



BRUNCH

SOUPS & SALADS

LOBSTER BISQUE
with Lobster Meat and
Tarragon Crème Fraîche 12

BISTRO SALAD
with Marcona Almonds,
Sweet Onions, Cucumber Crown,
Manchego, Aged Sherry Vinaigrette 9

BEET & GOAT CHEESE SALAD
Spinach, Oranges, Pistachios,
Honey Balsamic Vinaigrette 14

CAESAR SALAD
with shaved Grana Padano and
Tempura Anchovies 10

NICOISE SALAD
Seared Ahi Tuna on Garden Greens,
Hard Boiled Egg, Anchovy, Haricot Verts,
Cherry Tomatoes, Olive Tapenade 22

MAINE LOBSTER SALAD
Garden Greens, Half Maine Lobster,
Avocado, Cucumber, Dried Tomato 22

CHOPPED SALAD
Romaine, Radicchio, Avocado,
Pancetta, Blue Cheese, Hard Boiled
Egg, Lemon Dijon Dressing 14

BUFULA MOZZARELLA SALAD
Marinated Petite Heirloom Tomatoes,
Citrus, Arugula, Marcona Almonds
and Balsamic "Honey" 18

ALL SALAD CAN BE SERVED W/
Grilled Shrimp, Chicken, Salmon 8

BOULANGERIE

SERVED WITH EUROPEAN BUTTER
& HOMEMADE PRESERVES 4.5

Pain au Chocolate, Croissant
Almond Croissant

SIDE DISHES

Roasted Brussels Sprouts with
Pancetta and Grana Padano 8
Mac and Cheese 9
Maine Lobster Mac and Cheese 16
Homemade Pommes Frites 7
Broccolini with Chile and Garlic 8
Breakfast Sausage 5
Applewood Bacon 5
Fresh Fruit 5
Breakfast Potatoes 4

FIRST

Escargot Bourguignonne, Garlic, Parsley, Butter, served with Toasted Baguette 15
Lamb Meatballs over Soft Polenta, Spicy Marinara, Cream of Feta 16
Tuna Tartare: Spiced Mango, Crushed Avocado, Cucumber in a Meyer Lemon Dressing 17
Jonah Crab Cake, Piquillo Pepper Coulis, Petite Salad, Ravigote Dressing 18
Steak Tartare: Hand Cut Filet, Cornichon, Shallot, Quail Egg, Dijon Mustard,
Caper Berries and Toasted Brioche 18 | Entrée served with Pommes Frites 28
Charred Spanish Octopus: Fingerling Potatoes, Olives, Chorizo,
Marcona Almonds and Salsa Verde 22
Warm Brie with Wild Mushrooms, Roasted Tomatoes, Garlic Confit and Grilled Baguette 15
Oysters Rockefeller: Atlantic Oysters, Creamed Spinach, Pernod, Bacon and Parmesan 19

BRUNCH

TWO FRESH EGGS YOUR WAY

Fingerling Potatoes, Choice of Apple Smoked Bacon, Sausage or Ham 14

LEMON RICOTTA PANCAKES

with Mixed Berry Compote 14

BASQUE OMELET

Spanish Chorizo, Roasted Tomato, Sweet Onion, Manchego, Basil with Fingerling Potatoes 16

BISTRO OMELET

Egg Whites, Spinach, Mushrooms, Tomatoes and Gruyere, with Fresh Fruit 16

BENEDICT

Toasted English Muffin, Poached Eggs, Bayonne Ham, Hollandaise, with Fingerling Potatoes 16

BAKED EGGS FLORENTINE

Spinach, Garlic, Prosciutto & Parmesan Cream, with Toasted Baguette 16

CURED PACIFIC SALMON BENEDICT

Potato Latkes, Poached Eggs, Hollandaise 18

SHORT RIB HASH

Peppers, Fingerling Potatoes, Two Farm Eggs Sunny Side Up 19

PASTA

GLUTEN FREE PASTA AVAILABLE UPON REQUEST +2

Garganelli with Mount Vesuvius Cherry Tomato Sauce, shaved Tuscan Pecorino 16

Hand Cut Pappardelle with Short Rib Ragù 24

Spaghetti Chitarra with Pancetta and Lobster Bolognese 24

Tagliolini with Wild Mushroom, House Cured Pancetta, Truffle Cream, Aged Goat Cheese 24

Sweet Corn Agnolatti with Fresno Chiles, Rock Shrimp, Roasted Tomatoes,
Fresh Basil, Lemon Chardonnay 24

Carnaroli Risotto of the Day MP

MAINS

Bistro Burger, Tillamook Cheddar, with Pommes Frites 15 (add Farm Egg 2)

Quiche of the Day and Chopped Salad 18

Bistro Galette: Gruyere and Ham Stuffed Crêpe, Farm Egg, Petite Salad 18

Chicken Paillard, Arugula Salad, Tomatoes and Balsamic, Pinenuts, Shaved Grana Padano 19

Grilled Scottish Salmon with Fingerling Potatoes, Squash, Sugar Snaps, Sweet Corn,
Lemon Caper Buerre Blanc 28

Steak Frites: 10oz New York Strip with Pommes Frites and Sauce Béarnaise 32

Whole Roasted Branzino with Lemon Oregano Fennel Salad
and Garlic-Chile Broccolini 36

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
All Items on this menu are cooked to order or raw 5.18.20