### NEIGHBORHOOD **BISTRO**



### FRENCH INSPIRED KITCHEN & BAR

# Goupes & Jalades

Soupe À L'oignon 6\* Caramelized Onions, Beef Jus, Country Bread, Comtè Cheese

French Country Salad 6 sm | 11 Lg\*\* Spinach, Orzo, Strawberries, Tomatoes, Onion, Cucumber, Feta Poppy Vinaigrette

Caesar 5 sm | 9 Lq\*\* Romaine Hearts, Parmesan, Toasted Brioche

\*Shirmp Bisque 7 Gf Chives & Sherry Foam, Shrimp Fumet, Kataifi Wrapped Shrimp

Chopped Salad 6 sm | 11 Lq\*\* Mixed Greens, Figs, Bleu Cheese, Candied Pecans, Port Wine Vinaigrette

Almost Naked Salad 7 sm | 12 Lq

Avocado, Heirloom Tomato, Cucumber, Feta, Red Onion, Lemon, EVOO, Grilled Flat bread

# Anarouterie & Fromage

CHEESE & BERRIES BOARD 16 \*\* CURED MEATS & CHEESE BOARD 19 \*\*

4 Cured Meats & 4 Artisan Cheeses

ROTATING

SELECTIONS

Our House Made Charcuterie & Fromage Boards Are Chef's Choice and Rotate Regularly

# ruits De Men

\* Seasonal Oysters MP GF Rhubarb Mignonette, Kimchi cocktail sauce, fresh horseradish

> \* Gulf Shrimp Cocktail Gf Kimchi cocktail sauce, Smoked Rèmoulade 1/2 dz 12 | 1 dz 20

\*Tuna Tartare 18\*\* Avocado, Fresno Relish, Citron Presse, Quail Egg, Toasted Brioche

\* Le Plateau De Fruits De Mer 50\*\* Oysters, Tuna, Gulf Shrimp, Steamed Mussels & Clams

Brie & Fig Tartine 8

Roasted Figs Jam, Compressed Apples, Pickled Rhubarb

Sweet Potato Poutine 8 Choice of: Duck Confit or Short Ribs Marinated Cheese Curds, Brown Gravy

\*Cure Salmon Gravlax 12\*\* House Cured Salmon, Hard Boiled Egg, Arugula, Onion, Fennel, Citrus Supremes, Lemon Dill Cream Fraiche, Brioche Toast

Mussels À La Provençale 10\*\*

Tomato Jam, Peppers, Chorizo, Pimento Butter, Grilled Bread

Fire Charred Oysters 13 Gf 1/2 Dozen, Bacon, Roasted Pimento, Casino Butter, Grilled Lemon

Escargot 12 Absinthe Butter, French Herbs,

# Gandwiches

### Croissant BLT 7

Add Sunny-Side Up Egg 2

Fried Chicken, Cole Slaw, Pickles, Smoked Rèmoulade, Brioche, Gaulois Hot Sauce

Croque Madame 8

Country Ham, Brioche, Sunny Side up Egg

French Dip 9

Roasted Garlic

Au Jus, Baquette

Avocado, Smoked Cheddar,

Texas Raised Akaushi Burger 9

Smoked Cheddar, Charred Fresnos, Avocado, Pain Au Levain Bun, P.L.T. Add Sunny-Side Up Egg 2



Quiche Du Jour 12

Chef Selection Served with Chopped Salad

Avocado Brioche 12

Poached Eggs, Avocado, Rouille, Arugula, Chevrè, Hollandaise, Bacon, Toasted Brioche

Short Ribs Hash 14 Gf

Spinach, Roasted Potatoes, Bacon, Red Bell Peppers, Poached Egg, Hollandaise Sauce

Ricotta Pancakes 12

Almonds, Mixed Berries Chutney, Honey Ricotta, Blueberry Sausage

Benny on Croissant 12

Butter Croissant, Ham, Poached Eggs, Hollandaise, Breakfast Potatoes

Chicken & Croissant 15

Crispy Fried Chicken, Butter Croissant, Mustard Caviar, Raclette Cheese Sauce Add Sunny-Side Up Egg 2

\*Steak & Eggs 19 Gf

10 oz. Prime Rib, Breakfast Potatoes, Morney Sauce, Sunny-Side Up Egg House Beef Jus.

\*Served Medium Rare

Duck & Waffles 17

Duck Leg Confit, Maple Glazed Apples, Sunny-side Up Egg, Mustard Caviar

Egg on Croissant 10

House Croissant, Scrambled Eggs, Port Salut

Add Ham or Bacon 2

House Omelette 13 Gf

Spinach, Ham, Onion, Peppers, Gruyère, Morney Sauce, Breakfast Potatoes

French Toast 10

Fresh Berries, Bourbon Whipped Cream, Crème Anglaise, Brioche

Raclette 13 Gf

Breakfast Potatoes, Bacon Ham, Scrambled Eggs, Melted Raclette Cheese

Sweet Potato Poutine 12 G

Choice of: Duck Confit or Short Ribs Marinated Cheese Curds, Brown Gravy Add Sunny-Side Up Egg 2

B.S. Ragu 15

Braised Beef Shank, Charred Tomatoes, Fermented Chile, Marinated Cheese Curds, Bucatini Noodles, Kimchi Add Fried Egg 2



Prime Rib 14

Wild Mushrooms, Ragu, Gruyère Cheese, Arugula Horseradish Crème Fraiche, Raclette Cheese Sauce

Breakfast Crepe 11

Ham, Gruyère, Soft Scrambled Eggs, Tomato Jam, House Blueberry Sausage

Banana Foster 10 Banana Flambè, Nutella, Vanilla Bean Ice Cream



Bacon, Lettuce, Tomato, Acovodo, Lemon Aioli, Fresh Baked Croissant

Hot & Crispy Chicken 8

Gruyère, Morney Sauce,

Roasted Prime Rib, Onions, Horseradish, Aioli, Gruyère,

The Pastrami 9

House Cured, Apple Sauerkraut, Toasted Brioche

Accompagnements

Hand Cut Truffle Frites 5 Gf Truffle Oil Mist, Gruyere, House Dijonnaise

H. C. Sweet Potato Fries 5 Gf Parmesan Cheese, Lime Zest, Gruyere Aioli

Glazed Brussel Sprouts 6 Gf Balsamic Glaze, Bacon Lardon, Orange Zest, Sweet Chili

Smoked Mac & Cheese 8 Smoked cheddar, Bacon, Morney Sauce, Pipette Rigate

|/iennoiserie Flaky, Buttery & Daily Baked Goods!

Pain Au Levain 4

Hot Chocolate Fudge

Butter Croissant 4

Cinnamon Orange Butter

Kouign-amann 4 Mixed Berries Chutney

**Amond Croissant 4** 

Cinnamon Orange Butter

Glazed Morning Bun 4