



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 TRUFFLE, 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 GRASS-FED COULOTTE STEAK, SAUCE BORDELAISE, SUNNYSIDE EGGS
CHOICE OF POTATOES, SALAD OR FRUIT - 19

BISTRO BENEDICT ➤ POACHED EGGS, CRISPY PORK BELLY, SPINACH, CHIPOTLE HOLLENDAISE, HOUSE-MADE ENGLISH MUFFIN - 14

PAIN PERDU ➤ CHALLAH FRENCH TOAST, CANDIED YAM, MAPLE MARSHALLOW FLUFF, PECANS, BOURBON CHANTILLY CREAM - 12

LES SANDWICHES

TARTINE DE SAUMON ➤ BEET-CURED SALMON, MULTIGRAIN BATARD, DILL CREAM CHEESE, PICKLED SHALLOTS, CAPERS,
ARUGULA, SUNNYSIDE EGG - 16

TARTINE D'AVOCAT ➤ AVOCADO, MULTIGRAIN BATARD, HEIRLOOM TOMATOES, PICKLED RED ONIONS,
BREAKFAST RADISHES, BASIL PISTOU, POACHED EGG - 14

CROQUE MADAME ➤ FRENCH HAM, GRUYÈRE CHEESE, SUNNYSIDE EGG, BRIOCHE, POMMES FRITES - 15

BISTRO BURGER ➤ GRASS-FED BEEF, SHALLOT MARMALADE, MUSHROOMS, ARUGULA, CAMEMBERT, POMMES FRITES - 15

LES PETITES ASSIETTES

SOUPE À L'OIGNON GRATINÉE - 10

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

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

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

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

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

HOUSE-MADE SOURDOUGH ENGLISH MUFFIN ➤ SERVED WITH BUTTER & HOUSE-MADE PRESERVES - 5

CROISSANT AU CHOCOLAT ➤ SERVED WITH BUTTER & HOUSE-MADE PRESERVES - 5

CROISSANT ➤ SERVED WITH BUTTER & HOUSE-MADE PRESERVES - 5

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, GREEN CHILI VODKA,
MANDARIN NAPOLEON, SEASONAL PRESERVES, LIME, SODA

SHOOTCHYA ➤ PRAIRIE VODKA, GRENADINE, BASIL TINTURE, LIME

PUNCH DRUNK RUM ➤ WHITE RUM, DARK RUM,
HIBISCUS SYRUP, WHITE PEACH PUREE, GENEPY, LIME

SEASONAL SOUR ➤ BOURBON, TEA NOIR LIQUEUR,
BENEDICTINE DOM, LEMON, BITTERS

EXECUTIVE CHEF: ADAM GRANDT

PASTRY CHEF: ANGEL CHAVEZ