

APPETIZERS

- SOUP DU JOUR** 10
Soup Of The Day
- ONION SOUP GRATINEE** 14
With Gruyère Cheese
- BURGUNDY ESCARGOTS**..... 18
In Lemon Garlic Butter **gf**
- TARTARE DE SAUMON***.....24
Handcut Salmon, Charred Pineapple,
Cucumber, Avocado, Jalapeño,
Key Lime Aioli, Taro Chips **gf**
- PATÉ DE CAMPAGNE**..... 18
House Made Pickles,
Mustards, Petite Salad

SMALLPLATES

- Add 5oz Chicken Breast 6**
- Add 10oz Chicken Breast 10**
- Add Grilled Shrimp 12**
- MIXED BABY GREENS** 12
Fresh Herbs, Shallots,
Pistache Vinaigrette **gf, v**
- LE PUY LENTIL SALAD** 19
Tabil Roasted Carrots,
Housemade Raisins, Pickled Onion,
Orange, Cashew, Hummus Smear,
Tunisian Flatbread, Tahini Dressing **veg**
- ARUGULA & PARMESAN** 18
Beefsteak Tomatoes, Fennel,
Parmigiano Reggiano,
Lemonette Dressing **gf, veg**
- ROASTED BEET SALAD** 18
Golden Beets, Baby Carrots,
Herbed Goat Cheese, Pistachio,
Honeycrisp Apple, Watercress,
Tarragon Vinaigrette **gf, veg**
- CAULIFLOWER TAGINE**.....24
Roasted Carrots, Lentils, Chickpeas,
Spicy Cashews, Dates, Coconut Milk,
Fresh Herbs, Minted Yogurt **gf, veg**
- FARRO SALAD** 18
Oyster Mushrooms, Baby Eggplant,
English Peas, Roasted Carrots,
Fresh Herbs, Harissa Vinaigrette **v**

BISTRO PLATES

ARTISAN CHEESE & CHARCUTERIE SELECTION

- CHOICE OF 3 | 18**
- CHOICE OF 5 | 28**
- CHOICE OF 7 | 38**

(full selections on back)

AFTERNOON PLATES & SPECIALTIES

MON - SUN
2:30 PM - 5 PM

MOULES FRITES "MARINIÈRE"
36
P.E.I. Mussels,
Pommes Frites,
White Wine-Garlic-Shallot Broth **gf**

SMOKED SALMON PLATTER*
28
Red Onion, Capers, Egg,
Sour Cream, Arugula,
Grilled Sourdough

**GRILLED FAROE ISLAND
SALMON**
36
Signature Ratatouille,
Arugula, Balsamic Drizzle **gf**

PETIT BRANZINO
28
Farro, Oyster Mushrooms,
Baby Eggplant, English Peas,
Roasted Carrots, Fresh Herbs,
Harissa Vinaigrette

SPANISH OCTOPUS
28
Kimchee Cauliflower,
Edamame Purée, Cashew,
Pickled Vegetables,
Firecracker Sauce **gf**

QUICHE LORRAINE
20
Leeks, Applewood Smoked Bacon,
Gruyere, Mixed Baby Greens

BISTRO STEAK
36
8oz Hanger Steak, Maître D Butter,
Pomme Frites **gf**

STEAK TARTARE*
32
Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Pommes Frites,
Grilled Sourdough

SANDWICHES

- CROQUE-MONSIEUR** 18
Roasted Ham & Cheese,
Gruyère, Grain Mustard, Béchamel
CROQUE MADAME (Fried Egg Add \$4)
- SHRIMP ROLL**28
Lemon Aioli, Butter Lettuce,
Fine Herbs, Top Split Brioche Bun
- HAMBURGER**22
10oz House Blend, Lettuce,
Tomato, Onion, Brioche Bun
Add Cheese \$3
(Cheddar, Gruyère)

DESSERT

- PISTACHE PROFITEROLES** 15
Vanilla Ice Cream Filled Cream
Puffs, Dark Chocolate Sauce,
Candied Almonds
- MOUSSE AU HOCOLAT**14
Dark Chocolate Sauce,
Vanilla Chantilly **gf**
- CRÈME BRULÉE**..... 13
A Classic made with
Fresh Vanilla Beans **gf**
- MADELEINE BASKET**10
Freshly Baked
- GELATO & SORBET**..... 12
Ask about our daily flavors **gf**
- LA ROCCA Specialty Coffees**
- MIGHTY LEAF Organic Teas**

***gf** Gluten Free **veg** Vegetarian
v Vegan