HORS D'ŒUVRES

PAIN ET BUERRE 6

Warm baguette served with imported French butter

POMMES FRITÉS 7

House made shoestring fries, topped with, served with house made smoky fry sauce or catsup

MELON ET PROSCUITTO 12

Sliced cantaloupe and honeydew melon with thinly sliced prosciutto

TRUFFLE POMMES FRITÉS

House made shoestring fries, topped with truffle oil and shaved parmesan, served with house made smoky fry sauce

CHOUX DE BRUXELLES 14

Crispy Brussels sprouts tossed in mustard seed apple cider vinaigrette, topped with crispy bacon lardons, and shaved parmesan

RATATOUILLE SALADE 14

Zucchini, yellow squash, heirloom cherry tomatoes, red onion, served with parmesan crème fraiche and topped with crispy prosciutto

MEATBALLS & BAGUETTE 14

House made meatballs served with our house made pistou and warm baguette

ASSIETTE DE FROMAGE 12

'CHEESE PLATE' – assorted hard and soft cheeses with fruit and spicy chutney



OVATION BISTRO & BAR

2037 SE Jefferson St Milwaukie, OR 97222 503-303-7900 Ovation-Bistro.com



EN SANDWICH

SERVED WITH FRIES, SALAD, OR SOUP

JAMBON BUERRE 14

Shaved French ham and french butter served on baguette

CROQUE PROVENÇAL 12

Gruyere and Swiss cheeses, heirloom tomato seasoned with herbs de Provence, grilled in butter, (vegetarian)

DON'T GO BACON MY HEART 16

Thick sliced applewood smoked bacon, sliced apple, Heirloom tomato, Artisan romaine lettuce on local made peasant bread with house mayo

PROSCIUTTO AND BRIE 14

Thinly shaved prosciutto and brie with crème fraiche, strawberries, tomato, and micro greens, drizzled with balsamic, served on sliced como bread

PAIN BAGNAT 14

Wild caught tuna, kalamata olive tapenade, tomato, red onion, pistou, and hard-boiled egg, with extra virgin olive oil on baguette

SOUPES ET SALADES

SOUPE DE CRÊCY 10

Carrot soup from East of Paris. Cream and a hint of ginger make this a perfect summer soup that is served cold.

SALADE D'ÉTÉ 18

'Summer salad' – Strawberries, candied pecan and gorgonzola chutney, sliced red onion, local shitake mushrooms on spinach, with micro greens and maple Dijon vinaigrette

SALADE MAISON 14

Artisan greens, garden seasonals, topped with shaved parmesan and toasted pepitas, dressed with our house red wine shallot vinaigrette

EN PETIT PAIN

SERVED WITH FRIES, SALAD, OR SOUP

POITRINE DE PORC 18

Pork Belly dry rubbed and sous vide for 24hr in a bourbon and maple reduction on a bun with heirloom tomato, cucumber, and whole grain mustard mayonnaise

OVATION BURGER 16

Hand ground grass fed organic beef, thick slices of brie cheese, caramelized onions, Ovation's signature burger sauce.

'THE AMERICAN' BURGER 17

Hand ground grass fed organic beef, extra thick center cut bacon, melted cheddar, heirloom tomato, Ovation burger sauce.

PORTOBELLO BURGER 16

Portobello cap marinated and seared with fried provolone cheese, heirloom tomato and our famous pesto spread. (végétarien)

PETIT PAIN VÉGÉTARIEN 16

House made veggie patty, with heirloom tomato, red onion, artisan romaine lettuce, and whole grain mustard spread. (végétarien)

DESSERTS

ÉCLAIR 6 MACRONS (4) 8 CRÉME BRULÉE 12 LEMON SQUARE 6 CHEESECAKE OF THE WEEK 12 BROWNIE OF THE WEEK 8 DOUBLE CHOCOLATE CAKE 12. CHOCOLATE CHIP COOKIES (3) 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.