

# BRUNCH

## SWEET

### Cannoli Stuffed French Toast 🌿

Honey and Chocolate Chip Ricotta Filled, Toasted Pistachios, Southern Indiana Maple Syrup, and Whipped Cream | 15

### Gourmet Oatmeal 🌿 GF

Chilled With Fresh and Dried Fruits, Toasted Almonds, Honey, Vanilla and Cardamom | 12

### Sucrée Trio 🌿

Pain au Chocolat, Fresh Fruit, Sweet Yogurt and House Made Granola | 18

## THE LIGHTER SIDE

### Onion Soup Gratinée

Traditionally Prepared With Gruyère Cheese and Crostini | 10

### Fried Oyster Truffled Eggs

Classic Fried Oysters Garnishing Truffle Deviled Eggs | 25

### Caesar Salad

Baby Romaine, Creamy Caesar Dressing, Fresh Grated Parmesan and Crostini Dust | 11

### Frisée Salad

Lardons, Poached Egg, Bacon Vinaigrette, Toasted Pistachios, Tomato, Fried Shallots | 17

### Seared Ahi Niçoise Salad\* GF

Rare Seared Tuna, Baby Yukon Gold Potatoes, Crisp Asparagus, Egg, Frisée Salad and Dijon Vinaigrette | 20

### Moroccan Spiced Lentil Salad 🌿

Moroccan Spiced French Green Lentils, Dijon Vinaigrette, Shaved Red Onion, Tomato, Feta Cheese, Crisp Focaccia | 12

## DRINKS

### Cappuccino

Illy Espresso With Steamed Whole Milk and Foam | 6

### Café Espresso

Shot of Illy Espresso | 5  
Additional Shot | 2

### Café Illy

Cup of Freshly Brewed Illy Coffee | 4

### Americano

Illy Espresso With Hot Water | 5

### Latte

Illy Espresso With Steamed Whole Milk | 6

🌿 Vegetarian | GF Gluten-Free | Bin 23 Favorites in Gold

\* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## ENTRÉES

### The Essential

Toulouse Style Sausage or Fischer Farms Bacon, Two Eggs to Your Liking, Lyonnaise Potatoes and Sautéed Onions, Toast | 14

### Croque Madame

Local Ham and Gruyère Cheese With a Flavorful Béchamel Sauce and Fried Egg, Served With a Petite Frisée Salad | 18

### Croque Monsieur

A Gentleman's Ham and Gruyère Cheese Sandwich, Flavorful Béchamel Sauce, Served With a Petite Frisée Salad | 24

### Quiche Lorraine

Crisp Fischer Farms Bacon, Caramelized Onions, Gruyère Cheese in a Flaky Pastry, Served With a Petite Salad | 21

### Bin Omelette 🌿 GF

Asparagus, Baby Kale, Tarragon and Whipped Feta Cheese Served With a Petite Frisée Salad | 17

### Short Rib Benedict

Wine Braised Short Ribs, Savory Waffle, Poached Eggs, Hollandaise Sauce, Lyonnaise Potatoes and Sautéed Onions | 21

### Raclette Burger\*

Caramelized Onions, Local Bacon, Raclette Cheese, Crisp Frites and Pickles | 22

### Dill Beurre Blanc Salmon GF

Pan Seared With a Dill Beurre Blanc; Accompanied by Our Ratatouille and Potato Purée | 31

### L'Entrecôte de Paris\*

(Steak Frites)

Bistro Steak, Sauce Entrecôte, Crisp Frites | 45

Our version of a classic steak frites with our take on the decadent Café de Paris sauce. Popularized by the restaurant in 1930s Geneva that bears the same name.

## PIZZAS

### Mushroom Truffle 🌿

Roasted Local Mushrooms, Herbs, Mozzarella, Truffle | 18

### Margherita 🌿

Classic Tomato, Mozzarella and Basil Pizza | 18

### Sausage and Roasted Onion

Fischer Farms Italian Sausage and Sweet Roasted Onions | 18

# DRINKS

## SPARKLING

|   |  |
|---|--|
| <b>Mimosa</b><br><i>Mionetto Split, Freshly Squeezed Orange Juice</i>   11                | <b>Pêche Bellini</b><br><i>Giffard Pêche de Vigne, Prosecco</i>   11                 |
| <b>Grand Mimosa</b><br><i>Grand Marnier, Freshly Squeezed Orange Juice, Prosecco</i>   13 | <b>French 75</b><br><i>Aviation Gin, Freshly Squeezed Lemon Juice, Prosecco</i>   13 |

## SPRITZ

|  |  |
|--|--|
| <b>Bitter Orange</b><br><i>Grand Marnier, Aperol, Prosecco</i>   12                  | <b>Hugo</b><br><i>Saint Germain Elderflower, Freshly Squeezed Lemon Juice</i>   12 |
| <b>Paloma</b><br><i>Patron Silver, Agave, Freshly Squeezed Grapefruit Juice</i>   13 | <b>Gin + Elderflower</b><br><i>Aviation Gin, Saint Germain Elderflower</i>   12    |

## SIGNATURE

|   |   |
|---|---|
| <b>Monday Morning</b><br><i>Knob Creek 9-year Bourbon, Fernet Branca, Espresso, Pecan Demerara</i>   14       | <b>Chocolate Rum Old Fashioned</b><br><i>Diplomatico Reserva, Amaro Montenegro, Demerara, Chocolate Bitters</i>   13                            |
| <b>Plane to Paris</b><br><i>Patron Silver, Amaro Nonino, Aperol, Fresh Lemon Juice</i>   14                   | <b>The Bistro Sour</b><br><i>Knob Creek 9-year Bourbon, Freshly Squeezed Lemon Juice, Red Wine</i>   14   |
| <b>Citrus + Hibiscus</b><br><i>Gentian Amaro, Edible Hibiscus Flower, Fresh Lemon Juice</i>   14              | <b>Momisette</b><br>(French for 'Tiny Mummy')<br><i>Pernod Ricard Absinthe, House Made Orgeat, Fresh Lemon Juice, Orange Blossom Water</i>   14 |
| <b>Bloody Mary</b><br><i>Titos Vodka, 100% Italian Tomatoes, Peppers</i>   13                                 | <b>New York to Paris</b><br><i>Savage &amp; Cooke Rye, Maraschino Liqueur, French Marmalade Bitters</i>   14                                    |
| <b>French Frankenstein</b><br><i>Aviation Gin, Lillet Blanc, Cointreau, Freshly Squeezed Lemon Juice</i>   13 |   |

## WINE FLIGHTS

### the FRENCH CONNECTION | 20

*Biscaye Baie Sauvignon Blanc  
Bichot Bourgogne Pinot Noir  
Domaine Chignard-Fleurie Beaujolais  
Château Saint-André Corbin St. Émilion*

### AMERICAN GRAFFITI | 20

*Duckhorn Sauvignon Blanc  
Charles Krug Chardonnay  
Four Graces Pinot Noir  
Quilt Cabernet*

### UNDER the TUSCAN SUN | 20

*Maso Canali Pinot Grigio  
Batasiolo Barbera d'Alba  
Donna Laura Aglianico  
Altesino Rosso di Montalcino*

## WHITE WINE

|  | 2 oz. | 6 oz. | Bottle |
|--|-------|-------|--------|
| Biscaye Baie Sauvignon Blanc (FRANCE)    | 5     | 12    | 40     |
| Bernier Chardonnay (FRANCE)              | 5     | 11    | 36     |
| Maso Canali Pinot Grigio (ITALY)         | 5     | 11    | 36     |
| Dr. Loosen Blue Slate Riesling (GERMANY) | 6     | 14    | 48     |
| Charles Krug Chardonnay (US)             | 7     | 16    | 62     |
| Duckhorn Sauvignon Blanc (US)            | 6     | 14    | 52     |
| Today's Discovery White Wine             | 5     | 10    | 35     |

## RED WINE

|  | 2 oz. | 6 oz. | Bottle |
|--|-------|-------|--------|
| Bichot Bourgogne Pinot Noir (FRANCE)             | 7     | 17    | 64     |
| Domaine Chignard Fleurie - Beaujolais (FRANCE)   | 6     | 15    | 56     |
| Château du Caillau Malbec (FRANCE)               | 5     | 13    | 46     |
| Château La Freynelle Cabernet Sauvignon (FRANCE) | 5     | 14    | 49     |
| Château Saint-André Corbin St. Émilion (FRANCE)  | 8     | 20    | 76     |
| Donna Laura Aglianico (ITALY)                    | 5     | 10    | 36     |
| Batasiolo Barbera d'Alba (ITALY)                 | 5     | 12    | 43     |
| Altesino Rosso di Montalcino (ITALY)             | 5     | 13    | 46     |
| Ruffino Chianti Classico Reserva (ITALY)         | 7     | 17    | 64     |
| Meiomi Pinot Noir (US)                           | 6     | 16    | 60     |
| Four Graces Pinot Noir (US)                      | 7     | 17    | 62     |
| Oberon Cabernet Sauvignon (US)                   | 6     | 16    | 56     |
| Quilt Cabernet Sauvignon (US)                    | 8     | 20    | 76     |
| Bodegas Beronia Crianza (SPAIN)                  | 5     | 10    | 34     |
| Today's Discovery Red Wine                       | 5     | 10    | 35     |

## ROSÉ & BUBBLES

|                          | 2 oz. | 6 oz. | Bottle |
|--------------------------|-------|-------|--------|
| Château de Campuget Rosé | 5     | 10    | 36     |
| Mionetto Prosecco        | 5     | 12    | 45     |
| Gruet Sauvage Rosé       | 6     | 15    | 56     |
| Langlois-Chateau Crémant | 6     | 16    | 60     |

## BEER

|  |   |
|--|---|
| <i>3 Floyds Robert the Bruce</i>   8   | <i>Miller Lite</i>   6                        |
| <i>3 Floyds Zombie Dust</i>   8        | <i>New Belgium Fat Tire</i>   7               |
| <i>Angry Orchard</i>   7               | <i>New Belgium Voodoo IPA</i>   7             |
| <i>Blue Moon Belgian White</i>   7     | <i>Revolution Freedom of Speech</i>   7       |
| <i>Leinenkugel's Summer Shandy</i>   7 | <i>Rotating Seasonal Draft Beers</i>   Market |