



# Anis

Café & Bistro

Your Host Arnaud Michel—Chef Jeff Gomez

## Hors d'oeuvres

### Calamari Frit 8

corn meal-dusted calamari, harissa remoulade

### Plat de Charcuterie 15

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

### Moules Marinières 13

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

with frites 17

## Salades

### Salade Maison 8

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

### Salade d'Arnaud 9

hearts of bibb, endive, grape tomatoes, artichokes, aged red wine vinaigrette

### Tartare de Tomate 10

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

### Salade au Jambon 10

mixed greens, prosciutto, Emmental, olives, garlic, capers, lemon vinaigrette

### Salade de Saumon\* 14

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

### Salade Niçoise\* 16

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

### Crab Cake Américain 17

Pacific crab cake, mâche lettuce, citrus, and shaved asparagus salad, mustard seed dressing

Vegetarian and gluten-free items are available upon request.

Please ask your server for available options.

## Sandwiches

### Croque Monsieur 12

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

### Croque Saumon\* 12

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

### Sandwich au Poulet 12

chicken salad, Seckel pear, pecans, arugula, avocado

## Plats Principaux

### Anis Lunch Plateau\* 15

soup du jour, artichoke and tomato salad, roasted salmon with garlic anise sauce

### Saucisses Merguez Grillées 14

grilled Merguez sausage, Yukon Gold potato purée, Dijon mustard, baby greens

### Boudin Grillé 15

blood sausage, Yukon Gold potato purée, baby greens

### Steak Frites\* 19

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

### Truite Meunière 19

pan-roasted trout, wilted greens, marinated artichokes, capers, lemon browned butter

### Coquilles St. Jacques à l'Anis 18

roasted scallops, rice, asparagus, escarole, tomatoes, Pastis shallot vinaigrette

### Ravioli aux Champignons Sauvages 15

wild mushroom ravioli, baby arugula, parmesan, thyme cream

### Poulet "Nono" 16

brioche-crusted Milanese chicken, with either: fresh linguine, plum tomatoes, basil, olive oil, lemon OR arugula, parmesan, artichokes, fresh lemon

### Tortelloni Noix et Sauge 15

handmade ricotta tortelloni, tomatoes, roasted pecans, sage brown butter



\$1.50 split plate charge

\*the consumption of raw or undercooked foods may result in foodborne illness.