

HOUSE SPECIALTIES

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

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

Croque Monsieur	shaved ham, gruyere, cheesy sauce <i>(Add fried egg* \$2)</i>	\$12
Smoked Salmon Reuben	dark rye, gruyere cheese, kraut	\$14
Nice Tuna Toast*	olive bread, soft boiled egg, gaufrette	\$15
Cheeseburger	double meat, cheese, onion, pickle, dijonnaise	\$10.95
Skuna Bay Salmon	roasted squash, pine nut, goat cheese	\$18
Steak Bavette	crisp onion ring, ratatouille	\$23
Gnocchi a la Parisienne	brown butter, parsley, parmesan	\$10

SIDES

French Fries	remoulade	\$4
Onion Rings	malt vinegar	\$5
Lettuce & Herb Salad	lemon vinaigrette, fine herb	\$7
Bare Pomme Rosti	crispy potato, chive	\$7
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.