

BRUNCH

BREAKFAST SWEETS

- FRESHLY BAKED PASTRY** 5
• Croissant or Pain au Chocolat
FOUR FOR 16
- CRÊPE SOUFLÉE** 16
• 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,
raspberries, pineapple, yogurt, granola,
raspberry coulis, wildflower honey

FROMAGES

• one for \$14 / three for \$36 / all five for \$45
accompanied by lingonberries, walnuts, grapes,
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 •

SOUPE À L' OIGNON GRATINÉE 15

• aged Gruyère, country bread •

SANDWICHES

- MEDITERRANEAN SANDWICH** 25
• grilled eggplant, roasted tomatoes, red bell pepper,
pesto, goat cheese, raisin-walnut bread,
French Fries, leafy greens
- CROQUE MADAME** 26
• griddled bistro ham, melted Gruyère, béchamel,
organic sunny side egg^, country bread,
French fries, leafy 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** 22
• herb goat cheese, spinach,
roasted tomatoes, roasted potatoes, mixed greens
- OMELETTE LORRAINE** 22
• bistro ham, aged Gruyère, caramelized onions,
roasted potatoes, mixed greens
- SHAKSHUKA^** 24
• 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^** 35
• grilled 8oz black angus hanger steak, two organic eggs,
mixed greens, roasted potatoes

SALADS

- FRISÉE AUX LARDONS^** 20
• 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 CHOUCRUTE GARNIE** 26
• 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^** 34
• 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.