



# BRUNCH

## LES PLATS

**LES ŒUFS** ← TWO EGGS ANY STYLE WITH SOURDOUGH TOAST, BACON OR SAUSAGE,  
CHOICE OF POTATOES, SALAD, OR FRUIT - 10

**OMELETTE MAISON** ← CLASSIC OMELETTE WITH SUMMER TRUFFLES, GREEN ONIONS, EMMENTAL CHEESE, & FINE-HERBS  
CHOICE OF POTATOES, SALAD OR FRUIT - 12

**QUICHE LORRAINE** ← FRENCH HAM, SPINACH, GRUYÈRE CHEESE, & BACON LARDON  
CHOICE OF POTATOES, SALAD, OR FRUIT - 12

**PETIT STEAK AUX ŒUFS** ← 5-OUNCE MEYER HANGER STEAK, SAUCE BORDELAISE, SUNNYSIDE EGGS  
CHOICE OF POTATOES, SALAD OR FRUIT - 19

**BISTRO BENEDICT** ← POACHED EGGS, CRISPY PORK BELLY, TOMATO-BACON JAM, TARRAGON,  
ARTICHOKE HEARTS, & SAUCE CHORON ON A HOUSE-MADE ENGLISH MUFFIN - 14

**PAIN PERDU** ← CHALLAH FRENCH TOAST, PEACH CONFITURE, RASPBERRIES, ALMOND STREUSEL, BOURBON CRÈME ANGLAISE,  
& CHANTILLY CREAM - 12

## LES SANDWICHES

**TARTINE DE SAUMON** ← BEET-CURED SALMON ON A MULTIGRAIN BATARD WITH ASPARAGUS, PICKLED SHALLOTS, SORREL,  
BACON LARDON, BURRATA CHEESE, & A SUNNYSIDE EGG - 16

**TARTINE D'AVOCAT** ← AVOCADO ON A MULTIGRAIN BATARD HEIRLOOM TOMATOES, PICKLED RED ONIONS,  
BREAKFAST RADISHES, BASIL PISTOU, & A POACHED EGG - 14

**CROQUE MADAME** ← FRENCH HAM, GRUYÈRE CHEESE, & A SUNNYSIDE EGG ON BRIOCHE WITH POMMES FRITES - 15

## LES PETITES ASSIETTES

CROISSANT

CROISSANT AU CHOCOLAT

HOUSE-MADE SOURDOUGH ENGLISH MUFFIN

← SERVED WITH BUTTER & HOUSE-MADE PRESERVES - 5

PÂTISSERIE DU JOUR ← ASK YOUR SERVER FOR TODAY'S ADDITIONAL PASTRY SELECTION - 6

POMMES DE TERRE MAISON ← DUCK-FAT COUNTRY POTATOES WITH DUCK CONFIT - 7

SAUCISSE ← HOUSE-MADE PORK SAUSAGE WITH SAGE, ROSEMARY, THYME & CAYENNE PEPPER - 6

BACON ← MAPLE-GLAZED, APPLEWOOD-SMOKED NUESKE'S BACON - 6

GRATIN DE MACARONI ← MACARONI PASTA WITH GRUYÈRE & EMMENTAL CHEESE, HERB-BREAD CRUMBS - 12

## BRUNCH COCKTAILS - 12

**MIMOSA CAMPAGNE** ← KOVAL GINGER LIQUEUR,  
GRAPEFRUIT JUICE, & SPARKLING WINE

**LES ROYALS** ← SPARKLING WINE WITH YOUR CHOICE OF  
PAMPLEMOUSSES, ST. GERMAIN, OR CASSIS LIQUEUR

**NEGRONI SBAGLIATO** ← CAMPARI, DOLIN ROUGE  
VERMOUTH, & SPARKLING WINE

**BISTRO BLOODY MARY** ← PRAIRIE ORGANIC VODKA,  
HOUSE-MADE BLOODY MARY MIX MADE WITH BORDELAISE

**MIA** ← SIEMBRA AZUL TEQUILA BLANCO, LETHERBEE VERNAL,  
MANDARIN NAPOLEON, SEASONAL PRESERVES, LIME, CLUB SODA

**HI MELISSA** ← PRAIRIE ORGANIC CUCUMBER VODKA,  
DOLIN GENEPY, CELERY JUICE, MINT SYRUP, LIME

**JOSEPHINE** ← WHITE RUM, HIBISCUS-ORANGE SYRUP,  
HOUSE-MADE FALERNUM, LIME

**SUMMER SOUR** ← BOURBON, TAMARIND LIQUEUR,  
BENEDICTINE DOM, LEMON

Executive Chef: Adam Grandt

Pastry Chef: Angel Chavez

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