

le menu

c'est la vie bistro

dining hours
Wednesday-Sunday
8:30 am-2:30 pm

drinks

coffees—george howell

coffee for one/two+	3.85/8.50
espresso	4.25
macchiato	4.50
cortado	4.75
cappuccino	4.95
latte	5.75
americano	4.50
chocolat chaud	5.50
(available weekends Nov-March)	
mocha	6.25
iced coffee	4.35
tea—mem teas- hot- 4.35	
earl grey de la crème, russian caravan	
golden green, red zen	
chai latte	5.50
chaider (chai+cider!)	4.50
iced tea	4.85
pea flower or russian caravan	
cider -hot or cold	4

bottles/cans

still/sparkling water	4.50
coke/diet coke	3.75

smoothies 20oz/12oz 8/6.50
(add whip cream \$1.50)

apple crisp

cinnamon, apples, yogurt, oats, 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~

lemonade	5
o.j.	5

plates to share

fresh fruit cup	7.50
honey yogurt, berries, granola	8.50
gougeres	15
4 baked cheesy puffs, stuff them with fig jam, gruyere, pear and prosciutto!	
baked brie	17
puff pastry, honey, toasted almonds, seasonal fruit compote, toasted baguette	
gravlax	16
house cured salmon, lettuce, tomato, cucumber, red onion, capers, cream cheese, and, of course, a bagel	
crispy brussel sprouts	14
crispy sprouts, cider crème-fraiche, prosciutto, julienned apple	
beignets	10
a warm, sweet, new orleans treat. light dough puffs, powdered sugar	

omelettes & eggs

eggs benedict	16
poached eggs, pork belly & ham, hollandaise, croissant, house potatoes try on english muffin +\$1.75	
florentine eggs benedict	16
poached eggs, spinach & tomato, hollandaise, croissant, house potatoes try on english muffin +\$1.75	
eggs à la king	18
poached eggs, house gravlax, over sweet potato latkes, hollandaise, house potatoes	
breakfast croissant sandwich	14
an over-easy egg, cheese, bistro sausage patty or pork belly, house potatoes	
quiche of the day	18
chef selection, comes with baby greens	

the following come with toast & house potatoes

sweet potato & goat cheese omelette	17
3 eggs, roasted sweet potato green beans & goat cheese	
c'est la vie bistro omelette	18
3 eggs, roast duck, onions, peppers, super-secret blend of cheeses	
duck house potatoes & eggs	17
two sunny side up eggs with house roasted duck	
build your own omelette	14
3 eggs, add mushrooms, spinach, onions, peppers, tomatoes, cheese and/or ham +\$1.75 for each topping, +\$2.75 for ham	
steak & eggs	18
marinated & grilled flank steak, 2 eggs as you like	
two eggs	16
your choice, pork belly or 2 house sausage patties	

from the griddle

buttermilk pancakes	13
blueberry buttermilk pancakes	14
crème brûlée french toast	16
thick sliced brioche, cinnamon, brûlée topping, mixed fresh berries & whip cream	
brioche french toast	13

lunch stuff

croque monsieur	16
a fancy-shmancy grilled ham & cheese, pullman bread, house blend cheese, country ham, gruyere, melted bechamel	
croque madame	18
a croque monsieur but better dressed-with a sunny side up egg	
gratin	16
the bistro version of mac n cheese-prosciutto, pasta, and super-secret cheese blend	
chicken cassoulet	18
house roast chicken, pork loin, white beans, carrots, celery, onion, herb-seasoned demi-glace, bread crumbs, crostini & salad	
steak au poivre	19
marinated flank steak, peppercorn rub, blue-shallot butter, horseradish crème, onion crisps, toasted baguette, comes with house frites or side salad	
le burger	18.50
8 oz seasoned grass-fed beef, LTO, brioche bun, frites or salad	
+ whiskey ale cheddar	2.25
+ pork belly	2.75

tartines

18

open faced sandwiches with good stuff served on tasty pain rustique

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, house cheese, homemade tomato jam, cider-dijon vinaigrette, crispy leeks

the guillotine

18

half of a tartine with either a cup of soup du jour, salad or frites

½ babettes

½ napoleon

½ le jardinier

soup

cup/bowl

soup du jour	11/13
french onion	13/15

crêpes & wafels

les crêpes or der wafels 10

zinnekens wafels—dey came all der way from belgium!

buckwheat crepe (gf) 12

toppings to bling them up \$1.75 each

salt whisky caramel	peanut butter	syrap
warm cinnamon apple	candied pecans	banana
chocolate ganache	strawberries	nutella
lemon/sugar	chocolate chips	
cinnamon butter	honey yogurt	
whipped cream	cinnamon/powdered sugar	
warm mixed fruit compote		

savory crêpes

florentine crêpe 16

spinach, mushroom, bistro hollandaise

harvest crêpe 16

pear, ham, brie, honey

salade

beet salade 16

arugula, beets, warm herb chevre, toasted almonds, champagne vinaigrette

+turkey 6

+duck 7

+steak 7

duck salade 17

slow roasted duck, mixed greens, tomatoes, cucumber, red onion, country-mustard vinaigrette

garniture

toast 3

english muffin 4

seriously JUMBO muffin 6.50

gougeres (3) 7

bagel & cream cheese 6.50

farmstand salad 7.50

pork belly/ham 8

3 bistro sausage patties 8

frites 7

house potatoes 7

duck house potatoes 9

let us eat cake! 8.50

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.