



AUBERGE

Repas de l'après-midi

Afternoon Meal

Soupe à l'Oignon

French Onion soup with croutons and topped with gratinéed gruyere cheese 13

Soup du Jour

Chef's seasonal soup of the day 13

Charcuteries & Cheese (gf*, v*)

Selection of charcuterie meats and aged cheeses, olives, cornichons, whole grain mustard, fruit preserve, nuts, and baguette 18

Oeuf Mimosa (gf, v)

French style deviled eggs, hard-boil egg yolk mayonnaise, herbs, frisée, radish 12

Pâté (gf*)

Crostini and House made Crackers 14

Quiche of the day (v)

Chef's rotating quiche choice of side 14

Salade Niçoise (gf, v*)

Seared Tuna, haricot vert, tomatoe, soft boiled egg, bell pepper, potato, Niçoise olive, cucumber, anchovy 14

Salade Parisienne (gf, v*)

Frisée, mushrooms, tomato, jambon de bayonne, goat cheese, soft boiled egg with wine vinaigrette 15

Boulangerie

Bakery

Madeleines (3 Count) 6

Croissant 5

Scone 5

Pain au Chocolat 5

Baguette 3

Palmeir 2

Single Madeleine 2

Choice of Jam

Fraise/ Frambroise/ Marmalade/ Abricot

Dessert

Mousse craquelée au chocolat

Chocolate mousse with caramelized hazelnuts, pecan nuts 10

Crème brûlée (gf)

Classic French vanilla custard, caramelized sugar crust 10

Tarte fine aux pommes

Thin puff pastry with apple compote and caramelized apple slices topped with vanilla ice cream 10

AFTERNOON MENU

Afternoon Cocktails

Old Fashioned (1880's)

Bourbon, Simple Syrup, Angostura Bitters 15

French Gimlet (1920's)

Tito's Vodka, St. Germain Elderflower Liqueur, Lime Juice 15

Aperol Spritz (1920's)

Aperol, French Brut, Orange Zest 12

Rusty Nail (1940's)

Dewars Scotch, Drambuie 13

Gö de Mer

Rum, Orange, Pineapple, Coconut, Cherry 13

Rêve

Reposado, Crème de Cassis, Lemon, Ginger 12

Seine

Gin, Lemon, Egg White 14

Rusty Nail (1940's)

Dewars Scotch, Drambuie 13

Sunset In Paris

Vodka, Chambord, Pineapple, Orange 12

Soleil Levant

Whitley Neil Rhubarb & Ginger Gin, Tonic 14