



LE DEJEUNER

Three Course Prix Fixe \$29 (Not available for sharing)

Includes one Appetizer or Soup or Salad, one Sandwich or Entree, and one Dessert

**Exclusions: Cheeses/Charcuteries (5 selections), Beignets (6)*

Appetizers

Beignets de crevettes (3/6 pieces) Rock shrimp savory beignet, guacamole, lime	9/18
Salmon rillettes tartine Cucumber & herbs salad, arugula	13
Plateau de charcuteries (3/5 selections) Daily selection with condiments	12/18
Assiette de Fromages (3/5 selections) Daily cheese selections	12/18
Soupe du jour Daily housemade soup	9

Salads & Sandwiches

All sandwiches served with pommes frites & watercress salad

Caesar salad Romaine heart, Parmesan, 60° egg, country bread, lemon anchovy vinaigrette Add Chicken / *Steak / Fish / Shrimp \$8	10
Salade de crudités vinaigrette Shaved carrots, celery root, cauliflower, frisée, walnuts, shallot vinaigrette	9
Salade de betteraves et potiron au chèvre Roasted beets and fall squash, arugula, pumpkin seeds Goat cheese mousse	12
Croque Monsieur Grilled ham & Gruyère cheese sandwich on Multi-grain bread, Mornay sauce	15
Virginia Angus beef *Burger Brioche bun, Lettuce, tomato, crispy onion <i>Add: Cheddar, Blue cheese or Bacon \$1/each</i>	15
Grilled Chicken Sandwich Bacon, Cheddar, Guacamole, lettuce, tomato on a brioche bun	15
Tartine du Jour Broiled cheese and toppings over country bread	14

Entrees

Galette (Flat bread) Roasted squash, caramelized onions, bacon, parmesan, arugula	14
Grilled Chicken "Paillard" Pounded-thin chicken breast, marinated and grilled, Chicken jus, over duck fat roasted potatoes, frisée salad, pickled shallot	15
Mussels of the day, pommes frites GF Daily preparation of steamed Maine mussels	15
*Poisson du jour Daily market seafood selection	18
*Steak - Frites GF Grilled Bistrot Filet, cabernet-shallot sauce, Pommes frites, watercress	19
Risotto du jour GF Daily chef's risotto	14

Desserts

***Items marked GF are gluten free or can be made gluten free*

Profiteroles au chocolat "Choux" pastries filled with Vanilla ice cream, Valrhona chocolate sauce	10
Crème Caramel GF Vanilla-Cardamom scented custard, espresso ice cream, candied orange, White chocolate	10
Pot de crème au chocolat GF Valrhona dark chocolate pudding, Crème Chantilly, candied orange, cocoa nib tuile, dark choc. shavings	10
Housemade Ice creams & Sorbets GF Chef's assortment traditional and seasonal flavors, Pizzelle cookie	10
Crêpes au Nutella Chocolate Hazelnut filled crepes, crème Chantilly, Candied hazelnuts, Chocolate fudge sauce, dark chocolate shavings, powdered sugar	10