

#### DEBUT

**Assorted Breakfast Pastries** 

\$15

Yogurt & Granola Parfait

Greek yogurt, berry jam & granola

**Bacon Cheddar Scone** 

\$4

Blueberry Muffin \$4

Croissant \$4

Pain au Chocolat \$4

Seasonal Fruit Croissant \$5

Seasonal Fruit Salad \$8

**Deviled Eggs Demi Baguette** \$5

\$3

### CHARCUTERIE & FROMAGE

Rillettes Aux Deux Saumons

fresh & smoked salmon rillettes. served with toasted croûtons

Pâté de Campagne

country style pâté \$14

Terrine of Foie Gras

served with toasted baquette \$25

Charcuterie Board

served with pickles & Dijon mustard

Cheese Board

served with acacia honey, walnut & currant breads \$23

### PLATS PRINCIPAUX

Quiche du Jour

mixed greens \$16

French Toast

brioche, caramelized bananas, vanilla custard & maple syrup \$17

Steak & Eggs

pan roasted flat iron, sunnyside eggs, fingerling potatoes, chimichurri \$28

Eggs Benedict

Hobb's smoked pork loin, poached eggs, sauce hollandaise \$21

Smoked Salmon

hard boiled egg, cucumber, pickled red onion, herb cream cheese, multigran toast \$18

**Bouchon Breakfast** 

scrambled eggs, roasted potatoes, breakfast sausage, bacon, fruit salad, served with fresh juice & Bouchon blend coffee \$29

Saffron Mussels

Maine bouchot mussels, white wine, Dijon mustard, saffron

# SOUPES & SALADES

San Marzano Tomato Soup

black pepper, chives, chive oil \$7/\$11

Chicken Soup

egg noodles, market vegetables

Salmon Salad

Scottish salmon, pearl couscous, corn, pickled blueberries, pistachios, mixed greens, champagne vinaigrette \$26

Cobb Salad

roasted chicken, Point Reyes blue, bacon lardon, tomato, avocado, hen egg, romaine hearts, house vinaigrette \$23

Garden Vegetable Salad

mixed greens, cucumber, sweet carrots, radish, grape tomato, goat cheese, red wine vinaigrette \$17

# SANDWICHES

**Grilled Cheese & Tomato Soup** 

fontina, Hook's cheddar, pain viennoise, San Marzano tomato soup \$14

Croque Madame

toasted ham & cheese on brioche with a fried egg & sauce Mornay \$19

**Avocado Toast** 

avocado, piquillo marmalade, pickled red onion, radish, feta, pain de campagne \$16

LES ACCOMPAGNEMENTS

Applewood Smoked Bacon

**Breakfast Sausage** 

Roasted Fingerling Potatoes