



BRUNCH

HORS D'OEUVRES

- Soupe du Jour** 🌀 9
Soupe à l'Oignon Gratinée 🌀 9
Salade Maison 🌀 Artisanal greens, shallots, cucumber, herbs, radish, brioche crouton, basil vinaigrette - 9
Salade Lyonnaise 🌀 Frisee, poached egg, red onion, fingerling potatoes, crispy pork belly, crostini, bacon-sherry Dijonaise - 14
Fromage 🌀 Three artisanal cheeses, crostini, seasonal condiments - 15

SANDWICHES

- Croissant Sandwich** 🌀 Avocado, radish, pickled red onion, arugula, sunnyside egg, Hollandaise, artisanal salad - 14
Croque Monsieur 🌀 French ham, Gruyère cheese, pommes frites - 13
Croque Madame 🌀 French ham, Gruyère cheese, sunnyside egg, pommes frites - 15
Bistro Burger 🌀 Meyer Natural beef, shallot marmalade, bacon, house pickles, Gruyère sauce, pommes frites - 15

LES PLATS

- Omelette du Jour** 🌀 Ask your server for today's selection, served with artisanal salad - 10
Omelette Maison 🌀 Classic french omelette with fine-herbs, Gruyère & Emmental, black truffles, artisanal salad, sherry-truffle vinaigrette - 12
Quiche du Jour 🌀 Ask your server for today's selection, served with artisanal salad - 11
Quiche Lorraine 🌀 House ham, spinach, gruyère, bacon lardon, artisanal salad - 12
Pain Perdu 🌀 Brioche French toast, Meyer lemon curd, Mick Klug Farms blueberry - lavender compote, pistachio streusel, mint chantilly cream - 12
Tartine aux Champignons 🌀 Forest mushrooms, sourdough bread, parsnip puree, spinach, pickled red onion, radish, poached egg - 14
Chou-fleur au Saumon 🌀 Cauliflower steak, smoked salmon, shaved fennel, caviar crème fraîche, dill, sunnyside egg, fennel pollen - 16
Petit Steak aux Œufs 🌀 5-ounce Meyer hanger steak, Bordelaise sauce, sunnyside eggs, pommes frites - 19
Confit de Canard 🌀 Duck leg confit, Pommes Anna, sunnyside egg, radish, blood orange, shaved fennel, blood orange-Hollandaise - 19
Gratin de Macaroni 🌀 Macaroni gratin with Gruyère & Emmental, herb-bread crumbs - 12

LES PETITES ASSIETTES

- Croissant** 🌀 Served with house-made preserves & butter - 5
Croissant au Chocolat 🌀 Chocolate croissant - 5
Pâtisserie du Jour 🌀 Ask your server for today's selection - 6
Fruits Frais 🌀 Selection of seasonal fresh fruit - 5
Pommes de Terre Maison 🌀 Crispy smashed fingerling potato, herbs, smoked paprika aioli - 6
Saucisse 🌀 House-made sausage - 6
Bacon 🌀 Nueske's Applewood Smoked Bacon - 6
Pommes Frites 🌀 French fries, herbs, aioli - 6

BRUNCH COCKTAILS - 12

- Mimosa Campagne** 🌀 Koval Ginger liqueur, grapefruit juice, sparkling wine
Les Royals 🌀 Sparkling wine with your choice of Pamplemousse, St. Germain, or Cassis liqueur
Les Classic 🌀 Sugar cube, bitters, sparkling wine
Aperol Spritz 🌀 Aperol, club soda, sparkling wine
Bistro Bloody Mary 🌀 Prairie Organic Vodka & our House-made Bloody Mary mix made with our rich Bordelaise sauce
Negroni Sbagliato 🌀 Campari, Dolin Rouge, sparkling wine
Winter's Will 🌀 Gin, Calvados, brown sugar, lemon, bitters
Morning Fashion 🌀 Bourbon, Mandarin Napoleon, Koval Coffee liqueur

Executive Chef: Adam Grandt

Bistro Campagne is committed to the use of organic food products and strongly supports the sustainable, low impact agriculture movement. We proudly source most of our ingredients from local farms and businesses, including Mick Klug Farms, Bryant Family Farms, and pHlour Bakery

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