



**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** cup 5.5 | bowl 8.5  
**gem salad** – anchovy, tarragon, preserved lemon vinaigrette 12.5  
**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 herbes 15  
**brioche french toast** orange vanilla mascarpone, seasonal fruit, maple syrup 14.5  
**salmon gravlax tartine** – tomato, onion, arugula, caper berries and lemon aioli 16.5  
**poached eggs** – wild mushrooms, sage-truffle beurre blanc 16.50  
**croque madame** – french ham, gruyere, sunny egg, mornay sauce 15.50  
**two eggs over easy** – applewood bacon, baguette, herb butter 13.5  
**bistro salad** – pancetta vinaigrette, poached eggs, apple, toasted almond, kale, frisée 17.5  
**moules frites** – mussels, spanish chorizo, white wine, served with french fries 18.75  
**roasted chicken** – oven roasted with market vegetables, braised greens and pan jus 23  
**steak frites** – herb butter, mixed greens with dijon vinaigrette 23 | add an egg 3.5  
**chloe burger** – burger with caramelized onion, aged cheddar, served with french fries 16.50  
**trout salad** – arugula, crispy potatoes, trout rillettes, horseradish dressing, pickled onion 18.75  
... 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**



**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

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

**COFFEE & TEA**

- espresso** 3.5 **cappuccino** 4.5 **latte** 5.5  
{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  
{side of housemade chantilly crème 1.5}

**Seasonal Latte**  
Pumpkin spice  
Brown sugar

---

**Le french white**  
(Alcoholic café au lait)