

Our ingredients
are locally
sourced,
and change
seasonally



YOUR CHOICE SALAD

Create your own salad by selecting your greens, meat, cheese, veggies, topping and dressing.
\$8.00/\$10.00



YOUR CHOICE SANDWICH

Create your own sandwich by selecting your bread, meat, cheese, veggies, and sauce.
\$8.50

Salades

comes with baguette

FARMERS SALAD



\$9.00
chicken • sautéed potatoes
cherry tomatoes • hard boiled egg

GOAT CHEESE SALAD



\$10.00
goat cheese toasts • dried cranberries
candied walnuts • cort apples

LYONNAISE SALAD



\$9.50
poached egg • bacon • house made
croûtons • cucumber

Sandwiches

comes with choice of salad, chips, or sautéed potatoes

PARISIAN SANDWICH



\$8.00
ham • cheese • butter

TURKEY CHEDDAR SANDWICH



\$8.50
turkey • cheddar • tomato
romaine

CHICKEN AVOCADO SANDWICH



\$9.85
avocado • chicken
tomato • bacon

TOMATO MOZZARELLA SANDWICH



\$7.00
tomato • mozzarella
fresh basil

Tartines

comes with choice of salad, chips, or sautéed potatoes

PROVENÇAL TARTINE



\$9.25
prosciutto • mozzarella
tomatoes • basil

CROQUE MONSIEUR/ MADAME



\$8.50/9.25
ham • cheese
fried egg (madame only)

GOAT CHEESE AVOCADO TARTINE



\$8.50
goat cheese • avocado •
cherry tomato • cucumber
red onion

MUSHROOM TARTINE



\$8.00
mushrooms • brie
almonds • chives

Quiche/Soup

Kids

comes with choice of side

QUICHE DU JOUR



\$7.00
see in restaurant

SOUP DU JOUR



\$6.00 bowl \$4.00 cup
comes with baguette

KIDS SANDWICH



\$5.50
choice of meat, cheese,
bread

KIDS TARTINE



\$5.50
choice of cheese

KIDS PLATE



\$5.50
choice of meat, bread,
and cheese

Breakfast/Pastries/Dessert

Breakfast items can be served with a side of potatoes for \$2.00

BRIOCHE FRENCH TOAST



\$7.00
brioche • strawberries

BREAKFAST CROQUE



\$7.25
ham • cheese
sunny side up egg

BREAKFAST SANDWICH



\$4.75
bacon • cheese
folded egg • baguette

GOAT CHEESE AVOCADO TARTINE



\$7.75
goat cheese • avocado •
cherry tomato • cucumber
red onion

LOCAL YOGURT CUP



\$4.00
local greek yogurt •
choice of berries, nuts,
granola

KIDS BREAKFAST



\$3.50
mini chocolate chip
brioche • egg muffin •
potatoes



PASTRIES (SELECTION MAY CHANGE)

Butter Croissant.....	\$3.00
Pain au Chocolat.....	\$3.20
Apple Turnover.....	\$3.20
Seasonal Fruit Tart.....	\$4.50
Chocolate Chip Brioche.....	\$2.50
Mini Choc. Chip Brioche.....	\$1.95
Sugar Brioche.....	\$2.50
Madeleine.....	\$1.50
Eclair.....	\$4.50
Citrus Sablé.....	\$1.50
Baguette.....	\$2.50

Drinks



Fresh Brewed Coffee..	\$2.00/2.25
Café au Lait.....	\$2.50/3.00
Cappuccino.....	\$3.00/4.00
Americano.....	\$2.50
Iced Americano.....	\$2.75
Latte.....	\$3.00/4.00
Iced Latte.....	\$4.00
Espresso.....	\$1.75
Tea.....	\$2.00
Fresh Squeezed Orange	
Juice/ Lemonade.....	\$4.00
Chocolate milk.....	\$2.00
Iced Tea.....	\$2.00
Bottled water.....	\$1.50
Perrier/LaCroix.....	\$2.00
Coca-cola/ diet Coca-cola..	\$1.50
Wine and craft beer.....	varies

Carry Out

All menu items can be made to take away. For larger party or meeting orders, please contact the restaurant for special pricing.



STARTERS

TRIO OF TOASTS \$9

Our housemade baguette toasts topped with goat cheese + avocado, tomato + basil + mozzarella, and mushroom cream sauce + toasted almonds

CHEESE AND CHARCUTERIE PLATE \$12

A Selection of local cheeses and charcuterie Carr Valley Aged Gouda, Tulip Tree Brie, Italian Prosciutto & Smoked Pork

BRIE AND MUSHROOM TART \$9

Housemade Puff Pastry topped with Tulip Tree Brie, mushroom cream sauce, and sprinkled with toasted almonds

TOMATO AND GOAT CHEESE TART \$9

Roasted cherry tomatoes over fresh goat cheese, on our housemade thin puff pastry.

QUICHE DU JOUR \$7

SOUPE DU JOUR \$4 CUP/\$6 BOWL



SANDWICHES & TARTINES

Comes with a side of Potato Chips or Salad

CHICKEN AVOCADO SANDWICH \$9.85

chicken, avocado, tomato, lettuce, bacon, mayo

PARISIAN SANDWICH \$8.00

ham, cheese, butter

TURKEY CHEDDAR SANDWICH \$8.50

turkey, cheddar, romaine, tomato, mustard

TOMATO MOZZARELLA SANDWICH \$8.50

Tomato, Mozzarella, Fresh Basil, olive oil

TURKEY MELT \$8.00

Butter, Turkey, Cheddar and Bacon

MUSHROOM BRIE TARTINE \$8.00

mushroom cream sauce, melted brie, almonds

GOAT CHEESE AVOCADO TARTINE \$8.50

goat cheese, avocado, cucumber, cherry tomato, onion

CROQUE MADAME \$9.25

ham, cheese, egg, bechemel sauce

PROVENÇAL TARTINE \$9.25

prosciutto, mozzarella, tomatoes, basil

Note: consuming raw or undercooked meat, poultry, or seafood could be hazardous to your health.



MAIN COURSE

LES CLASSIQUES

POULET À LA NORMANDE \$14

Pasture raised chicken breast from Gunthorp Farms with a normandy sauce
Served with Mashed Potatoes

FILET DE SAUMON SAUCE MOUTARDE \$16

Scottish salmon filet, non GMO, prepared in a Dijon mustard honey sauce with cherry tomatoes. Served with green beans

STEAK FRITES \$20

Tender beef, cooked to your choice, served with a French pepper cream sauce
Served with fries

RATATOUILLE \$12

vegetable stew with eggplant, zucchini, red pepper, onions, tomatoes, garlic, and thyme, served in a housemade puff pastry shell with side salad

LES PLATS DE PRINTEMPS

TILAPIA FAÇON MEUNIÈRE \$17

Tilapia filet sautéed in butter with a white wine sauce served with spring vegetables

POULET MÉDITERRANÉEN \$16

Roasted chicken breast cooked in a tomato and red pepper sauce with bacon
Served with rice

SPRING RICE SALAD \$12

Rice salad mixed with tuna and spring vegetables and topped with a hard boiled egg, red peppers, and olives



SALADS

GOAT CHEESE SALAD \$10.00

goat cheese toasts, dried cranberries, walnuts, apples, respberry vinaigrette

LYONNAISE SALAD \$9.50

poached egg, bacon, croutons, aged gouda, cucumber, honey dijon vinaigrette

FARMER'S SALAD \$9.00

chicken, sauteed potatoes, cherry tomatoes, hard boiled egg
honey dijon vinaigrette

NIÇOISE SALAD \$11.00

tuna, tomatoes, green beans, black olives, cucumbers, hard boiled egg, on a bed of lettuce served with honey dijon vinaigrette