

## Hors d'Oeuvres

### Confit Wings GF 14

Espelette "Buffalo" Sauce | Lettuces  
Celery | Horseradish Crème Fraîche

### Pâté de Foie de Volaille 15

Chicken Liver Mousse | Cornichons  
Mustard | Pickled Shallots | Crostini

### Planche de Charcuteries 16

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

### Beignets de Crevettes 12 3pc

Savory Rock Shrimp Fritters  
Guacamole | Lime | Coriander

### Saumon Fumé d'Écosse GFA 17 +3 PF

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

## Salades et Soupe

### Salade Verte GF|VG 13

Lettuce | Tomatoes | Cucumber  
Radish | Pickled Shallots  
Vinaigrette Maison

### Salade de Betteraves et Citrus GF 16

Organic Beets | Orange Supremes  
Pomegranate | Arugula  
Balsamic Vinaigrette

### Soupe du Jour - Market Soup 13

## Le Brunch Classics

**Oeufs à la Royale** Parisian Eggs | Hollandaise | Crab | Caviar | Puff Pastry Salad | Home Fries 26

**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

**Quiche Lorraine** Gruyère | <sup>b</sup>Lardons | Salad <sup>b</sup>Lardons are Bacon 20 (Supply Limited)

**Croque Madame** Parisian Ham | Gruyère Cheese | Mornay Sauce | Egg | Frites | Salad 24

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

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

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

**Poulet et Gaufre** Confit Chicken Wings | Yeasted Belgian Waffle | Maple Syrup 21 (Supply Limited)

## Plats Principaux

**Moules Frites Normande** GF Steamed Mussels | Normandy Cidre | Garlic-Shallots | Crème Fraiche | Parsley  
Pommes Frites 26

**Bistro Steak Frites** GF Grilled Angus \*Hanger Steak | Bastille Steak Sauce | Pommes Frites | Salad 35 +10 PF

**Croque Monsieur** Parisian Ham | Gruyère Cheese | Mornay Sauce | Pommes Frites | Salad 22

**Burger au Camembert** GFA Smith Meadows Farm VA Angus \*Beef | Camembert | Bacon | Arugula  
Confit Tomato | Caramelized Onion | Pommes Frites | Salad 27

## Desserts

### Assiette de Fromage 18 +3 PF

Chef Selected Seasonal Cheeses  
Fruit-Walnut Bread | Honey Comb

### Profiterole Géante au Chocolat et Caramel 12

Large Choux | Vanilla Ice Cream | Caramel Salé  
Valrhona Chocolate Sauce | Chocolate Pearls

### Crème Brûlée à la Vanille GFA 12

Madagascar Vanilla Bean Custard  
Caramelized Sugar | Chocolate Chip Shortbread

### Pot de Crème au Chocolat GFA 12

Valrhona Dark Chocolate Custard | Cherries Crème  
Chantilly | Meringue | Cookie

### Glaces et Sorbets Maison GFA 12

Chef's Ice Creams & Sorbets | Cookie | 3 Scoops

## Brunch Prix Fixe \$39 Three Courses

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts  
Select 1 Hors d'Oeuvres or Salade or Soup ~ 1 Classic or Entrée ~ 1 Dessert

Items marked + are available on the Prix Fixe with an additional price

See menu for item pricing

## Bastille Mimosas 34

Emile Vergeois Fruit Juice + a Bottle of French Sparkling  
+ Glasses for Everyone

Or Try one of our Signature Brunch Cocktails!

**Housemade - Spicy Mary** 11 or **Dirty Mary** 11

**Bellini du Jour** 12 | **French Bellini** 13

**Kir Royal** 15

### First Bread Basket Complimentary -Additional Baskets \$3 ea

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge. Brunch Menu is available Sunday only  
Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free; (VG or VGA) is Vegetarian or can be made Vegan. Please let your server know  
upon ordering. Please notify us of any allergies. We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination. If you have a  
serious allergy, we recommend that you call the restaurant before dining with us. \*State food code requires us to inform you that consuming raw or uncooked meats, seafoods  
and eggs, may increase your risk of food borne illness. Please note there is a \$6 per person charge for outside desserts. Menu Valid 01|05|2025