

## CAFÉ, LIQUEURS & BIÈRES DE MARQUE

# PASTIS

## CUISINE TRADITIONNELLE FRANÇAISE

### - COCKTAILS -

- PARAPLUIE 16**  
vodka, st germain elderflower, cucumber, lemon, sparkling water
- SPRITZ ROYALE 15**  
aperol, grapefruit cordial, lemon, sparkling water
- M. MARMALADE 16**  
cazadores tequila blanco, french amer, blood orange marmalade, lime
- LE DIRTY MARTINI 16**  
ketel one vodka, brine, olives
- CALVADOS SIDECAR 17**  
calvados, hennessy vs, grand marnier, lemon
- THE EIFFEL SOUR 18**  
green chartreuse, alpine herbal liqueur, pineapple, lime, nutmeg
- LE JARDIN 16**  
tanqueray gin, apricot brandy, thyme, lemon, tonic water
- L'AVION 17**  
saison aged rum, drambuie, cotton & reed allspice dram, lime, sparkling wine
- L'OBSCURE 17**  
maker's mark bourbon, lillet rouge, bonal, pernod pastis rinse
- CAFÉ PASTIS 17**  
vodka, borghetti coffee liqueur, averna, hazelnut, espresso
- LE PETIT PICKLE 10**  
grey goose vodka, house pickle brine, pickled things

### BOISSONS

- Coffee 5.50  
Cafe au Lait 6  
Cold Brew 5.50  
Espresso 5.50  
Macchiato 6  
Cappuccino 6.50  
Latte 6.50  
Chai Latte 7  
Delice au Chocolat 7  
Selection of Hot Tea 8

### CAFÉ - COMPTOIR - RESTAURANT

### FRUITS DE MER

- |                                 |       |                              |       |
|---------------------------------|-------|------------------------------|-------|
| Rappahannock Oysters* . . . . . | 23.00 | Shrimp Cocktail . . . . .    | 22.00 |
| Bluepoint Oysters* . . . . .    | 23.00 | Crab Mayonnaise* . . . . .   | 20.00 |
| Mussel Escabeche . . . . .      | 13.00 | Little Neck Clams* . . . . . | 12.00 |

#### Plat De Fruits De Mer\* 95.00

oysters, clams, mussels, scallops, shrimp, jumbo crab

### HORS D'OEUVRES

- Greek Yogurt granola, nuts, berries . . . . . 12.00
- Grapefruit . . . . . 6.00
- Tuna Tartare\* crème fraîche, dill . . . . . 26.00
- Sardines en Conserve lemon, bordier butter . . . . . 26.00
- Leeks Vinaigrette almonds . . . . . 16.00
- Marinated Artichokes anchoïade . . . . . 19.00
- Smoked Salmon\* toasted bagel, cream cheese . . . . . 19.00
- Scallops Crudo\* passionfruit, hazelnut . . . . . 21.00
- Foie Gras Terrine . . . . . 18.00
- Steak Tartare\* . . . . . 20.00
- Onion Soup gratinée . . . . . 17.00
- Plat de Paris parisian ham, la conviette butter . . . . . 17.00
- Escargot garlic-parsley butter . . . . . 20/36

### SALADES ET SANDWICHES

- Green Salad red wine vinaigrette . . . . . 13.00
- Salade Niçoise confit tuna, dijon vinaigrette . . . . . 28.00
- Caesar . . . . . 14.00
- Croque Monsieur / Croque Madame (+\$2) . . . . . 22.00
- Steak Sandwich\* onions, gruyère, aioli . . . . . 33.00
- Grilled Chicken Sandwich bacon, black pepper aioli . . . . . 24.00
- Cheeseburger\* american cheese, pickles . . . . . 25.00

### BRUNCH

- Buttermilk Pancakes maple syrup . . . . . 18.00
- French Toast blueberry, chantilly crème . . . . . 17.00
- Poached Eggs morilles à la crème . . . . . 19.00
- Eggs Any Style choice of meat, pommes tapées . . . . . 16.00
- Eggs Benedict parisian ham, hollandaise . . . . . 18.00
- Eggs Norwegian smoked salmon, hollandaise . . . . . 23.00
- Quiche Lorraine bacon, gruyère, onion . . . . . 19.00
- Avocado Tartine poached eggs . . . . . 17.00
- Gruyère Omelette fines herbes . . . . . 18.00
- Ratatouille Omelette egg whites, gruyère . . . . . 18.00
- Crêpe Complète ham, comté, egg . . . . . 23.00

### ENTRÉES

- Chicken Paillard almonds . . . . . 25.00
- Bar Steak\* maître d'hotel butter . . . . . 33.00
- Steak Hache frites . . . . . 32.00
- Moules Frites saffron, garlic . . . . . 26.00
- Branzino crudities, aioli . . . . . 37.00
- Spaghetti Bolognese . . . . . 23.00

### GARNITURES

- Bacon . . . . . 11.00
- Pork Sausage . . . . . 9.00
- Turkey Sausage . . . . . 9.00
- Pommes Tapées . . . . . 8.00
- Pommes Frites . . . . . 10.00

### - VIENNOISERIE -

- Croissant 5.00
- Chocolate Croissant 5.00
- Pain Suisse 5.00
- Financier Aux Amandes 5.00
- Brioche Au Sucre 6.00
- Pastry Basket 24.00
- Ham & Cheese Croissant 16.00

### ÉCLAIRS

chocolate, coffee  
11.00

### CHEESE PLATE

A SELECTION OF 3 CHEESES\*  
FROM THE CELLAR OF  
JASPER HILLS FARMS  
\$20

LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - WEDNESDAY	5:00 PM - 10:00 PM
	THURSDAY - SATURDAY	5:00 PM - 11:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 051824