

BRUNCH

BREAKFAST SWEETS

FRESHLY BAKED PASTRY	5
• Croissant or Pain au Chocolat FOUR FOR \$16	
CRÊPE SOUFFLÉE	15
• passion fruit sauce	
BRIOCHE FRENCH TOAST	18
• fresh berries, raspberry coulis, organic New York State maple syrup	
BUTTERMILK PANCAKES	18
• fresh berries, raspberry coulis, organic New York State maple syrup	
BELGIAN WAFFLE	19
• fresh strawberries, strawberry coulis, whipped cream, organic New York State maple syrup	
FRUITS & BERRIES	19
• blueberries, blackberries, strawberries, pineapple, yogurt, granola, raspberry coulis, wildflower honey	

FROMAGES

• one for \$10 / three for \$22 / all five for \$35
served with lingonberries and toasted country bread •

DÉLICE DE BOURGOGNE

• rich and nutty, a triple cream made from cow's milk •

AGED GRUYÈRE

• firm, earthy, and nutty, made from cow's milk •

VALENÇAY

• soft and tangy, made from goat's milk •

ROQUEFORT

• soft, crumbly, and sharp, made from sheep's milk •

ALSATIAN MUNSTER

• semi-soft with a sharp flavor, made from cow's milk •

SANDWICHES

MEDITERRANEAN SANDWICH	24
• grilled eggplant, roasted tomatoes, red bell pepper, pesto, goat cheese, raisin-walnut bread, French Fries, mixed greens	
CROQUE MADAME	25
• griddled bistro ham, melted Gruyère, béchamel, organic sunny side egg^, country bread, French fries, mixed greens	
GRILLED CHICKEN CLUB	26
• Applewood smoked bacon, Vermont Cheddar, romaine, tomato, herb mayonnaise, country bread, French fries ADD AN ORGANIC EGG \$2	
BURGER D'ALSACE^	26
• brioche bun, aioli, caramelized onions, lettuce, tomato, French fries CHOICE OF ALSATIAN MUNSTER, CHEDDAR, ROQUEFORT, OR GRUYÈRE	

ORGANIC EGGS

OMELETTE MAISON	21
• herb goat cheese, spinach, roasted tomatoes, roasted potatoes, mixed greens	
OMELETTE LORRAINE	22
• bistro ham, aged Gruyère, caramelized onions, roasted potatoes, mixed greens	
SHAKSHUKA^	23
• Mediterranean casserole of eggs in a tangy tomato sauce with peppers, onions, smoked paprika, cumin, cilantro, aged white cheddar, grilled country bread WITH MERGUEZ SAUSAGE 29	
EGGS BENEDICT^	25
• two poached eggs, toasted English muffin, hollandaise, mixed greens, roasted potatoes CHOICE OF BISTRO HAM, APPLEWOOD SMOKED BACON, SMOKED SALMON, OR SPINACH	
MARYLAND JUMBO-LUMP CRAB OMELET	28
• avocado, grilled fresh sweet corn, cream cheese, chives, French fries	
STEAK & EGGS^	34
• grilled 8oz black angus hanger steak, two organic eggs, mixed greens, roasted potatoes	

SALADS

FRISÉE AUX LARDONS^	22
• double smoked bacon, two poached eggs, garlic croutons, sherry-shallot vinaigrette	
SALADE FERMIÈRE	26
• grilled chicken breast, avocado, tomatoes, arugula, Parmesan Reggiano, sherry-shallot vinaigrette	
BLACK ANGUS STEAK SALAD^	29
• prime hanger steak, arugula, Parmesan Reggiano, white truffle oil	

ENTRÉES

SMOKED SALMON DUO^	29
• smoked Norwegian salmon, salmon rilette, lemon-dill cream, lemon, capers, red onion CHOICE OF GRILLED COUNTRY BREAD OR TOASTED BAGEL	
PETITE CHOUCROUTE GARNIE	25
• smoked pork & boudin blanc sausages, smoked pork belly, Riesling-braised sauerkraut, juniper berries, steamed potatoes, Dijon mustard	
GRILLED SCOTTISH SALMON	34
• French lentils, seasonal vegetables, fresh lemon vinaigrette	
CLASSIC STEAK TARTARE^	33
• chopped New York strip, cracked black pepper, shallots, Dijon mustard, country bread, French fries	

SIDES

SLICED AVOCADO, ROASTED POTATOES, FRENCH FRIES, LEAFY GREENS- 8 EACH
APPLEWOOD SMOKED BACON, BISTRO HAM, SMOKED PORK SAUSAGE- 9 EACH

EXECUTIVE CHEF: PHILIPPE ROUSSEL

BREAD IS AVAILABLE UPON REQUEST.

PLEASE ALERT YOUR SERVER OF ANY SPECIAL DIETARY RESTRICTIONS.

^THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.