



BRUNCH



SOUPS, SALADS, CHARCUTERIE

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

CREPES, EGGS & FRUIT

LITTLE RHODY ORGANIC EGGS

Dutch Apple Pancake	10.50
Souffled Pancake with Green Apples, Berries & Fruit Syrup Add Vermont Maple Syrup 2.00	
Omelette Goat Cheese & Arugula	9.50
salade vinaigrette and sautéed potatoes	
Omelette Applewood Bacon & Gruyere	10.75
salade vinaigrette and sautéed potatoes	
Omelette aux Ratatouille	9.75
salade vinaigrette and sautéed potatoes	
Eggs Florentine	11.75
Two Eggs baked in Polenta with Creamed Spinach & Gruyere	
Warm Lemon-Ricotta Crepes, Seasonal Fruit	8.75

Galette de Sarrasin	11.75
Buckwheat Crepe with Country Ham, Gruyere & Sunnyside Egg Salade Vinaigrette	



Chilled Oysters*
market price
Mignonette Sauce

ENTREES

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

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

Private Room Available

*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