

SMALL PLATES

Add Chicken 5.75 | Add Shrimp 10.00

- SOUP DU JOUR..... 7.50
Chef's Choice
- ONION SOUP GRATINEE9.00
with Gruyère Cheese
- MIXED BABY GREENS 🌿 7.50
Fresh Herbs, Shallots, Dijon Vinaigrette
- ARUGULA & PARMESAN 🌿 9.75
Cherry Tomato, Lemonette Dressing
- LE PUY LENTIL SALAD 🌿 10.50
Shaved Garden Vegetables,
Fresh Herbs, Brioche Croutons,
Whole Grain Mustard Vinaigrette
- BURGUNDY ESCARGOTS 10.50
In Lemon Garlic Butter
- SALMON TARTARE..... 14.50
Smoked & Fresh Salmon, Cilantro
Avocado Mousse, Grapefruit,
Ginger Oil, Pickled Shitake,
Lemon Aioli, Brioche Croutons
- SEARED TUNA CRUDO..... 18.00
Avocado, Charred Scallions,
Confit Peppers, Opal Basil,
Lemon Aioli, Fingerling Chips
- FOIE GRAS TORCHON..... 26.00
House Made, Quatre Epices,
Toasted Brioche, Compote du Jour

SANDWICHES

- CROQUE-MONSIEUR 12.00
Grilled Ham & Cheese, Gruyere,
Bechamel Add Fried Egg
(Croque-Madame 1.50)
- BLACKENED FISH SANDWICH.... 18.50
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun
- HAMBURGER (USDA Prime Beef) .14.00
Romaine Lettuce, Tomato, Onion,
Brioche Bun
(Cheddar, Gruyère, Blue Cheese
Add 1.75)

🌿 Vegetarian Items

BISTRO PLATES

ARTISAN CHEESE &
CHARCUTERIE SELECTION

CHOICE OF 3 | 17.00

CHOICE OF 5 | 27.00

CHOICE OF 7 | 36.00

(full selections on back)

BRUNCH

menu

SAT & SUN
11:00AM - 2:30PM

EGGS BENEDICT 13.50

English Muffin, Canadian Bacon,
Hollandaise Sauce, Home Fries

EGGS NORWEGIAN 14.75

English Muffin, Smoked Salmon,
Hollandaise Sauce, Home Fries

OMELETTE 13.00

(Choice of three ingredients,
Home Fries, Toast)

Ham, Bacon, Mushrooms,
Bell Pepper, Tomato, Onion,
Spinach, Cheddar, Gruyère,
Goat Cheese

Smoked Salmon (add 3.50)
Egg White (add 2.00)

CROISSANT SANDWICH 13.00

Scrambled Eggs, Prosciutto,
Arugula, Tomato,
Roasted Garlic & Basil Aioli

CROQUE MADAME 13.50

Grilled Ham & Cheese, Gruyere,
Bechamel, Fried Egg

SHORT RIB HASH 19.50

Caramelized Onions,
Roasted Red Beets,
Crushed Potatoes, Poached
Eggs, Sauce Bordelaise

STEAK & EGGS 24.50

Char Grilled 6oz Akaushi
Flat Iron, Sunny Up Egg,
Watercress, Cherry Tomato,
Homefries, Sauce Au Poivre

COCKTAILS

ST. GERMAIN COCKTAIL 11.00 | 1L Carafe 30.00

Champagne, Club Soda,
St. Germain Elderflower Liqueur,
Lemon Twist

MIMOSA 9.50 | 1L Carafe 30.00

Fresh Squeezed Orange Juice,
Champagne

PISTACHE BLOODY 10.00

Dixie Black Pepper Vodka,
Tomato Juice, Spices,
Blue Cheese Olives

WHITE PEACH BELLINI 11.50

White Peach Purée, Champagne

PETIT DEJEUNER

- CROISSANT 🌿 3.25
Served with Butter and Jam
- PAIN AU CHOCOLAT 🌿 3.25
(Chocolate Croissant)
- DUCK SAUSAGE..... 4.00
House Made Duck Sausage
- BUTTERMILK WAFFLES 🌿 12.00
Toasted Almonds, Fresh
Whipped Cream, Caramelized
Orange Butter Sauce
- CHICKEN & WAFFLES..... 17.50
Confit All Natural
Bell & Evans Chicken Leg,
Buttermilk Waffle, Poached Egg,
Spicy Dijon Maple Syrup
- FRENCH TOAST 🌿 12.00
(PAIN PERDU)
Brioche Bread, Toasted Walnuts,
Warm Apple Compote

MAIN PLATES

- PROVENCALE QUICHE..... 12.50
Bell Peppers, Onions, Garlic,
Fennel, Olives, Goat Cheese,
Mixed Greens
- NIÇOISE SALAD 15.50
Mixed Greens, Tomato,
Haricots Verts, Red & Green
Bell Pepper, Potato, Eggs, Olives,
Anchovies, Albacore Tuna
(Seared Tuna Add 6.50)
- GRILLED CHICKEN PAILLARD .. 14.50
Lightly Pounded Marinated
Chicken Breast, Arugula, Tomato,
Parmesan Reggiano
- DUCK CONFIT 22.00
Frisée, Smoked Duck Lardons,
Pistache Vinaigrette,
Brioche Croutons
(Add Poached Egg 2.50)
- MOULES FRITES "MARINIÈRE" ... 21.00
P.E.I. Mussels, Pommes Frites,
White Wine-Garlic-Shallot Broth
- SMOKED SALMON PLATTER..... 19.75
Red Onion, Capers, Egg,
Sour Cream Arugula,
Toasted Bagel
- GRILLED CANADIAN SALMON. 21.00
Signature Ratatouille, Arugula,
Basil Pesto, Red Pepper Coulis
- GRILLED LOCAL MAHI MAHI.. 23.50
Ginger & Garlic Marinated,
Moroccan Fregola Salad,
Butternut Squash, Apricots,
Harissa Spiced Cherry Tomatoes,
Mint Crème Fraiche
- STEAK FRITES..... 24.50
Char-Grilled 6oz Akaushi Flat Iron,
Maitre D Butter, Pomme Frites
- BRUNCH STEAK TARTARE..... 22.00
Hand Cut Tenderloin Mixed With
Traditional Condiments, Pommes,
Frites, Greens (Add Egg Yolk 1.50)
- FILET AU POIVRE..... 36.00
Pepper Crusted Beef Tenderloin,
Black Pepper Brandy Sauce,
Pommes Frites

18% Gratuity will be added for parties of 7 or more.

* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses