



Soups

Soup of the Day \$6

French Onion Soup \$6

Signature Salads

Endive Salad \$12

Roasted Turkey, Belgium Endive,
Spring Greens, Radish, Blue Cheese,
Apples with White Balsamic Dressing

Tuna Nicoise Salad \$13

Bonito Tuna, Spring Greens,
White Anchovies, Kalamata Olives,
Tomatoes, Hard Boiled Eggs, Capers,
Chenin Blanc Dressing

Smoked Salmon Salad \$11

Toasted Rustic French Bread, Frisee,
Lemon Dijon Dressing

Duck Confit Salad \$13

Pulled Duck Confit with Arugula,
Oranges, Cherry Tomatoes, Snow Peas,
Citrus Vinaigrette

Signature Sandwiches

Maple Roasted Salmon \$12

Maple Roasted Salmon, Caramelized
Fennel, Green Apple Relish,
Lemon Mayonnaise, Pumpernickel

Croque Monsieur \$11

French Ham sliced with Melted
Gruyere, Bechamel Sauce,
Toasted Rustic French Miche

Chicken Panini \$12

Grilled Chicken Breast, Brie Cheese,
Dried Cherry Chutney,
Mint-Basil Mayonnaise

Filet Mignon Sliders \$13

Two Tenderloin Sliders,
Mimolette Cheese, Onion Marmalade,
Brioche Bun, Crispy Pomme Frites

Desserts

Vanilla Crème Brulee

Lemon Angel Food Cake

Angel Food Cake,
Lemon Diplomat Cream,
Caramel Sauce

Molten Chocolate Cake

Served with Vanilla Bean Ice Cream

Strawberry & Lime

Lime Cremeux with poached strawberries,
Vanilla Whip Cream

**White Chocolate &
Raspberry Chibouste**

White Chocolate Chibouste,
Marinated Raspberries

\$2.00 each

Daily Specials

Monday

Blanquette de Veau \$16

Braised Veal with
House Made Parpadelle,
Cipollini Onions,
Haricot Vert, Baby Carrots

Tuesday

Hachi Parimentier \$15

“French Shepard’s Pie” with
Potato Puree, Braised Short Ribs,
Melted Gruyere

Wednesday

Bouillabaisse \$18

Seafood Stew with Mussels, Shrimp,
Scallops with Tomato-Fennel Broth

Thursday

Halibut \$18

Pan Roasted Halibut with Basil Cream,
Macaire Potato, Baby Patty Squash

Friday

Roasted Quarter of Poussin \$16

With Celery Root Puree,
Spring Vegetables,
Tarragon Butter, Herb Chicken Jus