

BISTRO
DU JOUR

Bastille Day

Weekend Celebration

JULY 14TH | LUNCH

MENU

Oeufs Mimosa  1.50 each
Bistro Deviled Eggs, Dijon, Tarragon

Jambon Beurre Sandwich 18.00
Parisian Ham, Gruyere, Honey Bordier Butter, Bibb Lettuce

Salade de Betterave  17.50
Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert, Walnut Vinaigrette

Vive la France!

 = Vegan  = Vegetarian  = Gluten Free

Please Notify Us Of Any Allergies
*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

BISTRO
DU JOUR

Bastille Day

Weekend Celebration

JULY 14TH | DINNER

MENU

Oeufs Mimosas  1.50 each
Bistro Deviled Eggs, Dijon, Tarragon

Salade de Betterave  17.50
Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert, Walnut Vinaigrette

Confit de Carnard 31.00
Duck Leg, Green Lentils, Red Wine Shallots, Parsley Breadcrumbs

Vive la France!

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