



BRUNCH

LES HORS D'OEUVRES

Soupe à l'Oignon Gratinée - 9

Fondue d'Artichaut *☞ Baked artichoke, fennel, crab meat & cheese fondue, coriander-fleur de sel toasted brioche - 11*

Salade Maison *☞ Artisanal greens, shallots, cucumber, basil vinaigrette - 9*

Salade de Saumon *☞ Scottish smoked salmon, farmer's cheese, shaved fennel, baby arugula, pea tendrils, orange-champagne vinaigrette, dukkah spiced crackers - 15*

Salade Lyonnaise *☞ Baby spinach and frisee, Bryant Family Farms poached egg, haricot verts, crostini, lardon, warm bacon Dijonaise - 13*

LES PLATS

Omelette du Jour *☞ Ask your server for today's selection - 10*

Quiche du Jour *☞ Ask your server for today's selection - 11*

Œufs *☞ 2 Bryant Family Farms eggs, any style, potato hash & choice of side - 10*

Gratin de Macaroni *☞ Macaroni gratin with Gruyère & Emmental - 9*

Pain Perdu *☞ Brioche French toast with almond frangipane, Mick Klug Farms blueberry - lavender compote, & honey oat granola - 12*

Petit Steak aux Œufs *☞ 5-ounce Meyer hanger steak, Bordelaise sauce, fried or poached Bryant Family Farms eggs, & potato hash - 18*

Bistro Benedict *☞ Poached Bryant Family Farms eggs, choice of ham or spinach, home made biscuit, Hollandaise & potato hash
Ham - 13 Spinach - 12*

SANDWICHES

*All sandwiches served with pomme frites *Substitute a small mixed greens salad for pommes frites for an additional \$1*

Croque Monsieur *☞ French ham, Gruyère cheese - 13*

Croque Madame *☞ French ham, Gruyère cheese, Bryant Family Farms egg - 15*

Bistro Burger *☞ Meyer Natural beef, shallot marmalade, St André cheese - 15*

LES PETITES ASSIETTES

Pommes Frites - 5

Nueske's Applewood Smoked Bacon - 6

Pommes de Terre Maison *☞ potato hash - 4 or duck fat potato hash - 5*

Œufs *☞ Two Bryant Family Farms eggs, any style - 4*

Biscuit *☞ House made buttermilk biscuit & Mick Klug Farm fruit preserves - 5*

BRUNCH COCKTAILS - 12

Mimosa *☞ Orange juice & sparkling wine*

Mimosa Campagne *☞ Koval ginger liqueur, grapefruit juice & sparkling wine*

Kir Royal *☞ Crème de Cassis & sparkling wine*

St. Germain Royal *☞ St. Germain & sparkling wine*

Pamplemousse Royal *☞ Combiér Pamplemousse Rose & sparkling wine*

Seelbach *☞ Bourbon, Cointreau, Bitters, sparkling wine*

Aperol Spritz *☞ Aperol, club soda, & sparkling wine*

Negroni Sbagliato *☞ Campari, Dolin Rouge & sparkling wine*

Bistro Bloody Mary *☞ Prairie Organic Vodka & our house Bloody Mary mix made with our rich Bordelaise sauce
With St. George Green Chili Vodka - 13*

With North Shore Aquavit - 13

Bistro Campagne is committed to the use of organic food products and strongly supports the sustainable, low impact agriculture movement.

A gratuity of 20% may be added to parties of 6 or more.