



## Brunch Fall, 2021

### SOUPE ET SALADES

Soupe du Jour 5/8

French Bread Basket 4  
with a trio of Bonne Maman preserves 8

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 SPECIALITÉS

### 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

## CARTE DE COCKTAILS

### Les Bulles 10

Mimosa (champagne, fresh squeezed OJ)

Bellini (champagne, white peach puree)

Poire (champagne, pear puree)

Poinsettia (champagne, cranberry)

### Bloody Marie 12

Spicy bloody mary with St George Chili Vodka

### Cucumber Collins 13

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

### Bistro Poire 11

Cognac, pear liqueur, lemon, champagne

### Kir Royale 10

Champagne, crème de cassis, lemon twist

### French 75 11

Champagne, lemon, botanical gin, petit canne

### Moscow Mules 11

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

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

Traditional (vodka, ginger beer, lime)