

Bistro Lunch

~ Soupe du Jour ~

daily house soup
cup 5./bowl 8.

~ Salade ~

8.50

Salade à la Niçoise

olive oil-cured albacore tuna with local vegetables, olives, and hard boiled farm egg

Salade de Crottin

butter lettuce with warm chevre disk & toasts

Artichaut à la Barigoule

artichokes braised in olive oil over baby greens

~ Sandwich ~

served with frites and greens . . . 9.50

Sandwich à la Provence

grilled local zucchini, gruyere and picholine tapenade sandwich with basil aioli on baguette

Croque Monsieur

hot ham and gruyere with béchamel on our local wheat toast

Sandwich de Saumon

house-cured wild salmon with chevre, radish and romaine on our local wheat toast

Jambon au Beurre

classic baguette, cured ham and house-churned butter

~ Spécialité de la Maison ~

served with mixed greens...12.50

Macaroni Gratiné aux Homard

baked pasta shells with cheeses & maine lobster

Salade à la Caesar

classic romaine with grilled shrimp and garlic croutes

Saucisse et Frites

daily house-made sausage with whole grain mustard and pommes frites

Moules Frites

P.E.I. mussels steamed in white wine and basil served with pommes frites

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~ Soupe du Jour ~

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cup 5./bowl 8.

~ Salade ~

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olive oil-cured albacore tuna with spring vegetables, olives, hard boiled farm egg, and basil aioli

Salade de Crottin

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