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+ 4.50/9.50
espresso 4.75
macchiato 4.85
cortado 5.25
cappuccino 5.75
latte 6.25
americano 5.25
chocolat chaud 5.50
(available weekends Nov—March)
mocha 7.25
iced coffee 5.25

tea—mem teas- hot- 5.
earl grey de la crème, russian caravan
golden green, red zen
chai latte 6.25
chaider (chai+cider!) 5.50

iced tea 5.50
pea flower or russian caravan
cider -hot or cold 5.50

bottles/cans

still/sparkling water 5.50
coke/diet coke 4.25

smoothies 20oz/12oz 9.75/8.25
(add whip cream $1.60)

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 6.25
o.j. 6.25

from the griddle

buttermilk pancakes 16

blueberry buttermilk pancakes 17

créme brûlée french toast 20
thick sliced brioche, cinnamon, brûlée
topping, mixed fresh berries & whip cream

brioche french toast 16

plates to share

fresh fruit cup 9.50

honey yogurt, berries, granola 10.50

gougeres 19
4 baked cheesy puffs, stuff them with fig jam,
gruyere, pear and prosciutto!

baked brie 19
puff pastry, honey, toasted almonds,
seasonal fruit compote, toasted baguette

gravlax 21
house cured salmon, lettuce, tomato,
cucumber, red onion, capers, cream cheese,
and, of course, a bagel

crispy brussel sprouts 17.50
crispy sprouts, cider créme-fraiche,
prosciutto, julienned apple

beignets 12.50
a warm, sweet, new orleans treat. light
dough puffs, powdered sugar

omelettes & eggs

eggs benedict 19
poached eggs, pork belly & ham, hollandaise,
croissant, house potatoes
try on english muffin +$1.75

florentine eggs benedict 20
poached eggs, spinach & tomato, hollandaise,
croissant, house potatoes
try on english muffin +$1.75

eggs à la king 22
poached eggs, house gravlax, over sweet
potato latkes, hollandaise, house potatoes

breakfast croissant sandwich 16
an over-easy egg, cheese, bistro sausage
patty or pork belly, house potatoes

quiche of the day 22
chef selection, comes with baby greens

the following come with toast & house potatoes

sweet potato & goat cheese omelette 20
3 eggs, roasted sweet potato green beans &
goat cheese

c'est la vie bistro omelette 22
3 eggs, roast duck, onions, peppers,
super-secret blend of cheeses

duck house potatoes & eggs 20
two sunny side up eggs with house roasted duck

build your own omelette 16
3 eggs, add mushrooms, spinach, onions,
peppers, tomatoes, cheese~ +$2 each
ham~ +$3

steak & eggs 22
marinated & grilled flank steak, 2 eggs as
you like

two eggs 19
your choice, pork belly or 2 house sausage
patties

lunch stuff

croque monsieur 19.50
a fancy-shmancy grilled ham & cheese, pullman bread, house blend cheese, country ham, gruyere, melted bechamel

croque madame 21.
a croque monsieur but better dressed— with a sunny side up egg

gratin 19.50
the bistro version of mac n cheese— prosciutto, pasta, and super-secret cheese blend

chicken cassoulet 21.
house roast chicken, pork loin, white beans, carrots, celery, onion, herb-seasoned demi-glace, bread crumbs, crostini & salad

steak au poivre 22
marinated flank steak, peppercorn rub, blue-shallot butter, horseradish crème, onion crisps, toasted baguette, comes with house frites or side salad

le burger 22
8 oz seasoned grass-fed beef, LTO, brioche bun, frites or salad
+ whiskey ale cheddar 2.95
+ pork belly 3.50

tartines 22

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 22

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	13.75/15.75
french onion	15.75/17.75

crêpes & wafels

les crêpes or der wafels 13

buckwheat crepe(gf) 15

toppings to bling them up $1.95 each

salt whisky caramel	peanut butter	syrup
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 19
spinach, mushroom, bistro hollandaise

harvest crêpe 19
pear, ham, brie, honey

salade

beet salade 19
arugula, beets, warm herb chevre, toasted almonds, champagne vinaigrette
+turkey 7
+duck 8
+steak 8

duck salade 20
slow roasted duck, mixed greens, tomatoes, cucumber, red onion, country-mustard vinaigrette

garniture

toast	3.75
english muffin	4.75
seriously JUMBO muffin	7
gougeres (3)	8.50
bagel & cream cheese	7.50
farmstand salad	7.75
pork belly/ham	9
3 bistro sausage patties	10
frites	9
house potatoes	9
duck house potatoes	11

let us eat cake! 9.75

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.