

soup du jour 6

roasted beet salad 7

rogue smoked blue, spiced walnut vinaigrette

organic greens salad 8

full circle fresh market greens, shaved pecorino, lemon and olive oil

fall niçoise salad 14

seared local tuna, roasted vegetables, egg, haricot verts, capers & extra virgin oil

bistro frites 5

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

eggs benedict 13

carleton farms ham, hollandaise, potato & parsnip hash

brioche french toast 12

ricotta stuffed brioche, maple syrup carleton farms ham

gruyere omelette 11

crimini mushrooms, braised leeks, potato & parsnip hash

steak and eggs 15

thundering hooves strip, eggs, potato & parsnip hash

egg scramble 12

seasonal inredients

strata 12

caramelized onion, crimini mushrooms, gruyere & cognac with mache & crème anglaise

accompaniments 3

locally farmed ham or bacon

smoked sablefish 15

caramelized fennel & fig tart, arugula salad & shaved pecorino

bacon lettuce and tomato 10

billy's heirloom tomatoes, locally farmed bacon & aïoli with organic greens

lamb french dip 13

braised sweetgrass lamb, cracked pepper aïoli, truffle jus on toasted baguette, with frites

croque madame 10

carlton farms ham, gruyere cheese & béchamel on french fried brioche, served with organic greens

gravlax tartine 13

house cured salmon, radish & dill on toasted baguette slices, mâche

bistro burger 14

thundering hooves grass fed beef, bacon, tomato, cheddar or blue cheese, served with bistro frites