

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Les Spécialités Mimosas

BLOOD ORANGE	CHERRY
MANGO	BLACKBERRY
10.50	

Brunch Favorites

SPARKLING FRUIT JUICES 4.50	FRESHLY SQUEEZED JUICES 5.50
FRENCH HOT CHOCOLATE 6.50	HARD NORMANDY CIDER 9.00

LES PRÉLUDES

YOGURT PARFAIT <i>Granola & Strawberry-Rhubarb</i>	10.50
SAUSAGE & EGG <i>À la Basquaise with Frico Tuille</i>	9.50

BEIGNETS

*Freshly made-to-order
doughnuts with spiced sugar*
10.50

LES PLÂTS DU MATIN

CRÊPES SUZETTE.....	12.50
<i>with Bananas & Chocolate</i>	14.50
ALMOND CROISSANT FRENCH TOAST <i>Apricot Compote & Ricotta</i>	14.50
SOFT SCRAMBLED EGGS <i>Applewood Smoked Bacon & Crisp Potato</i>	15.50
EGGS BENEDICT ARTISANAL <i>Lomo & Country Bread</i>	15.50
<i>Smoked Salmon</i>	21.50
EGGS EN COCOTTE <i>Spinach, Mushrooms & Gruyère</i>	16.50
FARM EGG OMELETTE <i>Cheddar & Bacon or Asparagus & Parmesan</i>	16.50
PORK BELLY HASH <i>Poached Eggs, Sweet Potato & Smoked Chipotle Hollandaise</i>	18.50
BOUDIN BLANC <i>Lentils du Puy & Mustard Vinaigrette</i>	18.50

Fruits de Mer

OYSTERS & CLAMS ON THE HALF SHELL <i>from the Market</i>	P/A
SEAFOOD CEVICHE <i>Citrus Soy Dressing</i>	13.50
SHRIMP COCKTAIL.....	15.50

Plateaux

*Oysters, Shrimp, Ceviche,
Clams & Dayboat Selections*

PETIT.....	48.50
GRAND.....	68.50
ROYAL.....	98.50

The Cheese Plate

Flight of Three Seasonal Cheeses....	15.00
Cheese Flight With Paired Wines.....	30.00

*Simply Ask Your Server For La Carte Des Fromages Or
Request To Speak With a Fromager About Our Full Selection*

Charcuterie

COPPA <i>Marbled, Firm & Unsmoked Sausage</i>	11.50
SPECK <i>Cold-Smoked Prosciutto</i>	11.50
SOPRESSATA <i>Salami, Pepper, Garlic & Sea Salt</i>	10.50
SAUCISSON SEC <i>Pork, Garlic & Peppercorns</i>	10.50
PIO TOSINI PROSCIUTTO DI PARMA <i>(18-Month) Sweet Flavor</i>	15.50
Selection of Three.....	13.50

JAMÓN IBÉRICO DE BELLOTA

<i>Free Range, Acorn-fed, Cured 3 Years</i>	35.00
<i>"The Caviar of Hams" - Silky & Decadently Rich</i>	

Cheese & Charcuterie Board

**Assorted Cured Meats, Seasonal Cheeses,
Fruit and Condiments**

PETITE.....	35.00
GRANDE.....	50.00

Fondues

ARTISANAL BLEND • GOUDA & STOUT • MANCHEGO & CHORIZO • FONDUE DU JOUR			
PETITE.....	28.00	GRANDE.....	40.00

LES BAIGNEUSES

Cracked Egg.....	1.50	Kielbasa.....	5.50
Apples.....	3.50	Air-Dried Beef.....	10.50
Fingerling Potatoes.....	4.50	Chicken Tenders.....	10.50
Crudités.....	4.50	Beef Tips.....	12.50

ARTISANAL

FROMAGERIE BISTRO WINE BAR

HORS D'OEUVRES

GOUGÈRES	9.50
WARM OLIVES & MARCONA ALMONDS	8.50
ASPARAGUS VINAIGRETTE <i>Sauce Gribiche</i>	12.50
MUSSELS PROVENÇAL <i>Garlic & Parsley</i>	14.50
WILD BURGUNDY SNAILS EN CROÛTE <i>Leek Fondue & Maître d'hôtel Butter</i>	14.50
CARPACCIO OF YELLOWFIN TUNA <i>Shaved Fennel & Ratatouille Vinaigrette</i>	15.50
GRILLED OCTOPUS <i>Fingerling Potatoes & Smoked Paprika</i>	15.50
STEAK TARTARE <i>Hand-Cut Filet & Toast</i>	15.50 / 23.50
CHARCUTERIE BOARD <i>Country Pâté, Speck & Rillettes</i>	15.50
FOIE GRAS TORCHON <i>Kumquats & Petit Salad</i>	21.50

SOUPES

ONION SOUP ARTISANAL <i>Three Onions & Three Cheeses</i>	12.50
FISH SOUP <i>Rouille & Croutons</i>	9.50
SOUPE DU JOUR <i>from the Market</i>	P/A

SALADES

ORGANIC MESCLUN <i>Red Wine Vinaigrette</i>	11.50
BOSTON BIBB <i>Parmesan-Black Pepper Dressing</i>	10.50
BEEF SALAD <i>Endive, Walnuts & Goat Cheese</i>	15.50
SALADE FRISÉE <i>Blue Cheese, Bacon Lardons & Poached Egg</i>	15.50

SALADES COMPOSÉES

GRILLED CHICKEN PAILLARD <i>Shaved Asparagus & Mushroom Escabèche</i>	17.50
TUNA NIÇOISE <i>Haricots Verts, Fingerling Potatoes & Basil Aioli</i>	21.50
LOBSTER SALAD <i>Avocado, Grapefruit & Creamy Herb Dressing</i>	24.50
HANGER STEAK <i>Iceberg Lettuce, Tomato, Vidalia Onions, Bacon & Blue Cheese</i>	21.50
DÉJEUNER AU FROMAGE <i>Three Seasonal Cheeses, Fresh Fruit, Nuts & Mesclun</i>	19.50

ARTISANAL BLEND BURGER

<i>Pickled Green Tomato & Special Sauce</i>	15.50
<i>Gruyère, Cheddar, Comté or Blue Cheese</i>	16.50

PLATS PRINCIPAUX

VEGETABLE QUICHE <i>Wild Mushrooms, Spinach, Taleggio & Salad</i>	15.50
MACARONI GRATIN <i>Organic Mesclun with Red Wine Vinaigrette</i>	18.50
WILD MUSHROOM RISOTTO <i>Spring Vegetables & Pea Tendril Tempura</i>	18.50
SAUTÉED SKATE WING <i>Blood Orange Grenobloise & Cauliflower</i>	19.50
FISH & FRITES <i>Coleslaw & Classic Tartar Sauce</i>	19.50
MUSSELS FRITES <i>Garlic & Parsley</i>	21.50
WILD STRIPED BASS <i>Cranberry Beans, Manila Clams, Fennel & Parsley</i>	25.50
STEAK FRITES	23.50
<i>Petit Filet Mignon</i>	34.50

Les Sandwiches

Served with Housemade Chips & Pickled Vegetables

ENGLISH CHEDDAR <i>Smoked Bacon & Apple</i>	15.50
GRILLED CHEESE DU JOUR	15.50
CROQUE MONSIEUR OR MADAME <i>Ham & Gruyère (Egg)</i>	15.50
COUNTRY PÂTÉ <i>Apricot Mustard & Pickled Vegetables</i>	16.50
PAN-BAGNAT <i>Tuna Salad, Hard-Boiled Egg, White Anchovies & Vinaigrette</i>	17.50

Soup, Salad & Sandwich

Half Sandwich, Cup of Soup and Mesclun Salad
(Onion Soup.....3. Suppl)

Served Bento Box Style

Choice of:

ENGLISH CHEDDAR	17.50
GRILLED CHEESE DU JOUR	17.50
CROQUE MONSIEUR OR MADAME	17.50
COUNTRY PÂTÉ	18.50
PAN-BAGNAT	19.50

Brunch Prix Fixe \$24.07

HORS D'OEUVRES

Choice of:

BEIGNETS

SOUPE DU JOUR

SAUSAGE & EGG

PLATS PRINCIPAUX

Choice of:

SOFT SCRAMBLED EGGS

GRILLED CHEESE DU JOUR

SAUTÉED SKATE WING

DESSERTS

Choice of:

CHOCOLATE MARQUISE

ARTISANAL CHEESECAKE

THE CHEESE PLATE

Sommelier's Wine Flight Available
\$13.50