



APPETIZERS

BRANDADE
brioche toast,
roasted red pepper
12⁰⁰

MOULES ET FRITES
totten inlet mediterranean
mussels, tomato-fennel broth,
frites & saffron aioli
10⁵⁰ / 16⁰⁰

PAN SEARED
DIVER SCALLOPS
celery root puree, orange
beurre blanc, herb salad
12⁰⁰ / 17⁰⁰

SOUP & SALAD

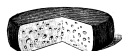
SOUP DU JOUR
7⁰⁰

BISTRO SALAD
local organic greens,
roasted shallot vinaigrette
7⁰⁰

ROASTED BEET SALAD
butter lettuce, orange vinaigrette
& suprêmes, fresh chèvre
8⁰⁰

BISTRO FRITES

OUR FAMOUS CRISPY
FRENCH FRIES
tossed with salt, pepper,
parmesan & chives,
served with crème fraîche
5⁰⁰



served with
fresh honeycomb & crostini slivers

NORTHWEST
CHEESE PLATE
three locally farmed cheeses
11⁰⁰

ARTISAN CHEESE BOARD
selection of five artisan cheeses
17⁰⁰

35TH STREET BISTRO

LUNCH MENU

SANDWICHES

BISTRO BURGER
locally farmed grassfed beef, bacon,
cheddar or blue, aioli, frites
12⁰⁰

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

CROQUE MONSIEUR
farm raised country ham,
gruyère, béchamel on brioche
10⁰⁰

BLT SANDWICH
locally farmed bacon, organic
lettuce & tomatoes, avocado
10⁰⁰



DESSERTS 7⁵⁰

BRIOCHE
warm vanilla glazed brioche, peanut
butter & jelly sorbet, strawberry gastrique

DOBOS TORTE
12 layer chocolate torte, chocolate praline
filling, homemade chocolate ice cream

FRUIT TART
pecan shortbread with lemon cream filling,
topped with spring fruit and crispy meringue

CHOCOLATE MOUSSE
white, milk and chocolate mousse
raspberry gelée, honey tuile cookie

ORANGE BOMBE
orange sorbet dome filled with cassis coulis &
ginger parfait
served with fresh fruit

TRIO OF ICE CREAM
pastry chef's temptation of the day



PLATES

SMOKED TROUT SALAD
local organic greens
julienne yellow wax beans, crème
fraiche vinaigrette, pickled red onions
14⁰⁰

DUCK CONFIT
frisée, confit potatoes
14⁰⁰

POISSON DU JOUR
today's fresh wild caught fish
market price

STEAK FRITES
locally raised hanger steak, blue
cheese cream, haricots verts, frites
19⁰⁰

SALADE LYONNAISE
frisée & smoked bacon lardons
fingerling slivers, poached duck egg
12⁰⁰

DAILY PASTA
12⁰⁰

GRUYÈRE OMELETTE
mushrooms, braised leeks,
watercress salad
11⁰⁰

NIÇOISE SALAD
northwest albacore tuna,
niçoise olives, egg & green
beans, sherry vinaigrette
14⁰⁰



We use sustainably and
locally farmed & pastured
products whenever possible.
Our meats and poultry are
humanely raised without the
use of antibiotics or hormones.

DINNER NIGHTLY
FROM 5PM
LUNCH:
TUE ~ FRI 11 ~ 2:30
BRUNCH:
SAT ~ SUN 11 ~ 3