

FRENCH TABLE SNACKS

DEVILED EGGS BASQUEZ 3
chorizo sausage, pepper relish

SMOKED SALMON CARPACCIO 9
*smoked salmon, citrus, horseradish creme, dill,
petite greens*

BAKED BRIE 7
*fig and almond compote,
grilled ciabatta*

POMMES FRITES 7
hand cut fries, bearnaise sauce

MUSSELS "CAFE DE PARIS" 15
white wine, garlic herb butter

CRISPY CALAMARI 13
lemon aioli, cherry peppers

JUMBO SHRIMP COCKTAIL 15
cocktail sauce, lemon

BLUE CRAB CAKE 13⁵⁰
lemon, spicy aioli

SOUPS

SOUP OF THE DAY CUP 5 CROCK 7
FRENCH ONION SOUP CUP 7 CROCK 10
crostini, gruyère cheese

LES SALADS

add chicken \$5 petite steak \$9 salmon \$7
CITRUS 11 \ 6
*frisee, arugula, orange, fennel, toasted pine nuts,
ricotta salata, citrus dressing*
CAESAR 9 \ 5
*romaine, Salut caesar dressing, garlic crouton
(anchovies upon request)*
GREEK 11 \ 6
*romaine, cucumber, tomato, kalamata olives,
bell peppers, feta, red onion*
CHICKEN COBB 18
*grilled chicken, bacon, avocado, tomato, bleu cheese,
hard cooked egg, roasted beet, green goddess dressing*
TUNA NIÇOISE 18
*grilled tuna, green beans, olives, tomato, potato, radish,
artichokes, fennel, hard cooked egg, pistou vinaigrette*
"SALUT BLEU" 10 \ 6
bibb lettuce, buttermilk bleu cheese dressing, radish, green onion
PANZANELLA 11 \ 6
*arugula, amarena cherries, bleu cheese,
grilled sourdough, candied hazelnuts, balsamic reduction*

SANDWICHES & BURGERS

choice of soup of the day, salad or frites

AVOCADO-CRAB TARTINE 12⁵⁰
avocado, crab fromage blanc, poached egg, lemon confit, petite greens
SALUT STEAK SANDWICH 15⁵⁰
*petite tender, crispy leeks, garlic mushrooms,
arugula, mustard cremé*
KNIFE AND FORK CHICKEN CLUB 13⁵⁰
lemon aioli, bacon, swiss, avocado
PETITE CROQUE MADAME 10⁵⁰
open faced smoked ham and cheese, béchamel, fried egg
GRILLED CHEESE AMERICAIN 12⁵⁰
*chevre, swiss, asparagus, red pepper, mushrooms,
balsamic onion, arugula*
TURKEY BURGER 14⁵⁰
cheddar, avocado, lettuce, tomato, spicy aioli
CHEESE BURGER ROYALE 14⁵⁰
aged cheddar, smoked bacon, lettuce, tomato, onion
"ZE FRENCH ONION SOUP" BURGER 14⁵⁰
caramelized onions, swiss, onion broth
BURGER BAR AMÉRICAIN 14⁵⁰
caramelized onions, blue cheese, bordelaise
TUNA TARTINE 13⁵⁰
olive tapenade, arugula, hard boiled egg, tomato, grilled sourdough

CREPES, EGGS & OMELETTES

CHICKEN CREPE 14
*chicken confit, summer succotash, sweet corn puree, parmesan,
side salad*
SMOKED SALMON CREPES 14
*smoked salmon, watercress, herbed crème fraîche,
tomato-caper relish*
FRENCH COUNTRY OMELETTE 13
smoked ham, shallots and swiss
CHAMPIGNON OMELETTE 13⁵⁰
garlic mushrooms, goat cheese, spinach
EGGS BENEDICT 13⁵⁰
poached eggs, smoked ham, hollandaise, toasted brioche

❖ LUNCH SPECIALTIES ❖

HANGER STEAK 15
with frites and herb butter
PETITE BOUILLABAISSÉ 17
*mussels, salmon, shrimp, mahi mahi, potato,
ciabatta, tomato-saffron broth, sauce rouille*

PETITE SALMON MOUTARDE 16
*dijon panko crusted salmon, green lentil, frisee,
port wine reduction*
FETTUCCINI 14
*chicken confit, snap peas, swiss chard, artichoke pistachio pesto,
poached egg*

LIGHTER LUNCHES

TRIO OF MINI SALADS 10
citrus salad, bleu salad, greek salad
EGG WHITE OMELETTE FLORENTINE 12
tomato, shallots, fresh basil, spinach, sliced avocado, petite greens
DUET OF FISH 15
grilled salmon, citrus, petite greens, tuna tartare, avocado
QUICHE LORRAINE 12
caramelized onion, bacon, gruyère cheese, fines herb, side salad