

Soupes

Soupe du Jour (vegetarian)

\$4.00/\$6.00

Onion Soupe

\$4.00/\$6.00

Onion Soupe Gratinée

\$7.50

Les Assiettes

Charcuterie plate (for two) **\$14.00**

Saucisson, pâté, duck rilette, Niman Ranch ham, smoked turkey, cornichons, tapenade toast, & niçoise olives

Pâté and Brie plate **\$8.00**

Pâté and cornichons **\$6.00**

Fromages plate (for two) **\$14.00**

An assortment of 5 cheeses, cornichons, walnut, and olives

Brie with Fruit and nuts **\$6.00**

Duck Rilette and cornichons **\$6.00**

Les Salades

Add chicken to salades \$3.00

Mixed greens **\$6.00**

Organic mixed greens dressed with red wine vinaigrette

Goat cheese and beets **\$10.00**

Organic mixed greens dressed with red wine vinaigrette, walnuts, beets, and goat cheese crostini

Baby Spinach **\$6.00**

Organic baby spinach dressed with red wine vinaigrette

Niçoise Salade **\$10.00**

Organic mixed greens, tuna, potatoes, green beans, organic eggs, tomato, black olives, red wine vinaigrette

Quiche of the Day \$12.00

With organic mixed green salade

Dish of the Day \$14.00

With organic mixed green salade

AVAILABLE TUES.-FRI. ONLY

Hot Sandwiches

All sandwiches served with organic mixed green salade

Add Tomato & herbs of provence \$2.00

Croque Monsieur **\$10.00**

Baked Niman Ranch ham and emmenthal on organic white bread, crème fraîche and cornichons

Croque Mademoiselle **\$10.00**

Baked smoked turkey and emmenthal on organic white bread with crème fraîche and cornichons

Croque Vegetarian **\$10.00**

Tomato, zucchini, basil, emmenthal, crème fraîche and cornichons

French hot dog gratine **\$8.50**

All beef hot dog with melted emmenthal cheese on organic baguette with dijon mustard and cornichons