onions, asparagus, and ramps and a creamy local chevre goat cheese, finished with a sunnyside-up NJ farm egg // 18

shrimp “po boy” sandwich, with crispy coated shrimp topped with pickled cabbage and a finished with a spicy mayonnaise on a soft bun, paired with a side of ATH house made Yukon potato chips // 18

*if you have allergies or dietary concerns, please inform your server.
please note, a 20% gratuity will be added to all parties of 6 or more.*