



EGGS

BRIOCHE FRENCH TOAST
ricotta stuffed brioche, maple syrup,
locally farmed ham
12⁰⁰

EGGS BENEDICT
poached eggs, locally farmed ham,
hollandaise
13⁰⁰

TORTILLA ESPAÑOLA
traditional torta with potatoes &
sweet onions, house made biscuits
11⁰⁰

GRUYÈRE OMELETTE
mushrooms, braised leeks,
watercress salad
11⁰⁰

CARAMELIZED LEEK
AND CELERY TARTE
eggs, caramelized leeks and ginger
12⁰⁰

SAVORY CREPES
today's crepes with a savory filling
11⁰⁰

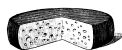
EGG SCRAMBLE
seasonal ingredients, served with
house made biscuits
12⁰⁰

EGGS AND COUNTRY PATÉ
homemade country paté, scrambled
eggs and fine herbs, baguette
14⁰⁰

STEAK AND EGGS
locally raised strip steak and eggs
served with bistro frites
16⁰⁰

SALADE LYONNAISE
frisee salad with locally farmed
bacon, sherry vinegar, poached egg
12⁰⁰

ACCOMPANIMENTS
locally farmed ham or bacon
3⁰⁰



NORTHWEST
CHEESE PLATE
three locally farmed cheeses,
flatbread, seasonal condiments
11⁰⁰

35TH STREET BISTRO

BRUNCH MENU

SOUP & SALAD

SOUP DU JOUR
7⁰⁰

GREEN SALAD
greens, shaved radish & leek,
roasted shallot vinaigrette
7⁰⁰

BISTRO FRITES OUR FAMOUS CRISPY FRENCH FRIES

tossed with salt & pepper,
chives & parmesan cheese
served with crème fraîche
5⁰⁰



PLATES

DUCK CONFIT
frisee, confit potatoes
14⁰⁰

MOULES MARINIÈRES
totten inlet mediterranean
mussels, white wine, frites
10⁵⁰ / 16⁰⁰

SANDWICHES

CROQUE MADAME
farm raised country ham,
gruyere, béchamel & fried egg
12⁰⁰

BISTRO BURGER
locally farmed grassfed beef, bacon,
northwest cheddar or blue, aioli, frites
13⁰⁰



DESSERTS 7⁵⁰

BLOOD ORANGE TARTE
port reduction sauce, cinnamon gelato

AMARETTO CHEESECAKE
caramel sauce, orange-almond tuile

VANILLA CRÈME BRÛLÉE
PROFITEROLES
with vanilla gelato, chocolate ganache

TRIO OF GELATO
selection of gelato, shortbread cookies