



Served All Day

Lunch Menu

Starters

Bistro Meatballs 6 FOR \$16

6 of our house made meatballs topped with our sherry cream sauce and served with a lingonberry jam and toasted baguette slices.

Brussels Sprouts \$14

Fried brussels sprouts, sautéed with white wine and pancetta and topped with Parmesan and house aioli.

Prosciutto Wrapped Asparagus \$12

Baked with garlic and paprika oil and topped with house aioli.

Steak Petite \$20

Bistro filet in a sherry cream sauce topped with fried shallot and chive. Served with toasted baguette.

Charcuterie \$32

Assorted cured meats, Brie, mixed cheeses, smoked olives & pickled vegetables, sweet and spicy nuts, served with pepper jelly and toasted baguette.

Baked Brie \$16

Brie wrapped in puff pastry and layered with caramelized pear and hazelnuts topped with a Frangelico reduction and served with toasted baguette.

Crab and Artichoke Dip \$18

Dungeness crab, artichokes, cream cheese, mayo, garlic, worcestershire, lemon, scallions and cheddar cheese topped with mozzarella and a dusting of Old Bay. Served with toasted baguette or veggies. (+\$3) For both.

Gouda Mac \$18

Cavatappi noodles in a house made Gouda cheese sauce served with toasted baguette. Add Crab \$9, Steak \$9, Chicken \$7 or Pancetta \$5

Salad

Niçoise \$22

Seared Ahi tuna crusted with sesame seeds, green beans, cherry tomatoes, niçoise olives, pickled red onions, seasoned fingerling potatoes and a soft boiled egg atop mixed greens tossed with niçoise dressing.

Grilled Salmon \$22

Fresh grilled pacific salmon filet, feta cheese, french lentils, cherry tomatoes, with fresh basil pesto atop mixed greens topped in an herb vinaigrette.

Mediterranean Chicken \$17

Grilled chicken, artichoke hearts, cherry tomatoes, cucumbers, feta cheese and kalamata olives on a bed of mixed greens served with a creamy balsamic dressing.

Roasted Beet \$16

Red and gold beets, dill chevre', cherry tomatoes and toasted pine nuts atop mixed greens and served with a sherry vinaigrette.

House Salad \$12

Cucumber, cherry tomatoes, pickled red onion, shaved carrot, and garlic parmesan croutons atop mixed greens. Tossed in a mimosa vinaigrette.

Bistro Steak Salad \$22

Bistro filet, cherry tomatoes, gorgonzola, pickled red onions and hazelnuts on a bed of spring mix, tossed in sherry vinaigrette.

Soups

French Onion \$10

Caramelized sweet onion and fresh local herbs in our 12-hour beef stock reduction with a Gruyère crostini.

Seasonal Crab Bisque \$12

Classic French preparation with premium Dungeness crab topped with crème fraîche and chives.

Soup & Salad \$16

Choice of soup and a small house salad.

Sandwiches

Served with a dill pickle spear and choice of pomme frites, potato salad, house salad, or choice of soup (+\$4).

Harvest Baguette \$18

Prosciutto, melted Brie, caramelized green apples, toasted hazelnuts, and house fig compote on a French baguette with balsamic glaze.

Monte Cristo \$20

Egg battered Brioche, triple layered with smoked turkey, black forest ham and Gruyère served with house compote.

French Onion Dip \$19

Thinly sliced house smoked prime rib, caramelized onions, melted Gruyère and horseradish aioli on a toasted baguette served with house au jus.

Croque Monsieur \$17

Grilled Black Forest ham and melted Gruyère on fresh toasted french bread and topped with house creamy béchamel sauce.

BL(a)T \$17

Pepper Tree bacon, red leaf lettuce, and Roma tomato on a croissant. Add avocado +\$2.

TBA \$19

Smoked turkey, Pepper Tree bacon, avocado, provolone cheese and house garlic aioli with red leaf lettuce, and Roma tomato on a house croissant.

Tuna Melt \$18

Ahi tuna salad with celery, dill and red onion, Roma tomato, red leaf lettuce, and melted provolone on house croissant.

Jardin \$16

Avocado, red onion, tomato, cucumber, red leaf lettuce, sprouts, oil and balsamic vinegar with herbed cream cheese on a flaky croissant.

Chicken Salad \$17

Fresh rotisserie chicken salad served with red leaf lettuce on a croissant.

Bistro Burger \$20

Seared local beef patty, bacon, Brie, and caramelized onions on a house Brioche bun.

Blueberry Prosciutto French Melt \$20

Melted Brie and white cheddar with prosciutto and blueberry compote served on sourdough bread topped with a balsamic glaze.

Grilled Chicken Club \$18

Grilled Chicken with avocado aioli, roasted tomato, provolone and bacon on sourdough.

Sides

Pomme Salad \$6

Yukon Gold potato, red onion, celery and dill remoulade.

Pomme Frites \$8

Salt & pepper, white truffle, cajun and sweet potato options. Served with garlic aioli, ranch, or malt vinegar ketchup.

Side Salad \$7

Small house salad with your choice of dressing.

Extra Baguette \$4

Add - Ons

Add any protein to any sandwich or salad.

Grilled Chicken \$7

Steak Tips \$9

Grilled Salmon \$8

Seared Ahi \$8

Dungeness Crab \$9



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Breakfast Menu

For the Table

Breakfast Board S \$30 / L \$40

A smorgasbord breakfast featuring delicious baked Brie, bacon, sausage, mixed fruit, heart-shaped pancakes, and Beignets served whipped butter, house made jam and syrup.

Beignets 4 FOR \$7 OR 6 FOR \$10

House made and dusted with powdered sugar, served with house made jam.



Benedicts

Served on a croissant with a choice of home fries or au gratin potatoes.

Classic \$17

Poached eggs and ham served with hollandaise and chives.

Jardin \$17

Poached eggs, spinach, grilled tomato, asparagus, and avocado served with hollandaise and chives.

Salmon \$20

Oregon coast grilled salmon, poached eggs, pickled red onion, fried capers, and avocado with dill hollandaise and chives.

Crabcake \$22

House made Dungeness crab cakes fried to perfection, poached eggs, grilled tomato and avocado served with Old Bay hollandaise and chives.

Add spicy remoulade \$2.



Omelets

Served with home fries or au gratin potatoes and a choice of toast.

Napoleon \$19

Pepper Tree sausage, bacon, ham, red peppers, onions, mushrooms and melted cheddar cheese.

Jardin \$17

Spinach, red peppers, mushrooms, asparagus with melted Gruyère and white cheddar cheese topped with avocado.

Steak \$20

Bistro filet, caramelized onions, spinach and gorgonzola cheese.

(Try it with mushrooms for +\$1)



Add - Ons & Sides

Single Egg \$2

Avocado \$3

Protein \$5

Pepper Tree peppered bacon, Pepper Tree link pepper sausage, Aidell's chicken and apple sausage, Morningstar veggies sausage, thick cut ham.

Home fries or Au gratin potatoes \$6

Toast \$2

Sourdough, Wheat, Rye, English Muffin, Gluten Free, or Croissant (+\$2)

Cup Cottage Cheese \$4



100% discount for Active Military and Veterans

Parties of 6 or more - 18% automatic gratuity/1 check (6+)

Avocado Tartine

House \$12

Hummus, alfalfa sprouts, avocado, fresh tomato, sprinkled with "Everything but the Bagel" seasoning.

Ricotta \$14

Herbed ricotta, grilled tomato, chiffonade basil & avocado.

Add 2 poached eggs +\$3.

Seasonal Tartine \$14

Rotating avocado tartine. Ask your server for details.



Crepes

Berry \$15

Berry mascarpone filled crepe topped with seasonal berries, whipped cream, Frangelico liqueur reduction and a dusting of powdered sugar.

Chocolate Hazelnut \$15

Nutella, Cream Cheese, & Mascarpone filling. Topped with Nutella drizzle, hazelnuts, powdered sugar and whipped cream.

Dungeness Crab \$19

Warm crab and bay shrimp wrapped in a baked crepe with a smoked salmon mornay sauce and fresh chives.



The Classics

Basique Breakfast \$15

Bacon, ham or sausage served with 2 eggs your way. Choice of home fries or au gratin potatoes and a choice of toast (Wheat, Sourdough, Rye, English Muffin or Croissant for +\$2). Substitute grilled steak for +\$5!

Croque Madame \$18

Black Forest ham and Gruyère cheese on french bread, topped with a fried egg and creamy béchamel sauce. Served with a choice of home fries, au gratin potatoes, or a side of fresh fruit.

Seasonal Quiche \$16

Ask your server for chefs choice. Served with a choice of potatoes, fruit, house salad or a cup of soup for (\$4).

Interested in a special ordered quiche to pick up? Just let us know!

Breakfast Burrito \$17

Bacon, sausage, eggs, red peppers, onions, home fries and cheddar cheese scrambled and wrapped in a flour tortilla. Served with sour cream, house made pico and a side of fresh fruit.

Parfait \$12

Fresh yogurt topped with berries, honey and house made granola.

French Pancakes \$14

Light and airy, these pancakes are the ultimate breakfast treat. Add fresh mixed berries +\$2.



Camille Romania - Le Proprietress

Bronson Oliveira - Executive Chef

Devyn Norman - General Manager

Aaron Day - Operations Manager

