



## 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 | <sup>b</sup>Lardons | Salad <sup>b</sup>Lardons 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 | Strawberry 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

### Dame Blanche GFA 12

Vanilla Bean Ice Cream | Valrhona Chocolate Fudge  
Cookie | Chocolate Pearls | Crème Chantilly | Cherry

## 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