



Lunch Menu

Small Plates

- Marinated Olives
Citrus, coriander
6
- Onion Soup Gratinée
Gruyere, croutons, thyme
9
- Soup du Jour
Cup 4/Bowl 7

Salads

- Mixed Green Salad
Roasted tomato, seasonal vegetables
Sherry vinaigrette
8
- Salad Lyonnaise*
Frisee, poached egg, bacon lardon
Shallot vinaigrette
10
- Warm Asparagus Salad
Peas, red pepper, nicoise olives, pine nuts
Lemon vinaigrette
10

Add to your salad:

Chicken \$5, Steak or Shrimp \$6

Mussels & Frites

- Mariniere
White wine, shallots, garlic
14
- Mushroom & Truffle
Bacon, truffle cream
14

Sides

- Hand Cut Frites with Aioli
Sautéed Seasonal Greens
5 each

Crepes

Served with mixed greens or frites

- Roasted Chicken
Melted leeks, arugula, mushrooms, gruyere
10
- Roasted Fall Squash
Brie, toasted pine nuts, sage pesto
10
- Sautéed Shrimp
Pickled garlic, greens, red pepper aioli
12
- Duck Confit
Apple, fennel, balsamic reduction
10

Entrees

- Steak & Frites*
Hanger steak, salad, green peppercorn sauce
18
- Poisson du Jour*
Chefs inspiration of local fresh fish
18
- Petit Cassoulet
Toulouse sausage, duck confit, pork belly, beans
14
- Croque Monsieur
Gruyere cheese, ham, béchamel sauce
13
- Croque Madame*
Croque Monsieur topped with a sunny side egg
14
- Omelet
Asparagus, fines herbes, goat cheese
12
- Daily Sandwich Creation
Served with soup du jour or mixed greens
Substitute Onion Soup, additional \$3
10

Matthew Schulz
Owner/Executive Chef

Candice Mahala
Owner/General Manager

*Split Plate Charge \$3
18% gratuity added to parties of 6 or more*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*



Brunch Menu

To Share

- Gruyere cheese Gougeres
6
- Marinated Olives
Citrus, coriander
6
- Beignets
Bourbon syrup, powdered sugar
7
- Fresh baked Croissants (2)
5

Crepes

- Roasted Chicken
Melted leeks, mushrooms, arugula, gruyere
10
- Roasted Fall Squash
Brie, toasted pine nuts, sage pesto
10
- Sautéed Shrimp
Pickled garlic, greens, red pepper aioli
12
- Nutella, Banana & Crème Anglaise
8
- Seasonal Fruit & Spiced Crème Fraiche
8

Entrees

- Steak & Frites*
Hanger steak, salad, green peppercorn sauce
18
- Poisson du Jour*
Chefs inspiration of local fresh fish
18
- Croque Monsieur
Gruyere cheese, ham, béchamel sauce
13
- Croque Madame*
Croque Monsieur topped with a sunny side egg
14

Sides

- Smoked Bacon, Canadian Bacon or Sage Sausage 5
- Frites 5
- Eggs 3 each
- White or Wheat Toast or English Muffin 3

Small Plates

- Onion Soup Gratinée
Gruyere, croutons, thyme
9
- Mixed Green Salad
Roasted tomato, seasonal vegetables
sherry vinaigrette
8
- Salad Lyonnaise*
Frisee, poached egg, bacon lardon
shallot vinaigrette
10
- Warm Asparagus Salad
Peas, red pepper, olives, pine nuts, goat cheese
Lemon vinaigrette
10
- Steak Tartare*
Cornichons, house mayo, quail egg, gaufrettes
11

Mussels & Frites

- Mariniere
White wine, shallots, garlic
14
- Truffle
Bacon, mushrooms, truffle cream
14

Oeufs

- Eggs any style*
Choice of Bacon, Canadian bacon, Housemade sausage
10
- Pain Perdu
French toast, bourbon syrup, spiced crème fraiche
11
- Eggs Benedict*
Canadian bacon, hollandaise sauce
12
- Braised Pork Hash*
Poached eggs, hollandaise sauce
12
- Quiche du jour
Mixed greens salad
11
- Omelet
Asparagus, fines herbes, goat cheese
12

Matthew Schulz
Owner/Executive Chef

Candice Mahala
Owner/General Manager

Split Plate Charge \$3
18% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness



To Share

Marinated Olives
Citrus, coriander
6

First Course

Escargots Bourgogne
Garlic, butter, parsley
9

Sautéed Calamari
Roasted peppers, olives, tomato, potato
11

Steak Tartar*
Cornichons, house mayo, quail egg, gaufrettes
11

Sides

Black Beluga Lentils
Hand Cut Frites with Aioli
Ratatouille
Sautéed Seasonal Greens
5 each

Classic Bistro Entrees

Cassoulet
Toulouse sausage, duck confit, pork belly, beans
22
Steak & Frites*
Hanger steak, green peppercorn or béarnaise sauce
25
Bouillabaisse
Seasonal seafood, grilled baguette, rouille
22
Herb Roasted Chicken
Pomme Lyonnaise, root vegetables, natural jus
20

Dinner Menu

Soups & Salads

Onion Soup Gratinée
Gruyere, croutons, thyme
9

Mixed Green Salad
Roasted tomato, seasonal vegetables
Sherry vinaigrette
8

Salad Lyonnaise*
Frisee, bacon lardon, poached egg
Shallot vinaigrette
10

Warm Asparagus Salad
Peas, red pepper, nicoise olives, pine nuts
Lemon vinaigrette
10

Mussels & Frites

Mariniere
White wine, shallots, garlic
14
Mushroom & Truffle
Bacon, truffle cream
14

Signature Entrees

Duck Breast*
House made pappardelle, mushrooms, greens
23
Roasted Lamb Sirloin*
Israeli cous cous, ratatouille, mint pesto
25
Fresh Catch en Papillote
Spring vegetables, potatoes, white wine
Mkt price
Polenta Forestiere
Sautéed mushroom, Burgundy cream, haricots verts
19

*Split Plate Charge \$3
18% gratuity will be added to parties of 6 or more*



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness



Beverage Menu

Specialty Cocktails

Violette Royale <i>Champagne, Crème de Violette</i>	8.50
Chrysanthemum <i>Benedictine, Dry Vermouth, Absinthe</i>	10.00
Matt's Manhattan <i>Bulleit Rye, Cassis, Bitters</i>	10.00
French Blonde <i>Gin, St Germain, Lillet Blanc</i>	10.00
Grown Up Orangina <i>Grapefruit Vodka, Citrus juices</i>	8.50
Afternoon in France <i>Courvoisier, Grapefruit Liqueur & Juice</i>	10.00
French Margarita <i>Tequila, Chambord, Grand Marnier</i>	10.00
Dark & Stormier <i>Goslings Rum, Domaine Canton, Ginger Beer</i>	10.00

Non-Alcoholic

San Pellegrino	Sm 2.75	Lg 6.00
Flavored San Pellegrino –		3.50
Lemon, Blood Orange, Grapefruit		
Coke, Diet Coke, Sprite, Ginger Ale	2.75	
Coffee, Decaf, Hot Tea	3.50	
French Press Coffee	Half 5.00	Full 9.00
Iced Tea	2.75	

Draught Beer

Boulevard 80 Acre Wheat	7.00
Westbrook One Claw Rye	7.00
Oskar Blues Pinner IPA	7.00
Holy City Yeast Wrangler	7.00
River Dog Coastal Kolsch	7.00
Frothy Beard Brown Ale	7.00

Large Format Beer

22oz Stone Ruination	17.00
22oz Lagunitas HopStoopid	15.00

Bottles & Cans

Blanche de Bruxelles	9.00
Boddingtons	8.00
Corona	6.00
Dogfish Head 90 Minute	8.00
Guinness Stout	6.00
Magic Hat #9	6.00
Oskar Blues Yella Pils	6.00
Stella Artois	6.00
Victory Golden Monkey	8.00
Coors Light, Miller Lite	5.00
St. Pauli Girl N/A	6.00

Brunch Cocktails

Mimosa	6.00
Pink Grapefruit Mimosa	7.00
Pomegranate Mimosa	7.00
Bellini	6.00
Bloody Mary	7.00

View our **WINE LIST** on the opposite side



	3oz	6oz	
	Taste	Glass	Bottle
Sparkling			
Cava-Brut Reserva, Segura Viudas, Penedes, Spain, NV	3.5	7	28
Blanc de Blancs, Henry Varnay, Loire, France, NV	5	10	36
Etoile Brut, Domaine Chandon, California, NV			58
Etoile Rose, Domaine Chandon, California, NV			58
Grand Brut, Perrier-Jouet, Champagne, France, NV			78
White ~ Light, Crisp, Refreshing			
Muscadet, Fils de Gras Moutons, Branger, Loire, France, 2013	4.5	9	34
Picpoul de Pinet, Hughes Beaulieu, Languedoc, France, 2014	4	8	30
Pinot Blanc, Sass, Rogue Valley, Oregon, 2013	6	11	42
Pinot Gris blend, Guild #8, Columbia Valley, Washington, 2013	5	10	38
Sauvignon Blanc, Yali Wetlands, Colchagua Valley, Chile, 2013	4	8	30
Sauv Blanc-Semillon, Chateau de Fontenille, Bordeaux, France, 2013	5	9.5	36
Sancerre (Sauv Blanc), Clement et Florian Berthier, Bordeaux, Fr, 2013			54
White ~ Medium to Full Body			
Chardonnay, Annabella, Napa Valley, California, 2013	5	10	38
Macon Villages (Chardonnay), Jean Touzot, Burgundy, France, 2013	5	10	38
Rully (Chardonnay), Clos la Folie, Burgundy, France, 2013			70
Pouilly-Fuisse (Chardonnay), Emile Beranger, Burgundy, France, 2011			50
Viognier-Sauv Blanc, Little James Basket Press, Minervois, France, 2013	4.5	9	32
Viognier, Miner Family, Oakville, California, 2012			55
Blindfold White, The Prisoner Wine Company, California, 2013			72
Riesling, Trimbach, Alsace, France, 2011			46
Gewurztraminer, Banyan, Monterey, California, 2014	4.5	9	34
Rose			
Grenache, Domaine de Couron, Ardeche, France, 2013	4	8	30
Red ~ Light, Fruit Forward			
Pinot Noir, La Closerie Des Lys, Languedoc, France, 2013	5.5	10.5	38
Pinot Noir, Siduri, Santa Lucia Highlands, California, 2012			68
Bourgogne (Pinot Noir), Louis Chevallier, Burgundy, France, 2012			50
Maranges 1er Cru (Pinot Noir), La Fussiere, Bachelet-Monnot Burgundy, France, 2012			74
Torrette, D&D, Valle d'Aosta, Italy, 2012			44
Red ~ Earthy, Medium Body			
Syrah-Merlot-Grenache, Le Loup dans La Bergerie, Domaine de l'Hortus Languedoc-Rousillon, France, 2013	4	8	30
Cotes du Rhone Villages, Feraud-Brunel, Rhone, France, 2012	6	12	48
Malbec, Paul Hobbs Felino, Mendoza, Argentina, 2013			50
Barbaresco, Sori' Paitin, Piedmont, Italy, 2010			64
Tinta de Toro, Numanthia, Termes, Spain, 2011			48
Red ~ Rich, Full Body			
Merlot-Cab Sauv, Chateau Haut La Pereyre, Bordeaux, France, 2012	5.5	11	40
Cabernet Sauvignon, Ramsay, North Coast, California, 2013	6	12	46
Cabernet Sauvignon, Justin, Paso Robles, California, 2012			52
Cab Sauv-Grenache, Domaine Richeaume, Cotes de Provence, France, 2011			75
Pessac-Leognan (Cab Sauv), Chateau Haut-Bailly, Bordeaux, France, 2011			59
Pomerol (Merlot), Chateau La Croix du Casse, Bordeaux, France, 2009			110
Montsant (Grenache-Syrah), Mas Marer, Catalonia, Spain, 2012	5	10	38
Crozes Hermitage (Syrah), Yann Chave, Rhone, France, 2012			60
Châteauneuf du Pape, Cuvee Girard, Usseglio&Fils, Rhone, France, 2012			86
Petite Sirah, Foppiano Lot 96, Sonoma County, California, 2012	4.5	9	32
Super Tuscan, Mandriolo, Moris Farms, Tuscany, Italy, 2013	4.5	9	32
Tempranillo, Zuccardi Q, Mendoza, Argentina, 2011			44
Zinfandel, Old Vines, Turley, California, 2012			85



Dessert Menu

Lavender Crème Brulée

Fresh Berries, Lavender Tuile

Wine Pairing: La Fleur D'Or Sauternes , 2011

Ginger Snap Cake

Poached Pear, Lemon-Ginger Ice Cream, Caramel Sauce

Wine Pairing: El Maestro Sierra Oloroso Sherry

Profiteroles

Pistachio & Vanilla ice cream, Dark chocolate sauce

Wine Pairing: Olde Shandon Port Works Syrah Port

House made Sorbet & Ice Cream

Fresh Berries

Cordial Pairing: House made Limoncello

Desserts \$8

Dessert with Pairing \$15

Dark Chocolate Soufflé

Orange-Vanilla Soufflé

Served with Grand Marnier Crème Anglaise

Made to Order, Please allow 15-20 minutes

Wine Pairing: Sandeman Late Bottled Vintage Port 2009

Soufflé \$10

Soufflé with Pairing \$16

Dessert Wine

Sauternes, La Fleur D'Or

Bordeaux, France, 2011

11

Sherry, El Maestro Sierra Oloroso
Jerez de la Frontera, Spain, aged 15 yrs

12

Port, Sandeman Late Bottled Vintage
Portugal, 2009

8

Syrah Port, Olde Shandon Port Works
Paso Robles, California

8

Brandy/Cognac

Busnel Calvados 12

Courvoisier 10

Hennessy VS 10

Bourbon

Basil Hayden 12

Knob Creek 9

Makers Mark 8

Woodford Reserve 10

Scotch

Bowmore Islay Legend 10

Chivas Regal 10

Glenlivet 12

Johnny Walker Black 12

Johnny Walker Red 8

Macallan 12 year 14

Hot Beverages

French Connection Coffee 7

Cognac, Amaretto

Irish Coffee 7

Irish Whiskey, Crème de Menthe

Monk's Coffee 7

Benedictine, Cinnamon Sugar

Cordials

Lazzaroni Amaretto 8

Baileys Irish Cream 8

Grand Marnier 10

Henri Bardouin Pastis 10

Romana Sambuca 9

House made Limoncello 8