

LUNCH & BRUNCH

Authentic cooked to order French food using locally sourced & organic product when available & a menu free from all artificial flavorings.

BRUNCH & LIGHT LUNCH

BRIOCHE FRENCH TOAST VANILLA WHIPPED CREAM WITH SEASONAL FRUIT	\$10.00
CROQUE MONSIEUR BÉCHAMEL, CHEESE & HAM GRILLED SANDWICH WITH MIXED GREENS +	\$9.00
EGGS "BENEDICT" ** WITH CHOICE OF GRATIN OR SAUTÉED POTATO	
• HAM	\$11.00
• KALE (V)	\$11.00
3 EGG OMELETTE (GF) WITH CHOICE OF GRATIN OR SAUTÉED POTATO	
• GARLIC MUSHROOMS & KALE (V)	\$11.00
• HAM & CHEESE	\$11.00
• BACON & ONION	\$13.00
QUICHE OF THE DAY WITH MIXED GREENS	\$9.00
GRATIN DAUPHINOIS (GF) POTATO GRATIN, MIXED GREENS, PROSCIUTTO HAM +	\$10.00
RAGU DE CHAMPIGNON (V, GF) WHITE WINE & CREAM MUSHROOMS, HERBED POLENTA, ROMANO +	\$14.00
SALADE DE CHÈVRE GRILLED GOATS CHEESE TOAST, HONEY, BACON, WALNUTS, MIXED GREENS, PICKLED CABBAGE	\$12.00
POËLEÉS DE PRINTEMPS (V) SPRING HASH, MUSTARD SAUCE, HERBED GOATS CHEESE, ESPELETTE CHILLI	\$15.00
SALADE DE DOUGHNUTS AU POISSON ** BEIGNETS, MIXED GREENS, PICKLED CABBAGE, RADISHES, ALMONDS	\$12.00
SALADE DE FOIES ** GRILLED CHICKEN LIVER IN PORT GLAZE, BACON, SUNFLOWER SEEDS, MIXED GREENS, CROSTINI	\$10.00
ADD ONE OR TWO POACHED EGGS TO ANY DISH WITH THIS SIGN:+	\$1.00 \$2.00

EXTRAS & SIDES

Bread basket \$5 | poached egg ** \$1 | bacon \$3 | potato gratin \$4 | sautéed potatoes \$4 | mushrooms \$4

MARKET PRICE

\$3.50

SUNDAY ROAST

HOT CHOCOLATE

RÔTI DU JOUR ROAST, YORKSHIRE PUDDING, ROOT VEGETABLES, JUS

CHILDRENS MENU	
EGGS BENEDICT **	\$5.00
FRENCH TOAST	\$5.00
POACHED EGG & TOAST WITH BACON	\$4.50
HOT DRINKS	
POT OF LOOSE LEAF TEA BY JASMINE PEARL COMPANY	\$3.50
FILTER COFFEE	\$2.00
LATTE	\$3.50
AMERICANO	\$2.80
ESPRESSO	\$2.50

18% gratuity added to tables of 6 or more. For Split Checks, please inform us when you order.

** Consuming raw or undercooked poultry, shellfish or eggs may increase your risk of food borne
illnesses. Fish dishes may contain bones.



