

# 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 | 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

SPARKLING

|   |  |
|---|--|
| <b>Mimosa</b><br><i>Mionetto Split, Freshly Squeezed Orange Juice</i>   14                | <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 |

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, 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><i>(French for 'Tiny Mummy')</i><br><i>Pernod Ricard Absinthe, House Made Orgeat, Fresh Lemon Juice, Orange Blossom Water</i>   14 |
| <b>Bloody Mary</b><br><i>Tito's 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 |  |

WHITE WINE & ROSÉ

|   | 2 oz. | 6 oz. | Bottle |
|---|-------|-------|--------|
| <b>Biscaye Baie Sauvignon Blanc (FR)</b>    | 5     | 12    | 44     |
| <b>Bernier Chardonnay (FR)</b>              | 5     | 11    | 40     |
| <b>Maso Canali Pinot Grigio (IT)</b>        | 5     | 11    | 40     |
| <b>Dr. Loosen Blue Slate Riesling (DEU)</b> | 6     | 14    | 52     |
| <b>Charles Krug Chardonnay (US)</b>         | 7     | 16    | 60     |
| <b>Duckhorn Sauvignon Blanc (US)</b>        | 6     | 14    | 52     |
| <b>Ch de Campuget Rosé (FR)</b>             | 5     | 10    | 36     |
| <b>Today's Discovery White Wine</b>         | 5     | 10    | 36     |

CELLAR SELECTION

|  |     |
|--|-----|
| <b>Santa Margherita Pinot Grigio (IT)</b>                    | 50  |
| <b>Simonnet-Febvre Sauvignon (FR)</b>                        | 36  |
| <b>Simonnet-Febvre Chablis (FR)</b>                          | 60  |
| <b>Honig Sauvignon Blanc (US)</b>                            | 48  |
| <b>Louis Latour Pouilly-Fuissé (FR)</b>                      | 92  |
| <b>Cave de Lugny Chardonnay "Les Charmes" (FR)</b>           | 46  |
| <b>Sonoma Cutrer Chardonnay "Russian River Ranches" (US)</b> | 56  |
| <b>Cakebread Cellars Chardonnay (US)</b>                     | 110 |
| <b>Hess Collection Chardonnay (US)</b>                       | 67  |
| <b>Rombauer Chardonnay (US)</b>                              | 84  |
| <b>Jordan Chardonnay (US)</b>                                | 95  |
| <b>Miraval Rosé (FR)</b>                                     | 65  |
| <b>Hampton Water Rosé (FR)</b>                               | 59  |

SPRITZ

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

BUBBLES

|  | 2 oz. | 6 oz. | Bottle |
|--|-------|-------|--------|
| <b>Mionetto Prosecco (IT)</b>                  | 5     | 12    | 45     |
| <b>Langlois-Chateau Crémant (FR)</b>           | 6     | 16    | 60     |
| <b>Gruet Sauvage Rosé (US)</b>                 | 6     | 15    | 56     |
| <b>Nicolas Feuillatte Brut Rosé (FR)</b>       |       |       | 110    |
| <b>Veuve Clicquot Brut "Yellow Label" (FR)</b> |       |       | 120    |

RED WINE

|  | 2 oz. | 6 oz. | Bottle |
|--|-------|-------|--------|
| <b>Bichot Bourgogne Pinot Noir (FR)</b>        | 7     | 17    | 64     |
| <b>Ch du Caillau Malbec (FR)</b>               | 5     | 13    | 48     |
| <b>Ch La Freynelle Cabernet Sauvignon (FR)</b> | 5     | 14    | 52     |
| <b>Ch Saint-André Corbin St. Émilion (FR)</b>  | 8     | 20    | 76     |
| <b>Donna Laura Ali (IT)</b>                    | 5     | 10    | 36     |
| <b>Batasiolo Barbera d'Alba (IT)</b>           | 5     | 12    | 44     |
| <b>Altesino Rosso di Montalcino (IT)</b>       | 5     | 13    | 48     |
| <b>Ruffino Chianti Classico Reserva (IT)</b>   | 7     | 17    | 64     |
| <b>Decoy by Duckhorn Pinot Noir (US)</b>       | 5     | 14    | 52     |
| <b>Four Graces Pinot Noir (US)</b>             | 7     | 17    | 64     |
| <b>DAOU Cabernet Sauvignon (US)</b>            | 6     | 16    | 60     |
| <b>Quilt Cabernet Sauvignon (US)</b>           | 8     | 20    | 76     |
| <b>Bodegas Beronia Crianza (ESP)</b>           | 5     | 10    | 36     |
| <b>Today's Discovery Red Wine</b>              | 5     | 10    | 36     |

CELLAR SELECTION

|  |     |
|--|-----|
| <b>Domaine Faiveley Gevrey-Chambertin (FR)</b>                 | 144 |
| <b>King Estate Pinot Noir (US)</b>                             | 58  |
| <b>Maison Roche de Bellene Bourgogne (FR)</b>                  | 78  |
| <b>Domaine Faiveley Nuits-St.-Georges (FR)</b>                 | 135 |
| <b>Bouchard Père &amp; Fils Bourgogne (FR)</b>                 | 65  |
| <b>Flowers Pinot Noir (US)</b>                                 | 99  |
| <b>Ch de Poncié Fleurie "Le Pré Roi" (FR)</b>                  | 52  |
| <b>Goldeneye by Duckhorn Pinot Noir (US)</b>                   | 110 |
| <b>Rodney Strong Merlot (US)</b>                               | 50  |
| <b>Jean-Luc Colombo Côtes du Rhône "Les Abeilles" (FR)</b>     | 52  |
| <b>Belle Glos Pinot Noir "Clark &amp; Telephone" (US)</b>      | 60  |
| <b>Justin Cabernet Sauvignon (US)</b>                          | 58  |
| <b>Ch Lassègue "Les Cadrans de Lassègue" Grand Cru (FR)</b>    | 80  |
| <b>Honig Cabernet Sauvignon (US)</b>                           | 90  |
| <b>Silver Oak Cabernet Sauvignon (US)</b>                      | 177 |
| <b>Jordan Cabernet Sauvignon (US)</b>                          | 140 |
| <b>The Prisoner (US)</b>                                       | 115 |
| <b>Michael David Zinfandel "Earthquake" (US)</b>               | 57  |
| <b>Caymus Vineyards Cabernet Sauvignon (US)</b>                | 180 |
| <b>Stag's Leap Wine Cellars Red Blend "Hands of Time" (US)</b> | 58  |