



Hors d'Oeuvres

Confit Wings GF 14

Choose One: Espelette "Buffalo" Sauce | Miso Honey | Cherry BBQ

Beignets de Crevettes 12

Three Rock Shrimp Fritters | Green Harissa Aioli

Planche de Charcuteries 16

Rillettes | Copa | Salami | Duck Prosciutto | Cornichons
Pickled Shallots | Mustard | Baguettes Crostinis

Salades et Soupe

Soupe du Jour - Market Soup 13

Salade Verte GF|VG 13

Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison

Saumon Fumé d'Écosse GFA 17 +3 PF

Scottish Smoked Salmon | Arugula | Capers
Chives | Crème Fraiche | Egg | Baguette

Le Brunch Classics

Quiche Lorraine Gruyère | ^bLardons | Salad ^bLardons are Bacon 20 *Limited Supply*

Confit "Hash" Confit Duck & Potato Hash | Arugula | Sunny Side Up *Egg | Duck Cracklins 25

Croque Madame Parisian Ham | Gruyère | Mornay Sauce | Sunny Side Up *Egg | Frites | Salad 25

Benedict Parisian Two Poached *Eggs | Croissant | Parisian Ham | Hollandaise | Salad | Home Fries 24

Benedict Norvégien Two Poached *Eggs | Croissant | Smoked Salmon | Hollandaise | Salad | Home Fries 25

Gaufre Belge Two Yeasted Belgian Waffles | Orange Conserva | Crème Chantilly | Maple 20 *Limited Supply*

Pain Perdue Grand Marnier Brioche French Toast | Mixed Berry Compote | Crème Chantilly | Maple 20

Plats Principaux

Moules au Safran et Frites GF 26

White Wine Steamed Mussels | Garlic-Shallots | Saffron Butter | Parsley | Pommes Frites

Bistro Steak Frites GF 36 +10 PF

Grilled Angus *Hanger Steak | Bastille Steak Sauce | Pommes Frites | Salade

Le Filet et Oeufs GF 38 +12 PF

Angus *Beef Filet Medallions | Two *Eggs Sunny Side Up | Salade | Confit Yukon Home Fries

Burger - à l'Oignon Gratinée GFA 27

Smith Meadows Farm Pastured VA Angus *Beef | Caramelized Onion | Gruyère | Aioli | Confit Tomato | Lettuce
Pommes Frites | Salade

Desserts

Assiette de Fromage GFA 18 +3 PF

Chef's Seasonal Cheeses | Fruit-Walnut Bread | Honey Comb

Profiterole Géante au Chocolat et Caramel 12

Large Chocolate Choux | Vanilla Ice Cream
Chocolate Fudge | Chocolate Shavings | Caramel Salé

Crème Brûlée à la Vanille GFA 12

Madagascar Vanilla Bean Custard
Caramelized Sugar | Chocolate Chip Shortbread

Pot de Crème au Chocolat Noir GFA 12

Valrhona Dark Chocolate Custard | Morello Cherries
Crème Chantilly | Langue de Chats | Crispy Meringue

Sorbet Maison GFA 12

Chef's Sorbet Trio | Crispy Meringue | Langue de Chats

Brunch à la Française \$39 Three Course Prix Fixe

Select 1 Hors d'Oeuvres or Salade or Soup ~ 1 Classic or Plats ~ 1 Dessert
Items marked + are available on the Prix Fixe at an additional price

Mimosas for All \$34

Emile Vergeois Fruit Juice + a Bottle of French Sparkling
Ask about our Non-Alcoholic Version!

Or Try one of our Signature Brunch Cocktails!

Spicy or Dirty Bloody Mary 12

French Bellini 13 | Kir Royal 15