

~SOUP AND APPETIZERS~

CUP BOWL

<b>French Onion Soup Gratinée</b> 🌸 with gruyère cheese	5.50	10
<b>Soup of the Day</b> 🌸 chef's daily selection	5	9
<b>Escargot de Bourgogne</b> 🌸 ½ dz baked in parsley-garlic butter		13
<b>Vodka &amp; Citrus Cured Salmon "Gravlax"</b>		10
cucumber amuse bouche, Greek yogurt		

~SALADS~

<b>"Brown Derby" Cobb Salad</b> 🌸 finely chopped with French dressing		16.50
<b>Warm Smoked Turkey Breast &amp; Bacon Salad</b> spinach salad		16
Grafton cheddar, apple, cranberry, walnuts, red onion, golden balsamic vinaigrette		
<b>Grilled Caribbean Chicken Salad</b> 🌸 jerk seasoned chicken breast		16.50
tropical salsa, avocado, orange-raspberry vinaigrette & honey-macadamia nut dip		
<b>Grilled Miso Glazed Chicken Salad</b>		16
Asian coleslaw, cilantro, miso-ginger dressing		
<b>Sesame Crusted Rare Ahi Tuna "Niçoise" Salad</b> potato, olives		18.50
green beans, tomatoes, Spanish anchovies, hard-boiled egg, balsamic dressing		
<b>Grilled Hanger Steak Salad</b> chopped romaine, cherry tomatoes		19
avocado, radishes, corn, whole grain mustard dressing, crispy shallots, brie tartine		
<b>Seafood Salad</b> seared shrimp, sea scallops, salmon, Petrale sole		18.50
crispy calamari, bacon, red onion, balsamic vinaigrette & cilantro chimichurri		
<b>Classic Caesar Salad</b> 🌸 chopped romaine tossed in our homemade		11
Caesar dressing, parmesan chips, Espelette croutons		
<b>Antioxidant Salad</b> mixed greens, spinach, quinoa, tomatoes		13
avocado, grapes, apples, blueberries, strawberries, red onion, carrots, almonds		
Orange-raspberry vinaigrette		
Add chicken	6	Add salmon 8
Add 6 shrimp	8	Add ahi tuna
		9

~QUICHES, CREPE & TARTE~ SERVED WITH MIXED GREENS & DIJON MUSTARD VINAIGRETTE

<b>Classic Quiche Lorraine</b> 🌸 bacon, Parisian ham & gruyère cheese		17
<b>Vegetarian Quiche of the Day</b>		16

<b>Crêpe Parisienne</b>	sautéed chicken, mushroom & ham tossed with béchamel sauce and gruyère cheese, topped with a fried egg	16. <sup>50</sup>
<b>Tarte Flambée a L'Alsacienne</b>	oven baked flatbread crust topped with crème fraiche, bacon, sweated onions & gruyère cheese	15
~SANDWICHES, PANINI & BURGERS~ CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, MIXED GREEN SALAD OR CUP OF FRESH FRUIT SALAD TRUFFLE FRIES FOR AN ADDITIONAL \$1		
<b>Grilled Cheese &amp; Short Rib Sandwich</b>	toasted sourdough bread	18. <sup>50</sup>
<b>Smoked Turkey Breast Club Sandwich</b>	crispy bacon, avocado tomatoes, lettuce, mayonnaise, on toasted white bread	18
<b>Classic Reuben Sandwich</b>	sliced corned beef, homemade sauerkraut, thousand island dressing, Swiss cheese on toasted deli rye bread	18
<b>Croque Monsieur / Madame</b>	layers of Parisian ham & melted gruyère cheese on white pain de mie served with béchamel dipping sauce	16. <sup>50</sup>
	<b>Madame, add a fried egg for</b>	<b>\$1</b>
<b>Vegetarian Panino</b>	grilled vegetables, sundried tomato tapenade basil pesto, provolone cheese	16
<b>Grilled Chicken Panino</b>	prosciutto, provolone cheese, tomatoes zucchini and basil pesto	18
<b>Sesame Crusted 6oz Rare Ahi Tuna Burger</b>	Asian coleslaw wasabi crème fraiche, sweet ginger salsa, toasted bun	20. <sup>50</sup>
<b>½ lb. Kobe Beef Burger</b>	24-month aged Grafton cheddar, bacon caramelized onions, sautéed mushroom, grained mustard mayonnaise, toasted bun	19. <sup>50</sup>
<b>½ lb. Turkey Burger</b>	Provolone cheese, seared apple, avocado Tartare mayonnaise, toasted bun	18. <sup>50</sup>
	<b>for your burger add a fried egg for</b>	<b>\$1</b>
~ENTREES~		
<b>Bistro Steak Frites</b>	Maître d'hôtel butter, truffle fries & butter lettuce	26
<b>1 LB Steamed Mussels &amp; Brasserie Fries</b>		25
<b>Grilled Pesto Crusted Salmon Filet</b>	quinoa pilaf, sautéed spinach	24

\$3 SPLIT PLATE CHARGE ON SANDWICHES, PANINI, BURGERS, AND ENTRÉES ONLY

☘ AFTERNOON MENU AVAILABLE 2:30PM – 4:00PM