

## LES SALADS

CHICKEN COBB	<i>grilled chicken, bacon, tomato, avocado, bleu cheese, beet, hard cooked egg, green goddess</i>	19
TUNA NIÇOISE	<i>rare yellowfin tuna, French beans, olive, tomato, radish, egg, fennel, pistou vinaigrette.</i>	19
BEET AND BURRATA SALAD	<i>roasted red and gold beet, arugula, dried cherries, pear, cashew, maple vinaigrette</i>	8
GREEK	<i>romaine lettuce, cucumber, tomato, Kalamata olive, bell pepper, feta, red onion</i>	8
SALUT CAESAR	<i>heart of romaine, crispy Parmesan, crouton, poached egg, (anchovy upon request)</i>	8
SALUT BLEU	<i>bibb lettuce, creamy bleu cheese dressing, radish, scallion</i>	8
FRENCH VIETNAMESE NOODLE BOWL	<i>cellophane noodles, red cabbage, carrot, cucumber, nuoc cham, toasted cashew, cilantro, basil</i>	12
	crab cake add 12    hanger steak add 9    shrimp add 8    salmon add 7    chicken add 5	

## LES DEJEUNER

CHICKEN CREPE	<i>wild rice, bacon lardon, roasted mushroom, squash purée.</i>	15
SMOKED SALMON CREPE	<i>smoked salmon, watercress, herbed crème fraîche, tomato-caper relish</i>	15
POULET PAILLARD	<i>breaded chicken breast, Yukon potato, shallot, spinach, lemon herb beurre blanc.</i>	14
BOUILLABAISSSE	<i>mussels, salmon, shrimp, potato, ciabatta, tomato-saffron broth, rouille.</i>	18
STEAK FRITES	<i>5oz. hanger steak, house cut fries, herb butter.</i>	16
SALMON MOUTARDE	<i>Dijon and panko crusted salmon, stewed French lentils, frisée, port wine reduction</i>	17
SHORT RIB PAPPARDELLE	<i>house-made pasta, cured tomato, shallot, garlic confit, truffle crème fraîche.</i>	15
EGGS BENEDICT	<i>poached egg, brioche, pit ham, hollandaise sauce.</i>	14
FRENCH COUNTRY OMELETTE	<i>pit ham, shallot, aged Swiss</i>	18
CHAMPIGNON OMELETTE	<i>garlic mushrooms, goat cheese, spinach</i>	15

## TABLE SNACKS

FRENCH BAGUETTE	2
<i>whipped Salut butter &amp; extra virgin olive oil</i>	
DEVILED EGGS BASQUEZ	3-5
<i>chorizo sausage, pepper relish</i>	
BAKED BRIE	7
<i>fig and almond compote, grilled ciabatta</i>	
POMMES FRITES	8
<i>hand cut fries, bearnaise sauce</i>	
CRISPY CALAMARI	14
<i>lemon aioli, cherry peppers</i>	
ESCARGOT BOURGUINONNE	14
<i>true Burgundy snails with herb butter</i>	
BLUE CRAB CAKE	14
<i>lemon, spicy aioli</i>	

## SOUPS

FRENCH ONION SOUP	CUP 7 CROCK 11
<i>crostini, gruyère cheese</i>	
SOUP OF THE DAY	CUP 5 CROCK 7

## PRINCE EDWARD ISLAND MUSSELS

### = THREE WAYS =

MUSSELS "CAFE DE PARIS" 14  
*white wine, garlic confit, herb butter, warm baguette*

FRENCH VIETNAMESE COCONUT CURRY MUSSELS 14  
*lemongrass, ginger, jalapeño, coconut milk, green curry, Fresno pepper, warm baguette*

SMOKED TOMATO AND FENNEL MUSSELS 14  
*garlic confit, smoked tomato sauce, fennel, scallion, warm baguette*

## ❖ BURGERS, SANDWICHES ❖

*choice of hand-cut fries, salad or soup du jour*

BURGER BAR AMERICAIN	<i>caramelized onion, bleu cheese, sauce bordelaise</i>	16
"ZE FRENCH ONION SOUP" BURGER	<i>caramelized onion, Swiss, onion broth</i>	16
TURKEY BURGER	<i>aged cheddar, avocado, lettuce, tomato, spicy aioli</i>	16
KNIFE AND FORK CHICKEN CLUB	<i>lemon aioli, bacon, Swiss, avocado</i>	16
STEAK SANDWICH	<i>grilled tenderloin, crispy leek, garlic mushrooms, mustard crème</i>	17

## TARTINES

OPEN FACED SANDWICHES

AVOCADO & CRAB	<i>crab fromage blanc, avocado, lemon confit, poached egg</i>	15
TUNA SALAD	<i>olive tapenade, arugula, tomato, hard boiled egg</i>	14
ROASTED SQUASH	<i>grilled pumpernickle, arugula pesto, caramelized onion, Gruyère, toasted pepitas</i>	13
SHRIMP	<i>poached shrimp salad, avocado, caraway rye, bibb lettuce</i>	15
CROQUE MADAME	<i>pit ham, béchamel, Swiss cheese, fried egg</i>	15

## LE PETIT DEJEUNER

DUET OF FISH	<i>tuna tartare, avocado, grilled salmon, citrus, petite greens</i>	15	PETITE SALMON	<i>simply grilled or broiled with green beans</i>	16
QUICHE LORRAINE	<i>caramelized onion, bacon, Gruyère</i>	15	JUMBO SHRIMP COCKTAIL	<i>cocktail sauce, lemon</i>	17
EGG WHITE OMELETTE	<i>spinach, fresh tomato, avocado, basil pistou</i>	14	SMOKED SALMON CARPACCIO	<i>citrus, horseradish crème, dill, petit greens, grilled ciabatta</i>	9