

DINNER

APPETIZERS

Fried Oyster Truffled Eggs

Classic Fried Oysters Garnishing Truffle Deviled Eggs | 25

Chorizo and Shrimp *GF*

Sautéed with Olive Oil, Chillies and Garlic. Served With Potato Purée | 22

Cheese Board

A Selection of Three Cheeses, Dried Fruits, Flat Bread | 16

Herb and Chile Whipped Feta

Olive Oil, Mint, Pine Nuts, Pistachios, Chile Flakes, Fresh Herbs, Flat Bread | 19

Prosciutto Carpaccio

Shaved Thin With Light Seasonal Salad, House Crostini | 12

Steak Tartare*

Beef Tenderloin, Caper Berries, Dijon, Egg Yolk, Crostini | 18

SOUPS & SALADS

Onion Soup Gratinée

Traditionally Prepared With Gruyère Cheese and Crostini | 10

Frisée Salad

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

Caesar Salad

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

Moroccan Spiced Lentil Salad

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

Seared Ahi Niçoise Salad* *GF*

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

Roasted Beet Salad

Herb Roasted Candy Cane Beets, Warm Fried Brie Cheese, Frisée Lettuce, Sweet Vinegars, and Extra Virgin Olive Oil | 20

SIDES

Asparagus | 8 *GF*

Potato Purée | 6 *GF*

Couscous | 6

Pommes Frites | 6

Ratatouille | 6 *GF*

ENTRÉES

Short Rib Bourguignon

Slow Braised With Potato Purée, Hearty Red Wine Sauce | 33

Grilled Lamb Steaks

Herb and Cumin Marinated, Sauce Espagnole, Smoked Paprika Aioli, Couscous, Ratatouille | 42

Brick-Oven Roasted Chicken Breast With Noodles

Brick-Oven Roasted Half Chicken With Fresh Herbs, Natural Jus, Thick Noodles | 26

Dill Beurre Blanc Salmon *GF*

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

Basque Seafood Stew *GF*

Shrimp, Mussels, Scallops, Clams, Market White Fish, Chorizo-Tomato Broth, White Beans | 36

Truffled Veal Ravioli in Burgundy Sauce

With Burgundy Veal Sauce, Mushrooms, Arugula | 28

Portobello Frites

Marinated and Grilled Portobello Mushrooms, Sauce Entrecôte, Crisp Frites | 18

Moules Frites

PEI Mussels, White Wine-Garlic Butter, Garlic Bread and Crisp Frites | 22

Raclette Burger*

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

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

GF 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.

DRINKS

SPARKLING

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

SPRITZ

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

SIGNATURE

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

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