

HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onions in rich broth, Gruyère crouton.....	6.75
TRUFFLE POTATO SOUP velvety potato purée, chive crème fraîche and truffle oil.....	7.00
SOUP DU JOUR.....	Priced Daily
FRESH FRUIT PLATE.....	6.99
ESCARGOTS in garlic and parsley butter.....	8.99
PLATEAU DE FROMAGE chef's selection of artisanal cheeses and accompaniments.....	10.99

SALADS AND SANDWICHES

MESCLUN SALADE a combination of baby greens with aged red wine vinaigrette.....	7.99
with French goat cheese	8.99
with duck confit.....	11.99
FRISÉE LYONNAISE frisée lettuce, bacon lardons, toasted hazelnuts, poached egg with hazelnut vinaigrette.....	8.99
NIÇOISE SALADE TRADITIONALE baby greens, haricots verts, tomatoes, hard boiled eggs, potatoes and Niçoise olives with tuna.....	12.75
ROASTED CHICKEN SALADE marinated French lentils.....	8.99
HOUSE SMOKED TURKEY SANDWICH brioche, tomato, avocado, red onion, Gruyère and horseradish aioli.....	8.99
CROQUE MADAME classic open faced grilled ham and cheese with fried egg.....	9.99
BRASSERIE BURGER* 10oz beef burger grilled to order.....	9.99
with Roquefort, Gruyère, or Cheddar.....	10.99
GRILLED CHEESE SANDWICH sun-dried tomatoes, fresh basil, Swiss and Goat cheese.....	7.99

ENTREES & EGGS

BRAISED LAMB SANDWICH red onion marmalade, garlic spread and pommes frites.....	12.99
QUICHE DU JOUR mesclun salad.....	8.99
OMELETTE WITH FINES HERBES Swiss cheese, pommes frites.....	7.99
OMELETTE DE CAMPAGNE with duck confit, onions, Swiss and goat cheese, pommes frites.....	9.99
OMELETTE WITH HAM AND CHEESE with cured ham, Brie, pommes frites.....	8.99
OMELETTE WITH SMOKED SALMON english muffin, mesclun salad.....	8.99
FRENCH TOAST with fruit compote.....	7.99
SWEET POTATO PANCAKES warm maple syrup and caramelized apples.....	8.99
EGGS BENEDICT english muffin, pork loin, sauce hollandaise, pommes frites.....	8.99
CHARLESTON EGGS two eggs, lump crab cakes, asparagus toasted english muffin and sauce hollandaise.....	11.99
NY STEAK HASH steak and two eggs.....	12.99
DUCK AND GRILLED CORN HASH duck confit and two eggs.....	9.99
FILET AU CHEVAL filet mignon, fried egg, demi-glace, sauce Béarnaise and hash browns.....	18.99
SALMON BLT with pommes frites.....	10.99
SEARED SHRIMP AND HOUSE SAUSAGE with creamy polenta.....	10.99

SIDES

Pommes Frites.....	4.50
Applewood Smoked Bacon.....	2.99
Brioche Toast.....	1.99
Hash Browns.....	4.50
1 Egg	2.00
2 Eggs.....	3.50

EXECUTIVE CHEF AARON LEMIEUX • GENERAL MANAGER JOHN WILLIAMS

SUSHI

Maguro - Tuna	4.99
Hamachi - Yellowtail	4.75
Sake - Salmon	4.75
Unagi - BBQ Eel	4.75
Ebi - Shrimp	4.75
Tataki - Beef	4.99

PRICE PER SERVING (2 PC.)

MAKI OR TEMAKI

California Roll	6.50
Salmon & Cream Cheese Roll	6.99
Eel and Avocado Roll	6.50
Spicy Tuna Roll	6.99
Veggie Roll	5.99
Shrimp Roll	6.50

MOULES EN SIX PREPARATIONS

Mussels steamed in six recipes

Mariniere	white wine, shallot, parsley
Bacon Blue Cheese	white wine garlic broth
Pistou	basil, extra virgin olive oil
Curry	mild curry, coriander
Aioli	classic garlic broth
Vegetable Cream	white wine, shallot, cauliflower cream

BOWL 9.99 GRANDE 13.99

PLATS DU JOUR

MONDAY

BOUILLABAISSE

*seafood stewed in garlic, white wine and
saffron with crostini*
11.99

TUESDAY

PÂTÉ DU JOUR

*mesclun greens, grilled tuscan bread
and traditional accompaniments*
8.99

WEDNESDAY

ROASTED BEETS

AND GRILLED FRISÉE

*toasted brioche, candied pecans
olive oil and balsamic reduction*
8.99

THURSDAY

BEET CURED GRAVLAX SALMON

*citrus goat cheese, grilled Tuscan bread,
mixed greens and lentil local beet salad*
8.99

FRIDAY

AHI TUNA SALAD SANDWICH

*toasted croissant served with
mesclun greens*
8.99

SATURDAY

BLACKENED SCALLOPS

*spinach salad, asian pear, candied pecans,
tomatoes and apple Champagne vinaigrette*
11.99

SUNDAY

OEUFS EN MEURETTE

*poached eggs, bacon lardons, pearl onions
and rich red wine sauce*
9.99

