

LUNCH

APPETIZERS

Fried Oyster Truffled Eggs*

Classic Fried Oysters Garnishing Truffle Deviled Eggs | 25

Chorizo and Shrimp *GF*

Sautéed With Olive Oil, Chilies 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 | 14

SOUPS & SALADS

Onion Soup Gratinée

Traditionally Prepared With Gruyère Cheese and Crostini | 11

Frisée Salad*

Lardons, Poached Egg, Bacon Vinaigrette,

Toasted Pistachios, Tomato, Fried Shallots | 17

Caesar Salad*

Baby Romaine, Creamy Caesar Dressing,

Fresh Grated Parmesan, Poached Egg and Crostini Dust | 12

Moroccan Spiced Lentil Salad 🌿

Moroccan Spiced French Green Lentils, Dijon Vinaigrette,

Shaved Red Onion, Tomato, Feta Cheese, Crisp Focaccia | 13

Seared Ahi Niçoise Salad* *GF*

Rare Seared Tuna, Baby Yukon Gold Potatoes, Crisp Asparagus,

Egg, Frisée Salad and Dijon Vinaigrette | 21

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

Raclette Burger*

Caramelized Onions, Local Bacon, Raclette Cheese,

Crisp Frites and Pickles | 22

Mediterranean Chicken *GF*

Brick Oven Roasted Breast of Chicken, Tomato Broth,

White Bean and Vegetable Stew | 21

Dill Beurre Blanc Salmon* *GF*

Pan Seared With a Dill Beurre Blanc; Accompanied by

Our Ratatouille and Potato Purée | 31

Portobello Frites 🌿

Marinated and Grilled Portobello Mushrooms,

Sauce Entrecôte, Crisp Frites | 18

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.

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

Moules Frites

PEI Mussels, White Wine-Garlic Butter,

Garlic Bread and Crisp Frites | 22

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

🌿 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.

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

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, 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 Liqueur, French Marmalade Bitters | 14

WHITE WINE & ROSÉ

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

CELLAR SELECTION

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

SPRITZ

- Bitter Orange**
Grand Marnier, Aperol, Prosecco | 12
- Paloma**
Patron Silver, Agave, Grapefruit Juice | 13
- Hugo**
St-Germain Elderflower, Freshly Squeezed Lemon Juice | 12
- Gin + Elderflower**
Aviation Gin, St-Germain Elderflower | 12

BUBBLES

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

RED WINE

	2 oz.	6 oz.	Bottle
Bichot Bourgogne Pinot Noir (FR)	7	17	64
Ch du Caillau Malbec (FR)	5	13	48
Ch La Freynelle Cabernet Sauvignon (FR)	5	14	52
Ch Saint-André Corbin St. Émilion (FR)	8	20	76
Donna Laura Ali (IT)	5	10	36
Batasiolo Barbera d'Alba (IT)	5	12	44
Altesino Rosso di Montalcino (IT)	5	13	48
Ruffino Chianti Classico Reserva (IT)	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 (ESP)	5	10	36
Today's Discovery Red Wine	5	10	36

CELLAR SELECTION

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