



Dinner Menu

To Share

Marinated Olives
Citrus, coriander
6

First Course

Escargots Bourgogne
Garlic, butter, parsley
9

Grilled Octopus
Chickpea puree, arugula, pickles, heirloom tomato
12

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

Sides

Hand Cut Frites with Aioli
Lentils du Puy
Vegetable du Jour
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
26
Bouillabaisse
Seasonal seafood, grilled baguette, rouille
22
Herb Roasted Chicken
Pomme puree, melted leeks, chicken jus
23

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

Mussels & Frites

Mariniere
White wine, shallots, garlic
15
Truffle Mushroom
Bacon, mushrooms, truffle oil
15

Signature Entrees

Duck Breast*
House made tagliatelle, duck confit
mushrooms, greens
27
Ratatouille Napoleon
Goat cheese, confit tomato, white beans
Basil pesto
19
Today's Fresh Catch*
Lentils, ratatouille, sautéed greens, beurre blanc
Mkt price

Split Plate Charge \$3

18% gratuity will be added to parties of 6 or more





Brunch Menu

To Share

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

Crepes

- Roasted Chicken
Spring peas, bacon, mushroom, gruyere
10
- Sautéed Shrimp
Arugula, pickled red onion, goat cheese
12
- Truffle Mushroom
Arugula, gruyere, pickled jalapeno
10
- Nutella & Seasonal Fruit
Crème Anglaise
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 or Canadian Bacon 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

Mussels & Frites

- Mariniere
White wine, shallots, garlic
15
- Truffle Mushroom
Bacon, mushrooms, truffle oil
15

Oeufs

- Eggs any style*
Smoked bacon or Canadian bacon
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
Mushrooms, goat cheese, fines herbes
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



Lunch Menu

Small Plates

- Marinated Olives
Citrus, coriander
6
- Onion Soup Gratinée
Gruyere, croutons, thyme
9
- Soup du Jour
Cup 5/Bowl 8

Salads

- Mixed Green Salad
Roasted tomato, seasonal vegetables
Sherry vinaigrette
8
- Salad Lyonnaise*
Frisee, poached egg, bacon lardon
Shallot vinaigrette
10

Add to your salad:

Chicken \$5, Steak or Shrimp \$6

Mussels & Frites

- Mariniere
White wine, shallots, garlic
15
- Truffle Mushroom
Bacon, mushrooms, truffle oil
15

Sides

- Hand Cut Frites with Aioli
Sautéed Seasonal Greens
5 each

Crepes

Served with mixed greens or frites

- Roasted Chicken
Spring peas, bacon, mushroom, gruyere
10
- Sautéed Shrimp
Arugula, pickled red onion, goat cheese
12
- Duck Confit
Brie, bacon, berries, balsamic glaze
12
- Truffle Mushroom
Arugula, gruyere, pickled jalapeno
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
16
- Croque Monsieur
Gruyere cheese, ham, béchamel sauce
13
- Croque Madame*
Croque Monsieur topped with a sunny side egg
14
- Omelet
Asparagus, mushrooms, 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

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