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

FRESH PASTRIES

ALMOND CROISSANTS 4 5 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

MOULES FRITES White Wine, Garlic and Parsley 17

Salmon Plate

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

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

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, Aïoli, Served with Frites

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

PORK OR CHICKEN

Script Pork or Chicken

Our version of a Shirley Temple, with the addition of a Light

Jasmine Syrup & a Slice of Orange

Signature Syrup & a Slice of Orange

BRUNCH DRINKS

COFFEE & TEA

CLASSIC BLOODY MARY

DRIP COFFEE/CAFÉ AU LAIT 3
CAPPUCCINO/LATTE 4/5

ESPRESSO 2.75

CUBAN 4
HOT TEA

ENGISH BREAKASI, JAMAINE
HOICHA GREEN, LARI GREY, DECAF EARL GREY

DEATH IN THE AFTERNOON
ABSINTHE, LEMON, SPARKLING
HOICHA GREEN, LARI GREY, DECAF EARL GREY

ABSINTHE, LEMON, SPARKLING
HOICHA GREEN, LARI GREY, DECAF EARL GREY

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

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