



STARTERS

- petite bowl of seasonal fruit** 7.5
- fresh-baked daily pastries** 3.5 – 5.5
- greek yogurt** with hazelnut granola, seasonal fruit & honey 9.5
- soup** | bowl 8.5
- butter leaf salad** apple, hazelnut butter, tarragon dressing, brioche 13.5
- pommes frites** with trio of dips 8.5
- hand chopped steak tartare** * traditional accoutrement, toasted baguette 16
- charcuterie du jour** served with baguette, house pickles & mustard 19.5
- fromage plate** with honeycomb & house-made compote 19.5

MAINS

- macaroni & pancetta gratin** 16
- caramelized onion tart** raclette, apples, fines herbs 15
- gluten free oatmeal pancakes** candied walnuts, crème fraiche whip, apple brandy syrup 13.5
- salmon gravlax tartine** *house cured salmon, tomato, onion, arugula, grebiche and lemon aioli 16.5
- french omelette** prosciutto, raclette, petite greens, radish 13.5
- poached eggs** wild mushrooms, sage-truffle beurre blanc 16.50
- croque madame** french ham, gruyere, sunny egg, mornay sauce 15.5
- two eggs over easy** applewood bacon, baguette, herb butter 13.5
- bistro salad** pancetta vinaigrette, poached eggs, apple, toasted almond, kale, frisée 17.5
- crab louie** heirloom greens, roasted tomato & blue cheese dressing, cucumber, bacon, radish, onion 18.75
- moules frites** mussels, spanish chorizo, white wine, served with french fries 18.75
- steak frites** herb butter, mixed greens with roasted pear vinaigrette 23 | add an egg 3.5
- chloe burger** brie cheese, onion jam, arugula, dijonnaise sunny egg, bacon
on a pretzel bun with choice of salad or french fries 18
... add an egg 3.5 ...add trio of dips 1.5 ...add single aioli dip .50

*although we will gladly accommodate special requests, we ask that you enjoy our menu as it is written to ensure timely service for all of our guests. please allow extra time for items prepared medium to well done.
epi bread service available upon request one dollar per person*

... join us for our weekly reserve wine specials

every tuesday & wednesday, enjoy half price on every bottle of reserve, all day

Executive Chef- Theo Dimitriou* Sous Chef- Hector Bimbela



BRUNCH COCKTAILS

mimosa 9.75

orange | pomegranate | lavender-lemon | rose

lillet blanc mimosa 12 | **sorbet mimosa** 12

bloody mary with Han vodka or tequila and bacon 10

screwdriver with fresh-squeezed orange juice and han vodka 9.5

BEVERAGES

orange juice 4.5

pomegranate juice 6.5

iced tea 5

lavender lemonade 5 (refills 1.)

soda 4.5

cola | diet cola

sparkling rose water 5

italian soda or steamer 5.5

lemon-lime | hazelnut | vanilla | caramel

sparkling water

glass 4 | 750 ml bottle 8.75

sparkling rose water 5

COFFEE & TEA

espresso 4.25 **cappuccino** 4.5 **latte** 5.5

coffee 4 **macchiato** 4.5 **café au lait** 4

{add syrup ... 1}

chocolate mocha or mexican mocha 6

cold brew 6.5

*full espresso and coffee bar with our own house roast
by local roaster, "West Bean"*

*all coffee drinks are made with a double "ristretto" shot of
espresso unless otherwise requested*

café moto tea cup 5 | pot 8

café moto tea cup 5 | pot 8

*Dear friends...To support the
minimum wage increase we
have slightly raised some of
our prices. Thank you for
making a living wage a*