



LE CASSE CROÛTE

Pain et beurre	\$3.75	Œufs mayonnaise	\$5.50
<i>Half baguette, butter, confiture</i>		<i>Two hard-cooked eggs with mayonnaise and cornichon</i>	
Viennoiserie maison	\$3.75	Œufs plats, jambon et fromage	\$8.75
<i>Pastries house-made daily; choice of croissant, brioche, pain au chocolate or almond coffee cake, <u>available while they last</u></i>		<i>Two eggs broiled with ham and gruyere †</i>	
Pain au chocolat « à l'ancienne »	\$4.25	Omelette au choix	\$8.00
<i>Bittersweet chocolate melted on baguette</i>		<i>Two eggs, choice of mushroom, ham, herbs or Comté cheese; for each additional choice add \$1.00</i>	
Yaourt, noix et miel	\$6.00	Croque-monsieur	\$8.25
<i>House-made yogurt with honey and walnuts</i>		<i>Baked ham, gruyere and béchamel sandwich</i>	
Sandwich en baguette	\$8.25	Croque-madame	\$9.25
<i>With choice of jambon cru, ham, gruyère, liver terrine, pork rillettes, cold smoked pork sausage or grilled sardine conserve</i>		<i>Croque-monsieur with a sunny side up egg on top †</i>	
Amandes à l'espagnole	\$5.50	Soupe pommes de terre-maïs	\$9.75
<i>Almonds sautéed in olive oil, Spanish paprika, sea salt</i>		<i>Creamy potato-sweet cor-gruyere soup, marinated shitakes, sage-walnut pistou</i>	
Olives marines au citron	\$5.50	Escargots catalans	\$12.00
<i>Mixed olives marinated with dried lemon, garlic and olive oil</i>		<i>Six Burgundy snails baked with butter, garlic, orange juice, Cognac, smoked paprika and red chili flake</i>	
Pommes-frites	\$5.50	Assiette de fromages	\$13.00/\$4.50
<i>Fried potatoes, with mustard, ketchup or mayonnaise</i>		<i>A selection or by the ounce, with country bread</i>	

CHARCUTERIE

Gâteau aux foies de volailles	\$6.50
<i>Smooth chicken liver terrine, dried cherry compote</i>	
Rillons de porc	\$10.00
<i>Crispy pork belly confit, lentils, chard, persillade butter</i>	
Rillettes de canard	\$12.00
<i>Confit duck spread, red wine figs, grain mustard, cornichons</i>	
Assiette de jambon de Bayonne	\$14.00
<i>Air cured ham from Maison Baillet in the French Pays Basque</i>	
Assiette de charcuterie	\$14.00
<i>Jambon, sausages, chicken liver terrine, pork rillettes, tongue</i>	

LES SALADES

Salade verte	\$5.50
<i>Bibb lettuce with hazelnut vinaigrette</i>	
Salade aux tomates	\$10.00
<i>Beefsteak and heirloom tomatoes, hard cooked egg, capers, red onions, parsley, roasted garlic vinaigrette</i>	
Salade aux haricots verts	\$9.00
<i>Green beans, snap peas, Lacinato kale, garlic croutons, lemon vinaigrette, aged sheep's milk gouda</i>	
Petite tartare de bœuf	\$13.00
<i>Raw hand chopped and seasoned grass-fed sirloin and hanger steak, baguette slices, curly endive, plum, fennel, tarragon</i>	

NOS PLATS

Fallafels, purée de melon et salade aux aubergines grillées	\$19.00
<i>Crispy chickpea fritters, spicy melon purée, grilled eggplant, sweet onions, cucumber, mint leaves, sauce blanche</i>	
Filet fumé de saumon de Pacifique, ragoût aux haricots blancs	\$21.00
<i>Wild caught Pacific salmon filet, smoked and grilled, white beans, cherry tomatoes, corn, sweet pepper, basil, corn broth</i>	
Sardine grillée, salade tunisienne	\$18.00
<i>Grilled Pacific sardine, salad of shaved fennel, fennel frond, picholine olives, zucchini, orange slices and sumac vinaigrette</i>	
Saucisse de Toulouse grillée, polenta au fromage de chèvre	\$19.00
<i>Grilled pork-garlic sausage, creamy chèvre-scallion polenta, rich pork jus, Bing cherry-Walla Walla onion confiture</i>	
Steak-frites, beurre aux abricots, aux amandes et à la moelle de bœuf	\$20.50
<i>Grass-fed petit sirloin steak, roasted broccoli-rabe, apricot-almond-bone marrow butter, pommes frites†</i>	
Demi-poulet froid mayonnaise	\$17.00
<i>Roasted Washington free-range half chicken served cold with mayonnaise; salad of wheat berries, summer squashes, lovage leaves, shallots and sherry-lovage vinaigrette</i>	
Poulet rôti selon votre commande et pommes frites	\$34.00 /2 pers.
<i>Washington free-range chicken roasted to order, fried potatoes, Dijon mustard <u>Allow 1 hour</u> Just a chicken \$27.00</i>	

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.