

le menu c'est la vie — french bistro

dining room hours
Wednesday—Sunday
8:30 am—2:30 pm

drinks

coffees—george Howell

coffee for one/two	3/6.50
espresso	3
macchiato	3.50
cappuccino	4
latte	4.50
americano	3.50
chocolat chaud	4
(available Nov—March)	
mocha	4.50
iced coffee	3.50

tea—mem teas

hot tea	3
earl grey de la crème, russian caravan, golden green, red zen	
chai latte	3.50
chaider	3
(chai and cider!)	
iced tea	3.50
pea flower, russian caravan	
cider	3
(hot or cold!)	

bottled

aquapanna	3.50
(16 oz still water)	
san pellegrino	3.50
(16 oz sparkling water)	
san pellegrino	3.50
sparkling juices	
coke/diet coke	2.50

smoothies 20 oz/12 oz 6/4

(add whip cream \$1)	
apple crisp	
cinnamon, apples, yogurt, oats, apple cider	
verry-berry blast	
yogurt, strawberries, raspberries, blueberries, blackberries, banana, o.j.	
blueberry mint	
spinach, blueberries, kiwi, mint leaves, apple juice	
peach-blueberry	
peach, blueberry, spinach, avocado, banana, o.j.	
nutty coco-banana	
banana, almond milk, peanut butter, and/or nutella	

fresh squeezed & house made 4

lemonade	
o.j.	

from the griddle

buttermilk pancakes	9
blueberry buttermilk pancakes	10
crème brûlée french toast	13
thick sliced brioche, cinnamon, brûlée topping, mixed fresh berries, & whip cream	
brioche french toast	10

plates to share

fresh fruit cup	7
yogurt, fresh fruit & granola	7
gougeres	11
baked cheesy puffs, stuff them with fig jam, gruyere, pear and prosciutto!	
baked brie	14
puff pastry, honey, toasted almonds, seasonal fruit compote, toasted baguette	
gravlax	13
house cured salmon, lettuce, tomato, cucumber, red onion, capers, cream cheese, and, of course, a bagel	
crispy brussel sprouts	10
crispy sprouts, cider crème-fraiche, prosciutto, julienned apple	
beignets	7
a warm, sweet, new orleans treat. light dough puffs, powdered sugar	

omelettes & eggs

eggs benedict	13
poached eggs, pork belly & ham, hollandaise, croissant, house potatoes on english muffin—\$1.50	
florentine eggs benedict	13
poached eggs, spinach & tomato, hollandaise, croissant, house potatoes on english muffin—\$1.50	
eggs à la king	14
poached eggs, house gravlax, over sweet potato latkes, hollandaise, house potatoes	
breakfast croissant sandwich	10
an over-easy egg, cheese, bistro sausage patty or pork belly, house potatoes	
quiche of the day	m.p.
chef selection, comes with baby greens	

the following items come with toast & house potatoes

sweet potato & goat cheese omelette	13
3 eggs, roasted sweet potato, green beans & goat cheese	
c'est la vie bistro omelette	15
3 eggs, roast duck, onions, peppers, super-secret blend of cheeses	
duck house potatoes & eggs	14
two sunny side up eggs with house roasted duck	
build your own omelette	11
3 eggs, add mushrooms, spinach, onions, peppers, tomatoes, cheese and/or ham +\$1 for each item, +\$2 for ham	
steak & eggs	15
marinated & grilled flank steak, 2 eggs as you like	
two eggs	12
your choice, pork belly or 2 house sausage patties	

lunch stuff

croque monsieur	13
a fancy-shmancy grilled ham & cheese, pullman bread, house blend cheese, country ham, gruyere, melted bechamel	
croque madame	14
a croque monsieur but better dressed, with a sunny side up egg	
gratin	13
the bistro version of mac n cheese—prosciutto, pasta, and super-secret cheese blend	
chicken cassoulet	14
house roast chicken, pork loin, white beans, carrots, celery, onion, herb-seasoned demi-glace, bread crumbs, crostini & salad	
steak au poivre	15
marinated flank steak, peppercorn spice rub, blue-shallot butter, horseradish crème, onion crisps, toasted baguette, comes with house frites or side salad	
le burger	13
8 oz seasoned grass-fed beef, LTO, brioche bun, frites or salad	
+ whiskey ale cheddar	1.50
+ pork belly	2

tartines

open faced sandwiches with good stuff on a tasty pain rustique	14
babettes feast	
roast turkey, herbed ricotta, cranberry/orange chutney, warm spinach, honey-dijon aioli, sweet potato crisps	
napoleon	
house roast pork loin, house cheese, apple pear chutney, port wine aioli, sweet potato crisps	
le jardinier	
marinated roasted zucchini, yellow squash, eggplant, homemade tomato jam, cider-dijon vinaigrette, cheese, crispy leeks	

the guillotine

half of a tartine with a cup of soup du jour, side salad or frites	14
1/2 babettes	
1/2 napoleon	
1/2 le jardinier	

soup

	cup/bowl
soup du jour	7/9
french onion	9/11
clam chowder (available fridays)	10/12

crêpes & wafels

les crêpes or der wafels	6 each	
zinnekens wafels—dey came all der way from belgium!		
toppings to bling them up	\$1 each	
salted whisky caramel	peanut butter	syrup
warm cinnamon apple	candied pecans	banana
chocolate ganache	strawberries	nutella
cranberry chutney	lemon/sugar	
chocolate chips	cinnamon butter	
whipped cream	cinnamon/powdered sugar	
mixed fruit	honey yogurt	
savory crêpes/buckwheat (+\$1 for g.f.)		
florentine crêpe		11
spinach, mushroom, bistro hollandaise		
harvest crêpe		13
pear, ham, brie, honey		

garniture

toast	2
english muffin	3
seriously JUMBO muffin	4
gougeres (3)	4
bagel & cream cheese	4
farmstand salad	5
pork belly/ham	5
3 bistro sausage patties	5
frites	6
house potatoes	5
duck house potatoes	7

salade

beet salade	13
arugula, beet, warm herb chevre, toasted almonds, champagne vinaigrette	
+turkey	+4
+duck	+5
+steak	+5
duck salade	14
slow roasted duck, mixed greens, tomatoes, cucumber, red onion, country-mustard vinaigrette, crostini chips	

let us eat cake! 6

mocha pot-de-crème
crème brûlée
diet offerings
a huge gust of air, giant leaf of lettuce, and an ice cube.

all this good stuff made for you by chef luis!

here comes the other stuff we have to say...if you have a gift certificate or anything else that some very thoughtful person gave you, puh-lease let us know when you ask for your check, so we can get it all sorted out properly on our end and not mess things up. oh, and we're more than happy to split dishes for a teeny-tiny add...like just \$3 bucks. if you are super popular and have a party of 5 lucky people or more, we hope you'll want to be super popular with your server as well and allow us to add in 18% gratuity. eating raw or under cooked meats, poultry (which is apparently not considered meat), seafood, shellfish, snakes & lizards may increase your risk of food borne illness...and those do not feel good.

oh yeah, **definitely let us know what you are allergic to**...well, just food, not stuff like homework, or exercise.