

BRUNCH

Saturday & Sunday
9AM - 4PM

BREAKFAST SWEETS

FRESHLY BAKED PASTRIES	8
• croissant, pain au chocolat, mini berry almond tarts	
SELECTION OF OUR RIPEST FRUITS & BERRIES	14
• yogurt, granola, wildflower honey	
BELGIAN WAFFLE	15
• fresh strawberries, strawberry coulis, whipped cream, maple syrup	
BUTTERMILK PANCAKES	15
• caramelized apples or strawberry pancakes, maple syrup	
BRIOCHE FRENCH TOAST	15
• fresh strawberries, raspberry coulis	
BERRY CREPES	14
• fresh berries, crème fraîche, raspberry coulis	
PEAR CREPES	14
• roasted pears, sweet chestnut cream, hot chocolate sauce, chantilly	

APPETIZERS

CHOPPED SALAD	14
• tomato, avocado, cucumber, kale, sherry-shallot vinaigrette	
SOUPE À L'OIGNON GRATINÉE	14
• aged Gruyere, croutons	
CLASSIC TARTE FLAMBÉE[^]	13
• fromage blanc, onion, bacon, sunny side up egg	
QUICHE LORRAINE	12
• Comte, bacon, onion	
WARM LEEKS VINAIGRETTE	10
• roasted hazelnuts, sherry vinaigrette	
SMOKED SALMON DUO[^]	19
• smoked Norwegian salmon, salmon rilette, lemon-dill cream, lemon, capers, red onion CHOICE OF GRILLED COUNTRY BREAD OR TOASTED BAGEL	
ARTISANAL COUNTRY BOARD	23
• Prosciutto, Parisian ham, duck ballotine, Rosette de Lyon, chèvre, Gruyère, Roquefort, herbed olives, walnuts, grilled country bread	

SALADS

FRISÉE AUX LARDONS[^]	17
• double smoked bacon, two poached eggs, garlic croutons	
BLACK ANGUS STEAK SALAD[^]	20
• arugula, Parmesan Reggiano, white truffle oil	
ROASTED CHICKEN SALAD	19
• mesclun, mushrooms, roasted tomatoes, potato chips	

LES ŒUFS

OMELETTE MAISON	16
• herbed goat cheese, spinach, roasted tomatoes, roasted potatoes, mixed greens	
OMELETTE LORRAINE	17
• caramelized onions, double-smoked bacon, aged Gruyère, roasted potatoes, mixed greens	
MARYLAND JUMBO-LUMP CRAB OMELET	18
• grilled sweet corn, avocado, cream cheese, chives	
HAM & COMTE CREPES[^]	15
• two organic sunny side up eggs, wild mushrooms, mixed greens	
EGGS BENEDICT[^]	17
• two poached eggs, toasted English muffin, hollandaise, mixed greens, roasted potatoes WITH BISTRO HAM, SMOKED SALMON, AVOCADO, OR SPINACH	
SHAKSHUKA[^]	16
• Mediterranean casserole of eggs in a tangy tomato sauce with peppers, onions, smoked paprika, cumin, cilantro, aged white cheddar, grilled country bread WITH TWO MERGUEZ SAUSAGES 20	
EGGS PETATOU[^]	16
• warm potato salad, Alsatian Münster, poached eggs, mixed greens	
CROQUE MADAME	17
• griddled bistro ham, melted Gruyère, béchamel, organic sunny side egg [^] on country bread	
STEAK & EGGS[^]	23
• grilled certified black Angus hanger steak, two organic eggs, mixed greens, roasted potatoes	

ENTRÉES

GRILLED SCOTTISH SALMON[^]	25
• French lentils, lemon vinaigrette	
GRILLED CHICKEN CLUB	17
• Applewood smoked bacon, Vermont cheddar, avocado, sliced tomatoes, herb mayonnaise, country bread	
BURGER D'ALSACE[^]	18
• brioche bun, caramelized onions, aioli CHOICE OF GRUYÈRE, ALSATIAN MÜNSTER, ROQUEFORT, OR CHEDDAR	
CLASSIC STEAK TARTARE[^]	24
• chopped sirloin, grilled country bread, french fries	
GRILLED BOUDIN BLANC & SMOKED PORK SAUSAGES	20
• sauerkraut, roasted potatoes, Dijon mustard	
CHOUCRUTE GARNIE	24
• assorted sausages, smoked pork breast, Riesling-braised sauerkraut, Yukon potatoes, Dijon mustard	

SIDES

• Smoked Pork Sausage 6 •	• Applewood Smoked Bacon 6 •
• Grilled Bistro Ham 6 •	• Avocado 6 •
• Roasted Potatoes 6 •	

• [^]These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. •