

The snack

SERVED FROM OPENING UNTIL 11:30AM

To have a
snack

Grand Central Bakery Baguette \$ 4.00 / \$ 5.00

Baguette and butter is offered with your meal.
Additional 3 Just a half baguette with butter and
house-made jam 5

Olives or almonds to snack on \$ 6.00

Mixed olives marinated with pastis and orange 6
Almonds sautéed in olive oil with Spanish paprika and
sea salt

Goat cheese donuts sprinkled with spicy sugar \$ 8.00

Goat cheese donuts tossed in spiced sugar.

"Old-fashioned" chocolate bread \$ 6.00

Bittersweet dark chocolate melted on baguette

Homemade yogurt with honey and nuts \$ 7.00

Homemade yogurt with organic honey and walnuts

Two hard boiled eggs served with mayonaise \$ 8.00

Two eggs boiled, served with mayonaise & pickles

Green salad \$ 12.00

Bibb lettuce salad with mustard and hazelnut
vinaigrette

**Frisee salad, goat cheese, caramelized
onions, apples and bacon** \$ 15.00

Salad of frisée & Belgian endive, goat cheese,
calamelized onions, shaved apple & bacon dressed in a
roasted apple vinaigrette

Fried eggs, ham and cheese \$ 15.00

Two eggs broiled with Paris ham and gruyeret

The cold

Chicken liver cake \$ 13.00

THE PITCHER

Country style pork pâté with honey and walnuts

Pork rillettes

\$ 13.00

Confit of pork spread served with cornichons, whole-grain and Dijon mustard

Bayonne ham plate

\$ 20.00 / \$ 13.00

Air -dried ham from the French Basque countries, with cornichons

Plate of cold cuts

\$ 20.00 / \$ 13.00

Chef's selection of house-made and artisan cured meats, sausages, pâtés and terrines, with pickles

Toast

\$ 12.00

Open faced country bread with mustard, cornichons and one choice of charcuterie board or with warm goat's cheese, butter and cornichons

Cheese and Desserts

Cheese plate

A selection from the cheese board or by the ounce

\$ 19.00 / \$ 7.00 per ounce

Dessert of the day

Seasonal dessert inspired by the French countryside. Ask your server for today's choice

\$ 10.00

Scoop ice cream or sorbet

Two scoops of our house-made ice cream or sorbet, served with a cookie. Ask your server for today's seasonal flavors. Our ice creams are GF and VG sorbets are GF and VE

\$ 8.00

"Old-fashioned" chocolate bread

Bittersweet dark chocolate melted on baguette

\$ 6.00

GF Hot Chocolate

Parisian-style hot chocolate made to order and served with whipped cream

\$ 8.00

THE PITCHER

† Washington's Health Department warns that raw or undercooked foods may increase your risk of foodborne illness.

Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

[SEE THE LUNCH MENU](#)

[SEE THE DINER MENU](#)

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