

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Les Spécialités Mimosas

BLOOD ORANGE CHERRY
MANGO BLACKBERRY
10.50

Brunch Favorites

SPARKLING FRUIT JUICES 4.50
FRESHLY SQUEEZED JUICES 5.50
FRENCH HOT CHOCOLATE 6.50
HARD NORMANDY CIDER 9.00

LES PRÉLUDES

YOGURT PARFAIT
Granola & Strawberry-Rhubarb.....10.50
SAUSAGE & EGG
À la Basquaise with Frico Tuille.....9.50

BEIGNETS

*Freshly made-to-order
doughnuts with spiced sugar*
10.50

LES PLÂTS DU MATIN

CRÊPES SUZETTE.....12.50
with Bananas & Chocolate.....14.50
ALMOND CROISSANT FRENCH TOAST
Apricot Compote & Ricotta.....14.50
SOFT SCRAMBLED EGGS
Applewood Smoked Bacon & Crisp Potato.....15.50
EGGS BENEDICT ARTISANAL
Lomo & Country Bread.....15.50
Smoked Salmon.....21.50
EGGS EN COCOTTE
Spinach, Mushrooms & Gruyère.....16.50
FARM EGG OMELETTE
Cheddar & Bacon or Heirloom Tomato & Parmesan.....16.50
PORK BELLY HASH
Poached Eggs, Sweet Potato & Smoked Chipotle Hollandaise.....18.50

Fruits de Mer

OYSTERS & CLAMS ON THE HALF SHELL
from the Market.....P/A
SEAFOOD CEVICHE
Citrus Soy Dressing.....13.50
SHRIMP COCKTAIL.....15.50

Plateaux

*Oysters, Shrimp, Ceviche,
Clams & Dayboat Selections*

PETIT (Serves 2 - 3).....48.50
GRAND (Serves 3 - 4).....68.50
ROYAL (Serves 6 - 8).....98.50

The Cheese Plate

Flight of Three Seasonal Cheeses.....15.00
Cheese Flight With Paired Wines.....30.00

*Simply Ask Your Server For La Carte Des Fromages Or
Request To Speak With a Fromager About Our Full Selection*

Housemade Charcuterie

TÊTE DE COCHON.....10.50
PÂTÉ GRANDE-MÈRE *Cognac & Green Peppercorns*.....11.50
RABBIT SAUSAGE *Apricots & Sunflower Seeds*.....11.50
BERKSHIRE LOMO *White Wine & Paprika*.....11.50
DUCK-FOIE GRAS RILLETTES.....14.50

ASSIETTE DE CHARCUTERIE

Selection of 3.....15.50 Selection of 5.....21.50

Cheese & Charcuterie Board

Assorted Cured Meats, Seasonal Cheeses,
Fruit and Condiments

PETITE (Serves 2 - 3).....35.00
GRANDE (Serves 4 - 6).....50.00

Fondues

ARTISANAL BLEND • GOUDA & STOUT • MANCHEGO & CHORIZO • FONDUE DU JOUR
PETITE.....28.00 GRANDE.....40.00

LES BAIGNEUSES

Cracked Egg.....1.50 Kielbasa.....5.50
Apples.....3.50 Air-Dried Beef.....10.50
Fingerling Potatoes.....4.50 Chicken Tenders.....10.50
Crudités.....4.50 Beef Tips.....12.50

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FROMAGERIE BISTRO WINE BAR

HORS D'OEUVRES

GOUGÈRES	9.50
WARM OLIVES & MARCONA ALMONDS	8.50
HEIRLOOM TOMATO SALAD <i>Burrata Crostini</i>	13.50
SUMMER FIG TART <i>Arugula, Caramelized Onions, Pecorino & Speck</i>	13.50
MUSSELS PROVENÇAL <i>Garlic, Tomato & Basil</i>	14.50
WILD BURGUNDY SNAILS EN CROÛTE <i>Leek Fondue & Maître d'hôtel Butter</i>	14.50
CARPACCIO OF YELLOWFIN TUNA <i>Shaved Fennel & Ratatouille Vinaigrette</i>	15.50
GRILLED OCTOPUS <i>Fingerling Potatoes & Smoked Paprika</i>	15.50
STEAK TARTARE <i>Hand-Cut Filet & Toast</i>	15.50 / 23.50
FOIE GRAS TORCHON <i>Stone Fruit Chutney</i>	21.50

SOUPES

ONION SOUP ARTISANAL <i>Three Onions & Three Cheeses</i>	12.50
FISH SOUP <i>Rouille & Croutons</i>	9.50
SOUPE DU JOUR <i>from the Market</i>	P/A

SALADES

ORGANIC MESCLUN <i>Red Wine Vinaigrette</i>	11.50
BOSTON BIBB <i>Parmesan-Black Pepper Dressing</i>	10.50
BEET SALAD <i>Endive, Walnuts & Goat Cheese</i>	15.50
SALADE FRISÉE <i>Blue Cheese, Bacon Lardons & Poached Egg</i>	15.50

SALADES COMPOSÉES

CHICKEN TONNATO <i>Panzanella Salad</i>	17.50
TUNA NIÇOISE <i>Haricots Verts, Fingerling Potatoes & Basil Aioli</i>	21.50
LOBSTER SALAD <i>Avocado, Grapefruit & Creamy Herb Dressing</i>	24.50

ARTISANAL BLEND BURGER

<i>Pickled Green Tomato & Special Sauce</i>	15.50
<i>Gruyère, Cheddar, Comté or Blue Cheese</i>	16.50

PLATS PRINCIPAUX

VEGETABLE QUICHE <i>Wild Mushrooms, Spinach, Taleggio & Salad</i>	15.50
MACARONI GRATIN <i>Organic Mesclun with Red Wine Vinaigrette</i>	18.50
WILD MUSHROOM RISOTTO <i>Summer Corn & Truffle Butter</i>	18.50
SAUTÉED SKATE WING <i>Blood Orange Grenobloise & Cauliflower</i>	19.50
FISH & FRITES <i>Coleslaw & Classic Tartar Sauce</i>	19.50
MUSSELS FRITES <i>Garlic, Tomato & Basil</i>	21.50
HANGER STEAK FRITES	23.50
<i>Petit Filet Mignon</i>	29.50

Les Fromages Grillés

Served with Housemade Chips & Pickled Vegetables

ENGLISH CHEDDAR <i>Smoked Bacon & Apple</i>	15.50
PROVENÇAL <i>Vegetables, Goat Cheese & Tapenade</i>	15.50
GORGONZOLA <i>Mission Figs & Arugula</i>	16.50
THE SPANIARD <i>Manchego, Chorizo, Piquillo Peppers & Aioli</i>	16.50
THE FRENCHIE <i>Brie, Mushrooms & Summer Truffles</i>	21.50
CROQUE MONSIEUR OR MADAME <i>Ham & Gruyère (Egg)</i>	15.50

Soup, Salad & Sandwich

Half Sandwich, Cup of Soup and Mesclun Salad (Onion Soup.....3. Suppl)

Served Bento Box Style

Choice of:

ENGLISH CHEDDAR	17.50
PROVENÇAL	17.50
THE FRENCHIE	21.50

Brunch Prix Fixe \$24.07

HORS D'OEUVRES

Choice of:

BEIGNETS

SOUPE DU JOUR

SAUSAGE & EGG

PLATS PRINCIPAUX

Choice of:

SOFT SCRAMBLED EGGS

CHICKEN TONNATO

SAUTÉED SKATE WING

DESSERTS

Choice of:

CHOCOLATE MARQUISE

ARTISANAL CHEESECAKE

HOUSEMADE ICE CREAMS & SORBETS