

# BRUNCH

## SWEET

### Cannoli Stuffed French Toast

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

### Gourmet Oatmeal

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 | 11

### Fried Oyster Truffled Eggs\*

Classic Fried Oysters Garnishing Truffle Deviled Eggs | 25

### Caesar Salad\*

Baby Romaine, Creamy Caesar Dressing, Fresh Grated Parmesan, Poached Egg and Crostini Dust | 12

### 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 | 21

### Moroccan Spiced Lentil Salad

Moroccan Spiced French Green Lentils, Dijon Vinaigrette, Shaved Red Onion, Tomato, Feta Cheese, Crisp Focaccia | 13

## 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

### Latte

Illy Espresso With Steamed Whole Milk | 6

### Rose Latte

Rose Water Infused Illy Espresso With Steamed Whole Milk | 6

### Americano

Illy Espresso With Hot Water | 5

🌿 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

### 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.

### 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

## 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 | 19

# DRINKS

## SPARKLING

**Mimosa**  
Mionetto Split, Freshly  
Squeezed Orange Juice | 14

**Grand Mimosa**  
Grand Marnier, Freshly  
Squeezed Orange Juice,  
Prosecco | 13

**Pêche Bellini**  
Giffard Pêche de Vigne,  
Prosecco | 11

**French 75**  
Aviation Gin, Freshly Squeezed  
Lemon Juice, Prosecco | 13

## SPRITZ

**Bitter Orange**  
Grand Marnier, Aperol,  
Prosecco | 12

**Paloma**  
Patron Silver, Agave,  
Freshly Squeezed  
Grapefruit Juice | 13

**Hugo**  
St-Germain Elderflower, Freshly  
Squeezed Lemon Juice | 12

**Gin + Elderflower**  
Aviation Gin, St-Germain  
Elderflower | 12

## SIGNATURE

**Monday Morning**  
Knob Creek 9-year Bourbon,  
Fernet Branca, Espresso,  
Pecan Demerara | 14

**Plane to Paris**  
Patron Silver, Amaro Nonino,  
Aperol, Fresh Lemon Juice | 14

**Citrus + Hibiscus**  
Gentian Amaro, Edible Hibiscus  
Flower, Fresh Lemon Juice | 14

**Bloody Mary**  
Tito's Vodka, 100% Italian Tomatoes,  
Peppers | 13

**French Frankenstein**  
Aviation Gin, Lillet Blanc,  
Cointreau, Freshly Squeezed  
Lemon Juice | 13

**Chocolate Rum  
Old Fashioned**  
Diplomatico Reserva, Amaro  
Montenegro, Demerara, Chocolate  
Bitters | 13

**The Bistro Sour**  
Knob Creek 9-year Bourbon,  
Freshly Squeezed Lemon Juice,  
Red Wine | 14

**Momisette**  
(French for 'Tiny Mummy')  
Pernod Ricard Absinthe, House  
Made Orgeat, Fresh Lemon Juice,  
Orange Blossom Water | 14

**New York to Paris**  
Savage & Cooke Rye,  
Maraschino Liquor, French  
Marmalade Bitters | 14

## 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	Four Graces Pinot Noir
Charles Krug Chardonnay	Quilt Cabernet

### TOUR of ITALY | 20

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

## 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

## WHITE WINE

	2 oz.	6 oz.	Bottle
Biscaye Baie Sauvignon Blanc (FRANCE)	5	12	44
Bernier Chardonnay (FRANCE)	5	11	40
Maso Canali Pinot Grigio (ITALY)	5	11	40
Dr. Loosen Blue Slate Riesling (GERMANY)	6	14	52
Charles Krug Chardonnay (US)	7	16	60
Duckhorn Sauvignon Blanc (US)	6	14	52
Today's Discovery White Wine	5	10	36

## 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	48
Château La Freynelle Cabernet Sauvignon (FRANCE)	5	14	52
Château Saint-André Corbin St. Émilion (FRANCE)	8	20	76
Donna Laura Ali (ITALY)	5	10	36
Batasiolo Barbera d'Alba (ITALY)	5	12	44
Altesino Rosso di Montalcino (ITALY)	5	13	48
Ruffino Chianti Classico Reserva (ITALY)	7	17	64
Decoy by Duckhorn Pinot Noir (US)	5	14	52
Four Graces Pinot Noir (US)	7	17	64
DAOU Cabernet Sauvignon (US)	6	16	60
Quilt Cabernet Sauvignon (US)	8	20	76
Bodegas Beronia Crianza (SPAIN)	5	10	36
Today's Discovery Red Wine	5	10	36

## BEER

3 Floyds Robert the Bruce   8	New Belgium Fat Tire   7
3 Floyds Zombie Dust   8	New Belgium Voodoo IPA   7
Angry Orchard   7	Revolution Freedom of Speech   7
Blue Moon Belgian White   7	Rotating Seasonal Draft Beers Market
Miller Lite   6	