Marseille

brasserie * café * bar a vins

Oyster Happy Hour
daily 3:30 - 5:30

Lunch Service
monday - friday
12 - 3:30 PM

HORS D'OEUVRE

Soupe a l'Oignon
cave aged gruyere, crostini 17.

Escargots en Persillade
baguette crostini 18.

Huîtres
six - east coast oysters 19.

Duck Liver Mousse
port wine gelée 21.

Summer Risotto
peas, corn, tomatoes, crème fraiche, parmesan 17.

Bistro Salad
bibb lettuce, radishes, mustard vinaigrette 16.

Salades et Sandwiches

Grilled Chicken Salad *vegetable spaghetti salad, celeriac remoulade, mixed greens, cherry tomatoes, mustard vinaigrette, toasted almonds* ..... 24.

Salade Niçoise* *grilled yellowfin tuna, tomatoes, cucumbers, haricots vert, potatoes, egg* ..... 28.

Crab Salad *asparagus, shaved fennel, grapefruit, marinated tomatoes, chives, saffron-grapefruit vinaigrette* ..... 32.

Pan Bagnat
imported tinned tuna, egg, tomato, onion, romesco, baguette ..... 23.

Croque Madame* *griddled bistro ham & gruyere on brioche topped with mornay & a sunnyside up egg, petite salade* ..... 24.

Avocado Toast* *toasted sourdough, two sunnyside up eggs, pico de gallo, radish, petite salade* ..... 22.

Roast Turkey Baguette
bacon, arugula, sundried tomato aioli, petite salade ..... 23.

Soup and Salad
choice of onion soup or soup du jour with a small salade verte ..... 22.

Prix Fixe

Summer Restaurant Week
Two Course Lunch $30

Bistro Salad

Roasted Beets
whipped goat cheese

Pistou Soup

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Chicken Schnitzel
arugula, castelvetrano olives, grated caciocavallo cheese

Skate Meunière
haricots vert, beurre blanc

Summer Risotto
corn, peas, tomatoes, crème fraiche, parmesan

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Crème Brûlée

Chocolate Mousse

Profiteroles

(Dessert supp. $9)

Plats Principaux

Avocado Omelette *spinach, goat cheese, petite salade* ..... 22.

Lorraine Omelette *gruyere, bacon, fines herbs, petite salade* ..... 23.

Eggs Benedict* *canadian bacon or smoked salmon, english muffin, petite salade* ..... 24.

Chicken Schnitzel
arugula, castelvetrano olives, grated caciocavallo cheese ..... 26.

Mushroom Ravioli
mushroom & ricotta filling, truffle butter, parmesan, sage ..... 24.

Vegetable Couscous *zucchini, eggplant, cauliflower, carrots, purple potatoes, garbanzo beans, dates, almonds, moroccan tomato sauce* ..... 26.

Moules Marinière
shallots, garlic, butter, white wine bouillon, pommes frites ..... 28.

Grilled Salmon*
French lentils, sautéed spinach, beurre blanc ..... 37.

Skate Meunière
haricots vert, beurre blanc ..... 28.

Steak Frites*
8oz. grass=fed beef, béarnaise sauce, pommes frites ..... 34.

Burger Américain*
sharp cheddar, lettuce, tomato, onion, pickles, pommes frites ..... 28.

Executive Chef Xavier Monge

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness