

LES SALADS

CHICKEN COBB	<i>grilled chicken, bacon, tomato, avocado, bleu cheese, beet, hard cooked egg, green goddess</i>	19
TUNA NIÇOISE	<i>rare ahi tuna, French green beans, olive, tomato, radish, egg, fennel, pistou vinaigrette</i>	19
SALUT WEDGE	<i>bacon, red onion, tomato, buttermilk bleu cheese dressing</i>	8
BEET & BURRATA SALAD	<i>organic kale, arugula, red & gold beets, orange, cucumber, lemon-dill vinaigrette</i>	8
GREEK	<i>romaine lettuce, cucumber, tomato, kalamata olives, bell pepper, feta, red onion</i>	8
SALUT CAESAR*	<i>heart of romaine, crispy Parmesan, crouton, poached egg (anchovy upon request)</i>	8
FRENCH VIETNAMESE NOODLE SALAD	<i>cellophane noodles, red cabbage, carrot, cucumber, nuoc cham, toasted cashew, cilantro, basil</i>	12
	<i>add crab cake 12 hanger steak 9 shrimp 8 salmon 7 chicken 5</i>	

LE DEJEUNER

STEAK FRITES*	<i>5oz. hanger steak, house cut fries, herb butter</i>	16
EGGS BENEDICT	<i>poached egg, brioche, pit ham, hollandaise</i>	14
FRENCH COUNTRY OMELETTE	<i>pit ham, shallot, aged Swiss</i>	14
CHICKEN PROSCIUTTO CREPE	<i>spring peas, leeks, cured tomato, Parmesan, Dijon béchamel</i>	15
SMOKED SALMON CREPE	<i>smoked salmon, watercress, horseradish crème fraîche, tomato-caper relish</i>	15
SALMON MOUTARDE	<i>Dijon & panko-cruste 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
CACIO E PEPE	<i>bucatini, black pepper, butter, Parmesan</i>	9
BOUILLABAISSE*	<i>mussels, salmon, shrimp, potato, tomato-saffron broth, grilled ciabatta, rouille</i>	18
COCONUT CURRY MUSSELS	<i>lemongrass, ginger, jalapeño, coconut milk, green curry, Fresno pepper, warm baguette</i>	14
MUSSELS "CAFE DE PARIS"	<i>white wine, garlic confit, herb butter, warm baguette</i>	14

TABLE SNACKS

FRENCH BAGUETTE	2
<i>whipped Salut butter & 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, sauce Béarnaise</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>	

S O U P S

FRENCH ONION SOUP	CUP 7 CROCK 11
SOUP OF THE DAY	CUP 5 CROCK 7

French Rustic
GRILLED PIZZA

SAUSAGE & MUSHROOM 14
spicy fennel sausage, roasted mushroom, caramelized onion, Gruyère, truffle oil, sunny egg

BRIE & ARUGULA 14
brie mousse, red onion, arugula salad, heirloom tomato, balsamic

MARGHERITA 13
burrata, fresh basil, extra virgin olive oil

❖ **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 leeks, garlic mushrooms, mustard crème</i>	17

TARTINES

OPEN FACED SANDWICHES choice of hand-cut fries, salad or soup of the day

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
CROQUE MADAME	<i>pit ham, toasted brioche, béchamel, Swiss, sunny 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 French green beans</i>	16
QUICHE LORRAINE	<i>caramelized onion, bacon, Gruyère, choice of side</i>	13	JUMBO SHRIMP COCKTAIL	<i>cocktail sauce, lemon</i>	17
EGG WHITE OMELETTE	<i>spinach, fresh tomato, avocado, basil pistou, choice of side</i>	14	SMOKED SALMON CARPACCIO	<i>citrus, horseradish crème, dill, petit greens, grilled ciabatta</i>	9

*Please note that eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of foodborne illness. This risk increases with some medical conditions.