

Sunday Menu

Taste & Share (served with house-made crisps)

Roasted garlic, olives and goat cheese	\$6.95
Roasted red pepper hummus with vegetable bâtonettes	\$6.95
Pan seared Boucheron Goat Cheese served with on the vine roasted cherry tomatoes	\$9.95
Tuna tartare, fried caper cilantro micro-green salad, habanero-lime aioli	\$8.95
Moules Frites mussels steamed with saffron cream served with frites	\$10.95
Entrée Portion	\$16.95
Jumbo prawns in a smokey garlic-brown butter; tomato bread	\$10.95
French/Domestic Artisanal cheeses, Humboldt Fog, Mimolette and Roquefort	\$11.95

Soups / Salads

French Onion Soup with gruyère and focaccia crouton	\$8.95
Kennett Square Mushroom Soup	\$6.95
Roasted golden beets	\$9.95
Frisse and arugula, candied walnuts, humboldt fog; white balsamic vinaigrette	
Spinach salad	\$10.95
Duck confit and pears with a sherry mustard vinaigrette	
Romaine with creamy garlic dressing and croutons	\$6.95
Field greens	\$6.95
Roasted tomatoes, red onions, and a roasted shallot balsamic vinaigrette	

Pizzas (sized for individual portions and baked in the stone hearth)

Margherita, fruity tomato sauce, fresh mozzarella and basil	\$8.95
4 cheeses + oven dried tomatoes; gruyere, gorgonzola, mozzarella and reggiano	\$10.95
Pissaladière, caramelized onion, anchovy, Niçoise olives and pecorino	\$9.95
Prosciutto, asparagus and brie with pesto	\$10.95
Roasted vegetables, garlic herb pie with mozzarella and goat cheeses	\$9.95
Roasted pears, Gorgonzola, mozzarella, pine nuts and truffle honey	\$10.95
BLT; Bacon, arugula, and roasted cherry tomatoes with fresh mozzarella	\$10.95

Sandwiches / Entrées

Gruyere Angus burger	\$11.95
house ground beef; lettuce, oven roasted tomato and caramelized red onion	
Chicken salad on croissant	\$9.95
Pulled chicken salad with granny smith apples, shaved Bermuda onion	
Chopped Bistro Salad	\$12.95
An entrée sized salad of mixed greens, hard boiled egg, and fingerling potatoes, olives, oven-dried tomatoes, crisp pancetta and grilled chicken and mozzarella.	
Nicoise Salad	\$15.95
Pan-seared tuna steak over frisse, haricot vert, cherry tomatoes, olives, fingerling potatoes and hard boiled egg	
Asparagus Quiche	\$13.95
Crab and tomato salad over mixed greens	
Crepes Madame	\$11.95
Ham and gruyere filled; sunny side up egg	
Asparagus and mushroom crepes	\$11.95
Ricotta cheese, herbed cream sauce	
Chilean salmon	\$18.95
Mustard crusted; leek risotto cake	
Bistro Crab Cake	\$14.95
Pan seared, avocado cream and tomato-corn salad	
Bistro steak	\$19.95
NY strip steak; warm bacon fingerling potato salad	

Sides \$6-

Truffle parmesan frites
Roquefort mac and cheese with crisp prosciutto
Wilted spinach, garlic and white wine
Brussels sprouts and duck confit
Grilled Asparagus, chilled mushroom duxelle
Warm bacon fingerling potato salad

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