



## Brunch Spring, 2021

### SOUPE ET SALADES

Soupe du Jour 5/8

French Bread Basket 4

Salade Maison 9

organic greens, tomatoes, red onions, balsamic vinaigrette, olive tapenade and goat cheese toast

Salade de Roquette 10

arugula, shaved parmesan, artichokes, fresh lemon

Tartare de Tomate 12

roasted vine-ripe tomatoes, buffalo mozzarella, baby arugula, saba vinegar

Salade au Jambon 13

mixed greens, prosciutto, tomatoes, Emmental, olives, garlic, lemon caper vinaigrette

Salade de Saumon 16

Atlantic salmon, baby greens, spiced pecans, Roquefort, tomatoes, red onions, balsamic vinaigrette

Salade Niçoise 18

Ahi tuna, mixed greens, haricots verts, egg, roasted peppers, saffron potato, olives, balsamic vinaigrette

Salade du Boucher 16

grilled hanger steak, baby greens, blue cheese, balsamic vinaigrette

### SANDWICHES

*~served with mixed greens~*

Croque Monsieur 14

grilled sandwich of Black Forest ham and Gruyère, topped with Béchamel sauce

Croque Madame 15

with a sunny-side up egg

Croque Saumon 14

grilled sandwich of sea salt-cured salmon, roasted sweet tomatoes, soft goat cheese, roasted Bermuda onions, capers

Sandwich au Poulet 14

chicken salad, Seckel pear, pecans, arugula, avocado

Veggie Sandwich 14

Portobello mushrooms, spinach, goat cheese, roasted red peppers, tomato confit

BLT Américain 12

bacon, lettuce, tomato, harissa aioli

### OMELETTES

*~served with mixed greens~*

Omelette Provençale 12

tomato, basil, garlic

Omelette Lorraine 12

Bacon, cheese, caramelized onions

## LES OEUFS BÉNÉDICTE

~served with Lyonnaise potatoes~

### Traditionnel 12

poached eggs on toasted brioche with Black Forest ham, hollandaise

### Norvegienne 12

poached eggs on toasted brioche with sea salt-cured salmon, hollandaise

### Florentine 12

poached eggs on toasted brioche with spinach, hollandaise

## LES SPECIALTÉS

### Eggs and Merguez 12

two eggs sunny-side up, Merguez sausage, melted tomatoes, sourdough toast

### Quiche du Jour 15

with mixed greens

### Gravlax 12

sea salt-cured salmon, toasted bagel, soft goat cheese, tomatoes, Bermuda onions, capers

### Plat de Charcuterie 18

assortment of prosciutto, saucisson, pâté, olives and sweet peppers

### Moules Marinières 11 half/16 full

our famous mussels, white wine, garlic, parsley, cream

### Moules Provençales 11 half/16 full

our famous mussels, garlic, tomatoes, onions

### Pommes Frites 5

### Steak Frites 24

grilled bistro steak with sauce au poivre, frites, baby greens

à Cheval 25 *(with a sunny-side up egg)*

## LES CRÊPES

### Nutella et Banane 9

buttery crêpes, bananas, Nutella, whipped cream, toasted almonds

## LES SIDES

### Applewood Smoked Bacon 4

### Merguez Sausage 1 for 5, 2 for 9

### Lyonnaise Potatoes 4

### Pommes Frites 5

### Spinach 7

### Tartines and Confitures 7

*French bread basket with a trio of Bonne Maman preserves*

## CARTE DE COCKTAILS

### Les Bulles 8

Mimosa *(champagne, fresh squeezed OJ)*

Bellini *(champagne, white peach puree)*

Poire *(champagne, pear puree)*

Poinsettia *(champagne, cranberry)*

### Bloody Marie 10

Spicy bloody mary with St George Chili Vodka

### Cucumber Collins 12

Square One Cucumber vodka, Canton ginger liqueur, lime, agave nectar, soda

### Bistro Poire 10

Cognac, pear liqueur, lemon, champagne

### Kir Royale 9

Champagne, crème de cassis, lemon twist

### French 75 10

Champagne, lemon, botanical gin, petit canne

### Moscow Mules 10

Chili Mule *(St George chili vodka, ginger beer, lime)*

Georgia Mule *(vodka, ginger beer, white peach puree)*

Traditional *(vodka, ginger beer, lime)*