

## Snacks

ALMOND-ORANGE BOSTOCK 5-

WARM CHOUQUETTES  
kumquat marmalade 6-

CRÈME FRAÎCHE COFFEE CAKE 7-  
chocolate chunk & armagnac prune

ONION SOUP GRATINÉE  
cave-aged gruyère, thyme croûtons 14-

CHICKEN LIVER MOUSSE  
rhubarb & rosé preserves, baguette 11-

BREAKFAST BOARD  
bayonne & smoked ham, brie cheese, roasted pear,  
baguette & butter, house yogurt & granola 18-

CHEESEBOARD  
and accompaniments 20-

## Sides

GRIDDLED HAM 6-

HOUSE THICK CUT BACON 6-

SEARED FOIE GRAS\* 22-

POTATOES LYONNAISE 5-

POMMES FRITES  
house catsup, anchovy mayonnaise\* 6-

BRIOCHE TOAST 4-  
irish butter, red grape preserves

TWO EGGS\* 5-  
sunnyside up, scrambled, or poached

SMALL GREEN SALAD 5-  
butter lettuce, radish, dijon vinaigrette, parsley

## Salads

BELGIAN ENDIVE SALAD  
fourme d'ambert bleu, candied walnut, dijon vinaigrette 13-

BUTTER LETTUCE SALAD  
fines herbes, radish, dijon vinaigrette 11-

SALADE LYONNAISE  
frisée & escarole, warm bacon vinaigrette, poached egg,\* brioche croûtons 15-

## Entrées

QUICHE FLORENTINE  
spinach, leek & gruyère quiche, green salad 15-

FRENCH OMELETTE  
fines herbes, gruyère, crème fraîche 10-

SMOKED SALMON RÖSTI  
potato rösti, house smoked salmon, poached egg,\* dill, horseradish, béarnaise\* 17-

ASPARAGUS AND MOREL MUSHROOMS  
poached eggs,\* gratinéed sauce béarnaise\* 16-  
...with jambon de bayonne 20-

PAIN PERDU  
french toast, maple chantilly, roasted rhubarb *(please allow 20 minutes for preparation)* 14-  
...with 2.5oz seared foie gras\* 33-

OEUF EN MEURETTE  
poached eggs\* in red wine sauce, bacon lardons, mushrooms, onion, garlic-rubbed brioche 16-

CROQUE MONSIEUR  
ham, gruyère & mornay on griddled brioche 12-

CROQUE MADAME  
croque monsieur with a sunny side egg\* 14-

CHEESEBURGER  
grilled 8oz house-ground beef patty,\* aged cheddar, grilled onion, truffled bordelaise 16-

IMPOSSIBLE BURGER  
griddled vegetarian patty, aged cheddar, grilled onion, truffled vegetable demi, brioche bun 18-

STEAK + EGGS  
grilled 7oz/14oz ribeye,\* two eggs,\* sauce béarnaise,\* french fries or potatoes lyonnaise 25/46-

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness. Greg and Gabi thank you for your patronage.

20% service charge will be added to parties of eight or more.