



## Handhelds

SERVED WITH YOUR CHOICE OF SIDE

### BONE MARROW BISON BURGER\* **\$26**

A juicy, all-natural bison patty infused with bone marrow & grilled to perfection. With melted Brie, handmade Flaming Hot onion ring, & house sauce on a toasted kaiser bun.

### BLACK ANGUS SLIDERS **\$18**

Two mini-Angus beef burgers layered with melted brie & bacon onion jam a shareable, bite-sized classic.

### FRENCH DIP SANDWICH **\$18**

Thin-sliced roast beef, onion & bell peppers piled on a toasted baguette with melted Swiss, served with warm au jus for dipping

### PAN BAGNAT \* **\$17**

A Niçoise-style sandwich with tuna, olives, tomatoes, eggs, & crisp vegetables packed into a crusty roll and drizzled with olive oil.

### JAMBON-BEURRE **\$16**

A Parisian staple of sliced ham, creamy butter, tomato, & lettuce tucked into a crusty baguette—simple, elegant, & authentically French.

**\$16**

House-made chicken salad with celery, dried cranberry & herbs on a butter croissant, finished with lettuce for a fresh, classic bite.

### CROQUE MONSIEUR **\$16**

A rich French café sandwich stacked with ham & melted Gruyère, topped with béchamel.

**MAKE IT A MADAMME (add a fried egg) \* ADD \$3**

### HAM & SWISS CROISSANT **\$15**

A flaky, buttery croissant warmed until crisp and filled with sliced ham and melted Swiss for a simple, classic French café bite.

### MONTE CRISTO **\$17**

A sweet-savory classic with ham, turkey, bacon, & cheddar, dipped in egg batter, grilled, and finished with powdered sugar.

## Soup & Salads

### FRENCH ONION SOUP **\$11**

Slow-simmered caramelized onions in a rich vegetable broth, topped with toasted baguette and melted Gruyère

### SOUP DU JOUR **\$13**

A bowl of chef-crafted daily soup made with fresh, seasonal ingredients. Ask your server for today's selection.

### SOUP & SALAD **\$13**

A cup of our daily soup paired with a fresh house salad for a light, satisfying meal.

### SOUP & ½ SANDWICH **\$15**

A cup of our daily soup paired with a ½ Sandwich for a filling and, satisfying meal.

### TOMATO & MOZZARELLA **\$16**

Ripe tomatoes layered with fresh mozzarella, basil pesto, and olive oil for a bright, classic combination.

### GOAT CHEESE SALAD **\$14**

Mixed green micro salads tossed with creamy goat cheese, toasted nuts, and seasonal fruit, finished with a light vinaigrette.

### FRENCH COUNTRY SALAD **\$16**

A rustic mix of greens with roasted vegetables, herbs, & Dijon vinaigrette for a simple, countryside-inspired plate.

### CAESAR SALAD **\$14**

Crisp romaine, shaved Parmesan, & house-made croutons tossed in creamy Caesar dressing

## Sides

### HAND CUT FRITES **\$6**

### SWEET POTATO FRITES **\$6**

### PASTA SALAD **\$4**

### SIDE SALAD **\$6**

### SEASONAL VEGGIE **\$8**

### TOMATO TARTE TATIN **\$8**

-WE USE A SHARED FRYER- GLUTEN FREE DOES NOT DENOTE CELIAC SAFE

\*CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, THESE ITEMS ARE COOKED TO CONSUMER SPECIFICATIONS.

-SPLIT CHECKS ARE AVAILABLE UPON REQUEST

-18% GRATUITY ADDED TO ALL PARTIES 6+\*\*