



STARTERS

Onion Tart.....	\$6.50
Caramelized onions, bacon, gruyere	
Salmon Tartine.....	\$8.50
Smoked salmon, crème fraiche, arugula, capers, red onion, rye bread	
Brie & Bread.....	\$5.00
Baguette, baked brie, candied nuts	

SOUPS

Onion Gratinee.....	\$4.50/\$7.50
Caramelized onion, gruyere, baguette	
Tomato.....	\$4.00/\$6.50
Roasted tomatoes, red wine, crème fraiche	
Seasonal Soup Selection	

SALADS

House.....	\$4.50
Fresh greens, grape tomatoes, herb croutons, champagne vinaigrette	
Beet.....	\$8.00
Roasted beets, toasted walnuts, arugula, Roquefort dressing	
Nicoise.....	\$7.50
Fresh greens, egg, Yukon gold potato, green beans, Nicoise olives, grape tomatoes, Dijon vinaigrette	
With salmon.....	\$9.25

SANDWICHES

Chicken Salad.....	\$7.00
Roasted chicken, celery, shallots, greens, on honey wheat	
Turkey.....	\$8.25
Roasted Roma tomatoes, greens, goat cheese, whole grain mustard, on country bread	
Fromage.....	\$8.00
Gruyere, lemon dressed greens, on Asiago cheese bread	
Garden.....	\$7.25
Roasted Roma tomatoes, cucumbers, red onion, cream cheese, arugula, on country bread	
Croque Monsieur.....	\$10.00
Hot ham with gruyere, béchamel, and topped with more béchamel	
Croque Madame.....	\$11.00
A Croque Monsieur topped with an egg	

QUICHE & OMELETTES

-Served with Petite Salad

Quiche Lorraine.....	\$7.50
A creamy egg custard with bacon and gruyere cheese in a butter crust	
Ham, Spinach and Gruyere Country	
Omelet.....	\$7.00
Fresh spinach with ham and gruyere cheese, fresh herbs	

Ask your server for our daily specials



ENTREES

- Cassoulet.....\$12.00
A stew of duck confit, Alsatian sausage, lamb shoulder and white beans, topped with breadcrumbs
- Spaetzle.....\$8.25
Homemade dumplings, sautéed mushrooms, herb pistou, crème fraiche
- Salmon.....\$8.50
Pan seared Chilean salmon, green bean amandine, lemon butter

WHITE WINES

- Chapoutier Belleruche Blanc (France)
A refreshing white blend with notes of citrus and exotic fruits.....\$6/\$15
- New Harbor Sauvignon Blanc (New Zealand)
Bouquet of lemon, passion fruit and grapefruit with a crisp tropical finish.....\$7/\$17.50
- Butternut Chardonnay (US, CA)
Aromas of butterscotch, with a creamy velvety finish.....\$6.25/\$15.75
- Mia White (Spain)
Aromatic and fruity, light and refreshing finish with a hint of honey.....\$7.50/\$18.75
- Marie de Beauregard Vouvray (France)
A sophisticated balance between sweetness and freshness with silky bursting flavors of white peach and honeysuckle.....\$8.00/\$20.00

BEVERAGES

- Soda.....\$1.25
Coke, Diet Coke, Coke Zero, or Sprite
- Juice.....\$1.50
Orange or Apple
- Iced Tea.....\$1.25

RED WINES

- Elsa Bianchi Malbec (Argentina)
Aromas of plum and violets, soft and supple palate leads to lingering finish.....\$8.50/22.00
- Paul Mas Pinot Noir (France)
Bright and lovely light garnet-red color. Very elegant with a quintessence of red berries, strawberry, cherry, and soft spices aromas with a hint of vanilla.....\$9.00/\$25.00

SPARKLING WINES

- Zardetto Prosecco (Italy)
A quintessential sparkling wine...fragrant nose of peach and citrus with tropical fruits on the finish (Split, 187 ml).....\$7.50