

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
SALUT WEDGE	<i>bacon, red onion, tomato, buttermilk-bleu cheese dressing</i>	8
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
FRENCH VIETNAMESE NOODLE SALAD	<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	

LE DEJEUNER

STEAK FRITES*	<i>5oz. hanger steak, house cut fries, herb butter</i>	16
EGGS BENEDICT	<i>poached egg, brioche, pit ham, hollandaise sauce</i>	14
FRENCH COUNTRY OMELETTE	<i>pit ham, shallot, aged Swiss</i>	14
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
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
CACIO E PEPE	<i>bucatini, black pepper, butter, parmesan</i>	9
BOUILLABAISSE*	<i>mussels, salmon, shrimp, potato, ciabatta, tomato-saffron broth, 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, 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
SOUP OF THE DAY	CUP 5 CROCK 7

French Rustic GRILLED PIZZA

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

ALSATIAN TARTE FLAMBÉE 14
béchamel, caramelized onion, bacon, gruyere

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 leek, 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 cheese, sunny egg</i>	15

LE PETIT DEJEUNER

DUET OF FISH*	<i>tuna tartare, avocado, grilled salmon, citrus, petite greens</i>	15
QUICHE LORRAINE	<i>caramelized onion, bacon, Gruyère, choice of side</i>	13
EGG WHITE OMELETTE	<i>spinach, fresh tomato, avocado, basil pistou, choice of side</i>	14
PETITE SALMON	<i>simply grilled or broiled with green beans</i>	16
JUMBO SHRIMP COCKTAIL	<i>cocktail sauce, lemon</i>	17
SMOKED SALMON CARPACCIO	<i>citrus, horseradish crème, dill, petit greens, grilled ciabatta</i>	9