

BRUNCH COCKTAILS

LIMONCELLO SPARKLE 11
Limoncello, Cointreau, cava

COLD BREW NEGRONI 12
*cold brew coffee, campari,
sweet vermouth*

ESPRESSO MARTINI 13
*Stoli vanilla, Bailey's,
Kahlua, espresso*

PUTTIN' ON THE SPRITZ 12
*Aperol, yellow Chartreuse,
St. Germaine, Prosecco*

BLOODY MARY 10
*Amsterdam vodka, bloody mix,
beer chaser upon request*

MIMOSA 9
*Cava & choice of orange, grapefruit,
pineapple, cranberry or peach juice*

❖ FRENCH TABLE SNACKS ❖

FRENCH BAGUETTE <i>whipped Salut butter & extra virgin olive oil</i>	2
BASQUE DEVEILED EGGS <i>chorizo, piperade</i>	3.5
LES CROISSANT <i>dill salmon cream cheese, salted maple butter, raspberry preserves</i>	9
POUTINE <i>braised short rib, parmesan, truffle frites, fried egg</i>	13
MUSSELS 'CAFE DE PARIS' <i>white wine, shallot, parsley</i>	17
POMMES FRITES <i>hand-cut fries, béarnaise sauce</i>	8
BLUE CRAB CAKE <i>panko crusted, boursin cheese, spicy aioli</i>	14
FRENCH ONION SOUP	cup 7 crock 11

❧ BRUNCH SPECIALTIES ❧

includes creamy hash or salad

TWO EGG BREAKFAST <i>your way with ham, bacon or house made sausage</i>	11	add 5oz hanger 6
AVOCADO - CRAB TARTINE <i>avocado, crab fromage blanc, poached egg, lemon confit, petite greens</i>	14	
CRAB CAKE A LA GRECQUE <i>blue crab cake, avocado, poached egg, tomato tzatziki sauce</i>	15	
SMOKED TROUT TARTINE <i>steelhead trout, frisee, sherry vinaigrette, tomato, sunny egg</i>	14	
FRENCH TOAST <i>fresh berries, maple-vanilla butter</i>	11	
FRENCH COUNTRY OMELETTE <i>pit ham, shallot, swiss cheese</i>	14	
EGG WHITE OMELETTE <i>tomato, shallot, basil pistou, spinach, sliced avocado</i>	13	
CHAMPIGNON OMELETTE <i>garlic mushroom, goat cheese, spinach</i>	14	
QUICHE LORRAINE <i>caramelized onion, bacon, aged swiss, fines herb</i>	13	
SAUSAGE BENEDICT <i>English muffin, avocado, cherry pepper hollandaise</i>	14	
EGGS BENEDICT <i>poached egg, brioche, pit ham, hollandaise sauce</i>	14	
FLORENTINE BENEDICT <i>spinach, tomato, poached egg, English muffin, basil hollandaise</i>	13	

FRENCH PANCAKES

BANANA NUTELLA CRÊPES <i>toasted hazelnut, chocolate sauce</i>	10
CARAMEL APPLE CRÊPES <i>apple, bourbon caramel, spiced walnut</i>	10
SMOKED SALMON CRÊPE <i>herb creme fraiche, watercress, tomato caper relish</i>	15
BRAISED SHORT RIB CRÊPE <i>cured tomato, parmesan, truffle creme fraiche, sunny egg</i>	14

❖ LES SALADS ❖

add chicken 5 petite steak 9 salmon 7

CHICKEN COBB <i>grilled chicken, bacon, tomato, avocado, blue cheese, beet, hard cooked egg, green goddess</i>	19
BEET AND BURRATA <i>red and golden beets, arugula, toasted pecan, burrata, fennel, pomegranate vinaigrette</i>	8 / 14
TUNA NIÇOISE <i>rare ahi tuna, french beans, olive, tomato, radish, egg, fennel, pistou vinaigrette</i>	19
GREEK <i>romaine lettuce, cucumber, tomato, kalamata olive, bell pepper, feta, red onion</i>	8 / 14
SALUT CAESAR <i>heart of romaine, crispy parmesan, crostini (anchovy upon request)</i>	7 / 12

❖ BURGERS & SANDWICHES ❖

hand-cut fries, soup du jour or salad

SALUT BREAKFAST SANDWICH <i>pork sausage, hashbrowns, gruyere, frisée, hot sauce, English muffin, egg</i>	16
"ZE FRENCH ONION SOUP" BURGER <i>caramelized onion, swiss, onion broth</i>	16
BURGER BAR AMERICAIN <i>caramelized onion, blue cheese, sauce bordelaise</i>	16
CROQUE MADAME <i>pit ham, bechamel, swiss cheese, fried egg</i>	15
KNIFE AND FORK CHICKEN CLUB <i>lemon aioli, bacon, swiss, avocado</i>	16
STEAK SANDWICH <i>grilled petite tender, crispy leek, garlic mushrooms, mustard cremé</i>	17