APPETIZERS

SOUP DU JOUR tasting 8/full 10

ONION SOUP GRATINÉE tasting 9/full 13

BASKET OF BEIGNETS 12

BEEF TARTARE* Capers, Sherry Dijon Aïoli, Shallots, Sliced Baguette 15

SALADES

(*add Grilled Salmon or Chicken...8)

SALAD OF BEETS Mâche, Goat Cheese, Candied Hazelnuts, and Hazelnut Vinaigrette 10/13

> Truffle Caesar Anchovy, Romaine, Parmesan, & Brioche Croutons 12/16

MIX OF YOUNG GREENS Fresh Herbs, Shallots, Champagne Vinaigrette 9/12

NICOISE Tuna, Pickled Red Onions, Haricots Verts, Olives, Egg, Anchovy, Tomato, Fingerlings, Red Wine Vinaigrette 16

Les Enfants

KIDS PANCAKES 12

KIDS SCRAMBLED EGGS with House Potatoes, or Fruit (ADD CHEDDAR CHEESE +1)

> 12 **GRILLED CHEESE**

WITH FRUIT OR FRITES 12

HAM & CHEESE WITH FRUIT OR FRITES 12

FRESH FRUIT & YOGURT 9

FRESH PASTRIES

ALMOND CROISSANTS 4 🍑 CHOCOLATE CROISSANTS 4 BUTTER CROISSANTS 3.5 PISTACHIO MADELEINES 1.5 🍑 SEASONAL FLAVOR BISCOTTI 1.5 🌔 SEASONAL FLAVOR SCONES 3.5 DEMI BAGUETTES 1.75

CLASSICS

QUICHE Served with Mix of Young Greens, Frites, or Fresh Fruit 15 or Soup Du Jour (+3) or Onion Soup (+4)

PANCAKES Classic Buttermilk, Maple Syrup, Butter, Powdered Sugar 13

BRIOCHE FRENCH TOAST Berry Coulis, Powdered Sugar, Maple Syrup 11

> **MOULES FRITES** White Wine, Garlic and Parsley 17

Salmon Plate Beet Cream Cheese, Salmon Rilletes, Smoked Salmon, Capers, Assorted Pickles, Miche 16

LES OEUFS

SCRAMBLE TARTINE (upon request, egg whites only) Cheddar, Bacon Lardons, Sauce Verte over Griddled Miche 13

DUCK HASH Eggs any Style with Roasted Potatoes, Pearl Onions, Mushrooms, Kale, Duck Confit, Hollandaise 16

THE TALCOTT

Two Poached Eggs, House Potatoes, Bacon, Side of Hollandaise 14

EGGS BENEDICT Two Poached Eggs, Brioche, Ham, Hollandaise 15

Fruits de Mer

HUÎTRES

Oysters Each ... 2.75 1/2 dozen ... 15 Dozen ... 28

CREVETTES

Shrimp Each ... 2.5 1/2 dozen ... 14 Dozen ... 24

SAUCES Mignonette, Cocktail Sauce, Tarragon Aïoli, & Lemon Wedges

SANDWICHES

CROQUE MONSIEUR, *MADAME* Classic Ham & Cheese, Sauce Mornay 11 *with Fried Egg... 12

MONTE CRISTO Ham, Chicken Confit, Gruyère, French Toast, Maple Syrup and Berry Coulis 12

Steak Sandwich Thin Sliced Steak, Fontina Cheese, Braised Onions, Arugula, Roasted Garlic & Foie Butter, Aioli, Served with Frites 17

AVOCADO TOAST

Toasted Miche, Lump Crab, Egg Whites, Shallots, Remoulade. Served with Mix of Young Greens 13

A LA CARTE

FRITES 8 HOUSE POTATOES 5 FRESH FRUIT 5.5 MACARONI & GRUYÈRE 8 MACARONI LYONNAISE 9 BACON 8 House Made Sausage PORK OR CHICKEN

BRUNCH



9 Cloise Our version of a Nirrley Temple, with the addition of a Light Jasmine Syrup & a Slice of Orange 3.5 COFFFEE & TEA DRIP COFFEE / CAFE AU LAIT 3 CAPFUCCINO/LATTE 4/5 ESPRESSO 2.75 CUBAN 4 HOICE AU LAIT 3 CUBAN 4 HOICEA GREEN ALA GREY HOUSE MADE GRANOLA 14 DRIP COFFEE / CAFE AU LAIT 3 CAPFUCCINO/LATTE 4/5 ESPRESSO 2.75 CUBAN 4 HOICEA GREEN 1, JANNIN HOICEAG GREEN 4 CUBAN 4 HOICEAG GREEN 1, JANNIN HOICEAG GREEN 1

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illness. 🖻 Contains nuts or nut oil. 20% Gratuity for Parties of 6 or More