

**BRUNCH**

**ENTRÉES**

**GRANOLA & YOGURT**

house-made granola • greek yogurt  
mixed fruit confiture  
12

**TWO EGGS ANY STYLE**

with potatoes + toast 10

add: Tender Belly bacon • sage sausage  
seared greens • Canadian bacon 8

add: hanger steak • hollandaise 18 ◊

add: Idaho trout • beurre blanc 15

**SANDWICH AUX OEUFS**

egg souffle • sage breakfast sausage  
white cheddar • butter lettuce  
remoulade • house brioche roll  
22

**OMELET DU JOUR †**

french rolled omelet  
chef selected ingredients  
MP

**OMELETTE PARISIAN †**

whipped eggs • Jambon de Paris  
Gruyère 1655 • Mornay Sauce  
19

**BRASSERIE BISCUITS**

buttermilk biscuits • Jambon de Paris  
gruyère • horseradish aioli  
country sausage gravy  
18

**EGGS BENEDICT**

two poached eggs • Canadian bacon  
caramelized onions • hollandaise  
23

**EGGS FLORENTINE**

two poached eggs • seared greens  
roasted tomato • caramelized onions  
hollandaise  
23

**EGGS HEMINGWAY**

two poached eggs • smoked salmon  
spinach • fried capers • hollandaise  
26

**STEAK FRITES**

seared 7 oz. hanger steak  
frites • salade verte • hollandaise  
26

**TRUITE ALMONDINE**

Idaho red trout • haricot verts  
almonds • citrus beurre blanc  
25

**BRIQUE POULET**



**HOUSE SPÉCIALITÉ**

CAST IRON ROASTED  
WISDOM FARMS ½ CHICKEN  
ASPARAGUS • FRITES • CITRUS BEURRE  
28

**POULET ET GAUFRE**

CAST IRON ROASTED  
WISDOM FARMS ½ CHICKEN  
BELGIAN WAFFLE • SAUSAGE GRAVY  
BOURBON APRICOT SYRUP  
32

**HORS  
D'ŒUVRE**

**CRABE DE GATEAU**

'tavern' crab cakes  
lemon • remoulade  
24

**MIXTE FRITE †**

tempura vegetable • achioade  
12

**BURRATA †**

artichoke purée • pistachios  
fleur de sel • olive oil  
16

**ASSIETTE DE PÂTÉ**

house pate • country mustard  
pickled vegetables • house jam  
18

**ASSIETTE DE FROMAGE**

chef selected cheese • house pate  
fruit gelée • country dijon • fresh fruit  
30 ◊

**TARTARE DE FILET MIGNON**

quail egg • country bread  
18

**CREPES**

**CRÊPES JAMBON GRUYÈRE**

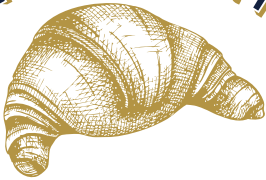
Jambon de Paris • Gruyère 1655  
hollandaise • salade verte  
18

**CRÊPES AU BRIE**

brie • basil • tomato  
salade verte • lemon butter sauce  
18



**PÂTISSERIE**



**BABBETTE'S BAKERY  
CROISSANT**

6

**JAMBON ET FROMAGE CROISSANT**

Jambon de Paris • gruyère  
7

**PAIN AU CHOCOLATE**

chocolate croissant  
7

**BEIGNETS**

French market doughnut holes  
raspberry gelée • lemon curd  
10

**BISCUIT**

house buttermilk biscuit  
sausage gravy or raspberry gelée  
5

**PAIN PERDUE**

country brioche french toast  
fresh berries • creme anglaise  
Vermont maple syrup  
18

**SALADES**

**BETTERAVES †**

watercress • beets • apple  
endive • avocado • chevre  
mint tahini • cab franc  
14

**SIMPLE**

butter lettuce • fried capers • pine nuts  
tomatoes • miso vinaigrette  
10

**SALADE DE LYONNAISE**

golden frisee • bacon • pickled shallot  
poached egg • pate toast  
dijon basil vinaigrette  
14

**SALADE DE CANARD ◊**

duck breast • arugula  
beet carpaccio • chèvre • pomegranate  
watermelon radish • miso vinaigrette  
24

**NIÇOISE † ◊**

Yellowfin tuna • field greens • egg  
haricots verts • anchovy • nicoise olives  
dijon basil vinaigrette  
24

CHEF TONY HESSEL

† INDICATES ITEMS THAT ARE GLUTEN FREE

◊ CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## SOUPES

### À L'OIGNON GRATINEE

BOWL 14

### SOUPE DU JOUR

Daily Creation

CUP 4 / BOWL 8

## BOUILLABAISE



### PROVENÇAL FISH STEW

PEI MUSSEL • SHRIMP

FRESH FISH • CALAMARI • TOMATO

FENNEL • ORANGE • ROUILLE

28

## SANDWICHES

### PAIN AU SAUMON ◊

smoked salmon • arugula • tomato  
radish • avocado • chevre  
poached egg • Babette's country bread  
22

### CROQUE MADAME

Jambon de Paris • Gruyère 1655  
sauce mornay  
house brioche • sunny-side up egg  
22

### BRASSERIE BURGER ◊

6 oz. chuck & brisket burger  
Tender Belly bacon jam • cheddar  
remoulade • LTO  
22

### FRENCH DIP ◊

roast beef • caramelized onions  
gruyère • portabella mushroom  
horseradish crème • baguette • au jus  
22

### NEW YORKESE

River Bear pastrami • Gruyere 1655  
dijon • bermuda onion  
marbled rye  
22



## FRUITS DE MER

### - OYSTERS -

### WEST COAST ◊

bright, vegetal finish  
mignonette  
5 EA

### EAST COAST ◊

bright, salty finish  
cocktail  
4 EA

### SHRIMP COCKTAIL

remoulade • avocado • lemon  
tomato-parsley mélange  
14

### MOULES À LA MARINIÈRE

steamed PEI mussels • five lily  
crème fraîche • thyme • butter  
12 HALF POUND / 24 ONE POUND

ADD FRITES \$ 4

## BRUNCH BEVERAGES

### BLOODY MARY

Vodka • Ten Ten bloody mary mix  
add agave • pepper bacon 2.

10.

### SPICY BLOODY MARY

Chili spiced vodka • Ten Ten bloody mary mix  
add agave • pepper bacon 2.

10.

### IRISH COFFEE

Bare knuckle blend • Irish whiskey

10.

### MIMOSA

Sparkling wine • orange juice

10.

### KIR

Chardonnay • Creme de Cassis

10.

### ROYAL MIMOSA

Domaine de Durban • orange • sparkling topper

12.

### RIVERIERA MOJITO SPARKLER

Mint infused chopin vodka • cucumber syrup  
chateau aloe liqueur • st germain liqueur  
contratto bianco • lim

13.



### LEMONCELLO SPARKLER 13.

Housemade Lemoncello  
peach bitters • sparkling topper

### BLEU LONDON 13.

Barr Hill Gin • Earl Grey  
& blueberry cordial • lemon

## TAP

**AVERY IPA 6.5% ABV BOULDER, CO.** 10.

subtle caramel • juicy citrus • hoppy finish

**MELVIN HEY ZEUS 5.0% ABV ALPINE, WY** 10.

malty • lemony • crisp • light bodied

**DRY DOCK PALE ALE 5.7% ABV AURORA, CO** 10.

floral • tropical fruit • balanced finish

**RED EYE** 12.

House tap • Ten Ten bloody mary mix  
splash of tabasco

## BTG

**SHIFT • GRUNER VELTLINER • NV** 14./GL

Termen region, Austria

**CHATEAU DU PETIT THOUARS** 15./GL

Cabernet Franc, Loire Valley, France

**CRUNER • 'PROSECCO' • GLERA** 13./GL

NV • Vento, Italy

**TRIMARCH • "RESERVE" • '21** 17./GL

Riesling • Mosel, Germany

**GONNET • FONT DU VENT • '22** 15./GL

Viognier Blend • Rhone Valley

**STEGIER • GRUNER VELTLINER • '21** 17./GL

Wauchau, Austria

**J.WILKES • CHARDONNAY • '21** 15./GL

Santa Maria Valley • California

**SASS • PINOT NOIR • '22** 17./GL

Willamette, Oregon

**JEAN PAUL VERSINO • OURSAN • GSM** 13./GL

Rhone Valley, France

A 3.9% SERVICE CHARGE IS INCLUDED ON YOUR BILL AND IS DISTRIBUTED DIRECTLY TO KITCHEN STAFF, ON TOP OF THEIR BASE WAGES. THANK YOU