



LUNCH



SOUPS, SALADS, CHARCUTERIE

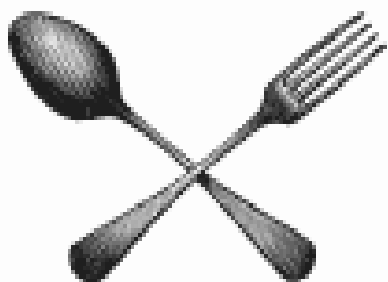
Onion Soup Gratinee	6.75
Coriander Grilled Shrimp & Avocado Salad Grilled Shrimp in Coriander & Garlic, Salad of Avocado, Tomato & Cucumber, Hot pepper-Lime Vinaigrette	10.75
Warm Goat Cheese & Spinach Salad Tender Spinach & Warm Goat cheese, Red Bell Pepper, Almonds, Grilled Country Bread & Sherry Vinaigrette	8.75
Salade Maison Butter lettuce & baby greens, mustard-shallot vinaigrette	6.75
Salad of Endive & Roasted Beets Walnuts & Roquefort, walnut-cider vinaigrette	9.75
Salad of Grilled Salmon "Nicoise"* Grilled Wild Salmon, Arugula, Green beans, Roasted Pepper, Fingerling Potatoes & Tapenade	12.75
Duck Liver Mousse Seasonal Fruit Compote, Grilled Country Bread & Pickled Onions	9.75
Charcuterie Pate de Campagne, Rosette de Lyon dry Sausage, Duck Liver Mousse, Herbed Goat Cheese, House Pickles, cornichon, & olives	12.75
Pate de Campagne avec Poivre Vert Pork, Chicken liver & Green Peppercorn Pate, Grilled Country Bread, Meaux mustard, House Pickles, cornichon, & olives	11.75
Tuna Ceviche Local Sushi Tuna, Jalapeno, Avocado, Lime, Scallions	12.00



Chilled Oysters*
market price
Mignonette Sauce

ENTREES

Soup & Sandwich Cup of soup du jour and 1/2 Grilled Gruyere Sandwich	8.75
Bistro Burger Frites* Grilled Organic Beef on Brioche bun & House Pickles House cut Fries Add Fried Organic Egg 2.00 Gruyere, Roquefort, Goat, Cheddar, Parmigiano, 2.00	12.75
Grilled Chicken Sandwich Grilled Chicken, Arugula & Parmigiano on Sour Dough House Cut Fries	10.75
Croque Monsieur Pan Toasted Sandwich of Country Ham & Gruyere House Cut Fries Add Fried Organic Egg 2.00	9.75
Goat Cheese & Tapenade Sandwich Country Bread with Goat Cheese, Tapenade & Roast Pepper House Cut Fries	9.75
Smoked Salmon on Rye Dill Cream, Cucumbers & Pickled Onions, Salade Vinaigrette	13.75



<p>Classic "BLT" 10.75 Grilled Chicken "BLT" 11.75 Lobster "BLT" market Brioche with Applewood smoked Bacon, Arugula, Tomato and aioli, House cut Fries</p>
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Grilled Chicken Paillard Arugula, Grape Tomatoes, Lemon	12.75
Mac & Cheese Panko Baked Penne Porcini & Fontina Cheese, Salade Vinaigrette	10.75

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Please advise your server of any allergies before ordering.

Aperitif

Mimosa

Champagne and Fresh Orange Juice

Bellini

Champagne and Peach Juice

La Rosette

Champagne and St Germain Elderflower Liqueur

Valencia

Champagne, Orange & Cointreau

Pomellini

Champagne and Pomegranate Juice

Kir Royale

Champagne and Cassis

Kir Imperial

Champagne and Chambord

Kir

White Wine and Cassis

Beers

On Tap

Lagunitas IPA
Harpoon UFO White

Bottles

Heineken
Heineken Light
Sierra Nevada Porter
St Pauli Girl Non-Alcoholic

Waters, Sodas, Juices

Pellegrino Sparkling

Panna Still

Coke, Diet Coke, Root Beer, Ginger ale, Sprite, Club Soda, Tonic

Fresh Orange Juice, Cranberry, Grapefruit

Coffees & Tea

Iced Tea and Iced Coffee

New Harvest Coffee

Stash Teas

Espresso, Macchiato, Cappuccino, Latte, Mochas