

MOULES ET FRITES

totten inlet mediterranean mussels, tomato-fennel broth, frites & saffron aioli 1200 / 1800

POUTINE

bistro fries, beecher's cheese curds & gravy 800

PAN SEARED DIVER SCALLOPS

celery root puree, orange beurre blanc, herb salad 14°° / 24°°

DUCK CONFIT

white beans & lardons, frisée & tomato jam 1400



NORTHWEST CHEESE PLATE

three locally farmed cheeses, fresh honeycomb & crostini slivers 11ºº

ARTISAN CHEESE BOARD

selection of artisan cheese, fresh honeycomb & crostini slivers 17^{00}



DESSERTS

750

Brioche

Dobos Torte

Fruit Tart

Chocolate Mousse

Orange Bombe

Trio Of Ice Cream



BIZIKU

SOUP & SALAD

FRENCH ONION SOUP

crouton, melted gruyère en casserole

 $\underset{700}{\text{SOUP}}\,\underset{700}{\text{DU}}\,\text{JOUR}$

BISTRO SALAD

local organic greens, roasted shallot vinaigrette

ROASTED BEET SALAD

butter lettuce, orange vinaigrette & suprêmes, fresh chèvre 800

SMOKED TROUT SALAD

haricots verts, crème fraîche vinaigrette, pickled red onions 14⁰⁰

BUTTER LETTUCE CHOP CHOP

red wine vinaigrette, bacon & egg, brioche croutons

BISTRO FRITES

OUR FAMOUS CRISPY FRENCH FRIES

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



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

One check will be presented to parties of 6 or more with an 18% gratuity added.
Please, no split checks on large parties.

*We are required by law to inform you that raw or partially cooked ingredients may pose a potential health risk



MUSCOVY DUCK BREAST

potato purée, baby turnips & chervil, port reduction au beurre 23^{00}

RABBIT & PAPPARDELLE

picholine olives, braising jus, shaved aged goat cheese 1800

BRAISED SHORT RIBS

ziti pasta, tomato braise, caramelized cippolini onions 2100

WHITE BEAN LASAGNA

baby vegetables, tomato-chevre sauce, petite salad 1800

POISSON DU JOUR

today's fresh wild caught fish market price

STEAK FRITES

locally pastured new york, haricots verts, blue cheese cream, frites 28^{00}

SPRING PEA RISOTTO

diver scallops, parsley pesto, cauliflower cream 2700

POUTINE "CHEF STYLE"

bistro fries, beecher's curds & gravy, crispy sweetbreads & foie gras nuggets 1800

ORGANIC CHICKEN BREAST

asparagus tip & thigh meat hash, honey glazed baby carrots chicken demi-glace 21°

BISTRO BURGER

locally farmed grassfed beef, bacon, cheddar or blue, aïoli, frites 1400

Dinner Nightly From 5PM Lunch: Tue \sim Fri 11 \sim 2:30 Brunch: Sat \sim Sun 11 \sim 3