

# PASTIS

MIDDAY

## HORS D'OEUVRES

RAPPAHANNOCK OYSTERS*	23.00
BLUEPOINT OYSTERS*	23.00
SHRIMP COCKTAIL	22.00
TUNA TARTARE* crème fraîche, dill.	26.00
LEEK VINAIGRETTE almonds.	16.00
STEAK TARTARE*	20.00
ONION SOUP gratinée	17.00

## SALADES ET SANDWICHES

SALADE NIÇOISE confit tuna, dijon vinaigrette	28.00
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

## ENTRÉES

CHICKEN PAILLARD almonds	25.00
GRUYÈRE OMELETTE fines herbes	18.00
BAR STEAK* maître d'hotel butter.	33.00
MOULES FRITES saffron, garlic	26.00
SPAGHETTI BOLOGNESE	23.00

## GARNITURE

POMMES FRITES	10.00
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## MILKSHAKE

Vietnamese Coffee

10

## CHEESE PLATE

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

## DESSERTS

PROFITEROLES  
vanilla ice cream,  
bittersweet chocolate  
13

STICKY TOFFEE  
PUDDING  
vanilla ice cream  
12

CRÈME CARAMEL  
12

TARTE AU CITRON  
MERINGUE  
raspberry sauce,  
mixed berries  
12

DARK CHOCOLATE  
MOUSSE  
12

VANILLA RICE  
PUDDING  
10

ARTISANAL SORBET  
& ICE CREAM  
8

LUNCH	MONDAY - SUNDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - WEDNESDAY THURSDAY - SATURDAY	5:00 PM - 10:00 PM 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. 051624