

HOUSE SPECIALTIES

<i>Bonhomie Salad</i>	roasted shallot vinaigrette, fennel, tomato	\$ 9
<i>Tunisian Carrot Salad</i>	slow roasted carrot, spiced yogurt, cashew	\$ 9
<i>Gnocchi a la Parisienne</i>	brown butter, parsley, parmesan	\$11
<i>Crispy Octopus Lyonnaise*</i>	frisee, lardon, hazelnut, soft boiled egg	\$15
<i>Soft Scrambled Egg Toast*</i>	griddled pan de mie, shaved truffle	\$15
<i>French Onion Soup</i>	cheese toast	\$10

POMMES ROSTI

<i>Bacon, Soft Scramble, Boursin*</i>	\$12
<i>Pear Butter, Yogurt, Chive</i>	\$ 9
<i>Lox, Dill, Caper, Tomato, Crème Fraiche</i>	\$16
<i>Roasted Mushroom, Caramelized Onion, Spinach</i>	\$15
<i>Foie Gras Gravy, Cognac, Soft Boiled Egg*</i>	\$20
<i>Caviar, Crème Fraiche, Garlic Candy</i>	\$24

PLATES

<i>Cheeseburger</i>	double meat, cheese, charred onion, pickle, dijonnaise	\$12
<i>Croque Monsieur</i>	shaved ham, gruyere, cheesy sauce (Add fried egg* \$2)	\$12
<i>Fresh Gulf Catch</i>	roasted sunchoke, melted leek, citrus fumet	\$22
<i>Steak Bavette</i>	crisp onion rings, ratatouille, sauce bordelaise	\$23
<i>Roasted Squash</i>	golden raisin, parsley, brown butter, pine nut, goat cheese	\$11
<i>Smoked Salmon Reuben</i>	dark rye, swiss cheese, kraut	\$14
<i>Rotisserie Chicken Dinner</i>	cassoulet, root vegetables, chervil (Whole \$38 Half \$22)	\$22/38

SIDES

<i>Haricot Vert</i>	lemon, sherry vinegar, chervil	\$ 9
<i>French Fries</i>	remoulade	\$ 4
<i>Lettuce & Herb Salad</i>	lemon vinaigrette, fine herb	\$ 7
<i>Cassoulet</i>	white bean, marcona almond	\$ 7
<i>Bare Pomme Rosti</i>	crispy potato, chive	\$ 7
<i>Onion Rings</i>	malt vinegar	\$ 5
<i>Fried Egg*</i>	salt and pepper	\$ 2

DESSERTS

<i>Banana Split Profiteroles</i>	caramelized banana, hazelnut, vanilla ice cream, maraschino cherry	\$ 9
<i>Chocolate Cake</i>	devil's food, valrhona ganache, milk sherbet	\$ 9
<i>Café Mille Feuille</i>	chicory cream, meyer lemon curd, meringue, basil blossom	\$ 9

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