

## Just waking up

### Specialties

- STEAK & EGGS ..... \$17  
grilled 5oz hanger steak, herb butter,  
two eggs, creamy hash
- POUTINE ..... \$13  
confit chicken, gruyere mornay,  
parmesan, herbs, fried egg, frites
- CROQUE MADAME ..... \$15.5  
ham & cheese, bechamel, fried egg
- HASH AND EGGS ..... \$14  
fresh ground beef, bell pepper, onion,  
potato, fried egg, sauce mornay
- FRENCH TOAST ..... \$11  
fresh berries, maple-vanilla butter

### ❖ FRENCH PANCAKES ❖

- SIMPLE CRÊPES ..... \$7  
warm crepes, raspberry preserve
- BANANA NUTELLA CRÊPES ..... \$10  
toasted hazelnuts, chocolate sauce
- PEACHES AND CREAM CRÊPES ..... \$10  
roasted peaches, fresh cream, raspberries
- CARAMEL APPLE CRÊPES ..... \$9  
apples, bourbon caramel, spiced walnuts

### ❖ LES CEUFS ❖

creamy hash or salad

- TWO EGG BREAKFAST ..... \$11  
your way with ham, bacon or house made sausage
- AVOCADO - CRAB TARTINE ..... \$12.5  
avocado, crab fromage blanc, poached egg, lemon  
confit, petite greens
- CRAB CAKE A LA GRECQUE ..... \$15  
blue crab cake, avocado, poached egg, tomato  
tzatziki sauce
- FRENCH COUNTRY OMELETTE ..... \$13  
pit ham, shallot, swiss cheese
- EGG WHITE OMELETTE FLORENTINE .. \$12  
tomato, shallot, fresh basil, spinach, sliced avocado
- CHAMPIGNON OMELETTE ..... \$13  
garlic mushroom, goat cheese, spinach
- QUICHE LORRAINE ..... \$12  
caramelized onion, bacon, aged swiss, fines herb

### ❖ LES BENEDICTS ❖

creamy hash or salad

- FRENCH QUARTER BENEDICT ..... \$13.5  
fried oyster, poached egg, spinach, creole hollandaise
- EGGS BENEDICT ..... \$13.5  
poached egg, brioche, pit ham, hollandaise sauce
- FLORENTINE BENEDICT ..... \$12.5  
spinach, tomato, poached egg, English muffin,  
basil hollandaise

### COFFEE

COFFEE AMERICAIN	\$3.5	CAFÉ MOCHA	\$5	CAPPUCINO	\$5
ESPRESSO	\$3.5			CAFÉ LATTE	\$5

## Been up for a while

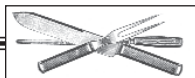
### FRENCH TABLE SNACKS

BASQUE DEVILED EGGS	\$3
<i>chorizo, piperade</i>	
SMOKED SALMON CARPACCIO	\$9
<i>smoked salmon, radish, orange, micro herb, horseradish creme fraiche</i>	
MUSSELS 'CAFE DE PARIS'	\$15
<i>white wine, shallot, parsley</i>	
POMMES FRITES	\$7
<i>hand-cut fries, béarnaise sauce</i>	
CRISPY CALAMARI	\$13
<i>lemon aioli, cherry pepper</i>	
BLUE CRAB CAKE	\$13.5
<i>panko crusted, boursin cheese, spicy aioli</i>	
FRENCH ONION SOUP	
cup	\$7
crook	\$10

### ❖ LES SALADS ❖

*add chicken \$5 petite steak \$9 salmon \$7*

CITRUS	\$11
<i>frisse, arugula, orange, fennel, toasted pine nuts, ricotta salata, citrus dressing</i>	
GREEK	\$11
<i>romaine lettuce, cucumber, tomato, kalamata olive, bell pepper, feta, red onion</i>	
TUNA NIÇOISE	\$18
<i>rare ahi tuna, french beans, olive, tomato, radish, egg, fennel, pistou vinaigrette</i>	
CHICKEN COBB	\$18
<i>grilled chicken, bacon, tomato, avocado, blue cheese, beet, hard cooked egg, green goddess dressing</i>	
SALUT CAESAR	\$9
<i>heart of romaine, crispy parmesan, crostini (anchovy upon request)</i>	



### ❖ BURGERS AND SANDWICHES ❖

*hand-cut fries, soup du jour or salad*

CHEESEBURGER ROYALE	\$14.5
<i>aged cheddar, smoked bacon, lettuce, tomato, onion</i>	
"ZE FRENCH ONION SOUP" BURGER	\$14.5
<i>caramelized onion, swiss, onion broth</i>	
BURGER BAR AMERICAIN	\$14.5
<i>caramelized onion, blue cheese, bordelaise</i>	
GRILLED CHEESE AMERICAIN	\$12.5
<i>chevre, swiss, roasted asparagus, roasted red pepper, wild mushrooms, balsamic onion, arugula</i>	
KNIFE AND FORK CHICKEN CLUB	\$13.5
<i>lemon aioli, bacon, swiss, avocado</i>	
STEAK SANDWICH	\$15.5
<i>grilled petite tender, crispy leek, garlic mushrooms, mustard cremé</i>	