



SHARED PLATES

Charcuterie	18	Polenta Fondue	12
chefs selection of artisanal cheeses and cured meats with seasonal accompaniments		wild mushrooms, grilled artichokes, gruyere, mascarpone, aged parmesan, truffle	
Brie & Fig Tartines	12	Bacon Dates	14
melted brie with figs marinated in lemon & honey		cream cheese, panko, apricot jam	
Mussels & Frites	14	Tuna Tower	16
lardon, roasted tomato, white wine, thyme, garlic confit		edamame, cucumber, mango and crispy wontons	

SOUP AND SALADS

French onion	6
gruyere, thyme, black salt	
Soup du jour	6
Nicoise	10
mesclun greens, tomato, nicoise olives, egg, hericot verts, fingerling potatoes, honey lemon herb vinaigrette	
Paris House Salad	10
farm vegetables, burrata, greens, tomatoes, cucumber, onion	
Summer In Paris	10
mixed greens, candied nuts, red onion, goat cheese, strawberries, pomegranate vanilla dressing	

-Add Protein: Ahi 8 Chicken 5 Steak 8 Salmon 8 Shrimp 7

BETWEEN BREAD

Veg Out! Skinny French Girl	12
grilled vegetables, spinach artichokes, tomatoes, burrata, pesto and aged balsamic	
Croque Madame	12
country ham, gruyere, herb mornay, farm egg	
Tour de France	14
pulled chicken, artichoke, slab bacon, brie, spinach	
Bistro Burger	16
caramelized onion, gruyere, aioli, bacon	
Braised Beef	16
braised short rib, baked gruyere, aioli	

- All sandwiches come with a choice of frites or a petite salad



QUICHE DU JOUR

Served with Soup or Petite Salad 10

FRENCH SAVORY CREPES

Mona Lisa 16
chicken, wild mushroom, confit tomatoes, lardon,
artichoke, spinach, thyme mornay

Beef Bourguignon 18
short ribs, confit mushroom, and onion, gruyere, red
wine demi glace

Farm Stand 14
seasonal roasted vegetables, brie, goat cheese, savory
tomato sauce

Seafood Crepe 22
shrimp, scallop, calamari, tomato basil sauce,
mushrooms, spinach

MAINS

Steak Frites 29
filet mignon, hericot verts, fresh cut frites and
burgundy demi

Grilled Salmon 24
citrus beurre blanc asparagus, roasted fingerlings

Shrimp & Scallops 26
polenta, tomatoes, spinach, bacon, cream sauce

Duck Au Vin 24
carrots, braised with wine, lardons, mushrooms, and
garlic.

Braised Lamb Shank 26
polenta, root vegetables, demi

Farm-Raised Chicken Breast 19
fingerling potato, green beans, garlic white wine sauce

FRENCH SWEET CREPES

Creme de la Creme 14
bavarian custard, bananas, creme chantilly

Canoli 14
canoli cream, chantilly, chocolate chips

Monkey & Nuts 14
nutella, bananas, figs, candied nuts

Berry & Berry Nice 14
mix of berries in honeyed mascarpone cheese & creme
chantilly

KIDS MENU

Grilled Cheese 8

Burger & Fries 8

Chicken Strips 8

kids menu includes choice of: green beans, frites or a cup of seasonal fruit



BRUNCH

Available Saturday & Sunday 9am - 3pm

Egg & Brie Sandwich	10
country-style potatoes, petite salad on a croissant or brioche	
Egg, Brie & Bacon Sandwich	12
country-style potatoes, petite salad on a croissant or brioche with applewood bacon	
Savory French Toast	14
country-style potatoes, applewood bacon, custard french toast, apricot compote, bourbon maple syrup	
Crepe Loraine	14
ham, spinach, caramelized onions, mornay, sunny farm egg	
Fried Duck n Waffles	15
buttermilk braised fried duck leg, crispy waffle, spicy orange maple glaze	
Steak Skillet	18
country-style potatoes, peppers, onion, mushroom, demi glaze, egg, cheese	
Filet & Eggs	18
country-style potatoes, petite salad and two eggs cooked your way	

FRENCH BRUNCH

choice of pastry, coffee or tea, two eggs cooked your way, bacon, country potatoes	14
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