

HOUSE SPECIALTIES

Haricot Vert	lemon, sherry vinegar, chervil	\$9
Tunisian Carrot Salad	slow roasted carrot, spiced yogurt, cashew	\$9
Crispy Octopus Lyonnaise*	frisee, lardon, hazelnut, soft boiled egg	\$15
Salmon Cru*	cantaloupe, basil, orange, tomato, smoked roe	\$16
Soft Scrambled Egg Toast*	griddled pan de mie, shaved truffle	\$15
French Onion Soup	cheese toast	\$10
Bonhomie Salad	roasted shallot vinaigrette, fennel, tomato <i>(Add rotisserie chicken \$7)</i>	\$8

POMMES ROSTI

Bacon, Soft Scramble, Boursin*	\$11
Pear Butter, Yogurt, Chive	\$9
Lox, Dill, Caper, Tomato, Crème Fraiche	\$16
Roasted Mushroom, Caramelized Onion, Spinach	\$14
Foie Gras Gravy, Cognac, Soft Boiled Egg*	\$20
Caviar, Crème Fraiche, Garlic Candy	\$24

PLATES

Cheeseburger	double meat, cheese, onion, pickle, dijonnaise	\$10.95
Croque Monsieur	shaved ham, gruyere, cheesy sauce <i>(Add fried egg* \$2)</i>	\$12
Market Fish	mussels, confit potato, basil, shrimp broth	\$22
Gulf Prawns	fennel, grapefruit, vanilla, legumes	\$20
Steak Bavette	crisp onion rings, ratatouille	\$23
Roasted Squash	golden raisin, parsley, brown butter, pine nut, goat cheese	\$11
Smoked Salmon Reuben	dark rye, gruyere cheese, kraut	\$14
Rotisserie Chicken Dinner		\$20/38
	cassoulet, root vegetables, chervil <i>(Whole \$38 Half \$20)</i>	

SIDES

Gnocchi a la Parisienne	brown butter, parsley, parmesan	\$10
French Fries	remoulade	\$4
Lettuce & Herb Salad	lemon vinaigrette, fine herb	\$7
Cassoulet	white bean, marcona almond	\$7
Bare Pomme Rosti	crispy potato, chive	\$7
Onion Rings	malt vinegar	\$5
Fried Egg	salt and pepper	\$2

DESSERTS

Banana Split Profiteroles	caramelized banana, hazelnut, vanilla ice cream, maraschino cherry	\$9
Chocolate Cake	devil's food, valrhona ganache, milk sherbet	\$8
Apple Tatin	brown butter sable, parsnip ice cream, rum	\$8
Café Mille Feuille	chicory cream, meyer lemon curd, meringue, basil blossom	\$8

*Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness.