

LUNCH MENU

APPETIZERS & SHAREABLES

NAUGHTY FRENCH FRIES

Traditional French fries with Raclette cheese fondue and Prosciutto 13 (GF)

SOUPE DU JOUR

Soup of the day. Made fresh in house daily. Cup 6 (GF)

ESCARGOTS

Cooked with garlic, parsley, & butter 6 piece/9 12 piece/16 (GF)

HOUSE SALAD

Mixed greens, carrots, tomatoes, seed mixture, choice of house, balsamic, or turmeric dressing 6 (GF, DF, V)

Add your choice of protein:

Shrimp Patty+7 Salmon Patty+7 Chicken Patty+6

ASPARAGUS SALAD

Grilled Asparagus, poached egg, parmesan, crispy prosciutto, jalapeno sauce and crostini 15

SALADE DU SOLEIL

Mixed greens, burrata cheese, tomatoes, melon, Prosciutto, crispy onions, seeds, pesto & balsamic dressing 15

QUICHE LORRAINE

Creamy baked egg custard with bacon, swiss cheese & oregano served with your choice of one side 11

EXOTIC SALAD

Grilled shrimp on a bed of spinach, avocado, pomegranate, picked jalapenos, green onion, grilled zucchini, house mango dressing 15 (GF)

TARTINES

CHICKEN SALAD TARTINE

Toasted homemade gluten free bread topped with diced seasoned chicken breast, celery, onion, avocado, walnuts & dried cranberries tossed in a dijon mayonnaise sauce served with your choice of one side 12 (GF)

EGG & AVOCADO TARTINE

Toasted homemade gluten free bread topped with two over easy eggs, mashed avocado, sliced tomato & goat cheese served with your choice of one side 12 (GF) Add bacon +\$1

PANINIS

All Paninis are served on our homemade panini bread with your choice of a side salad, french fries, or sweet potato fries +\$1

LE PETIT SUISSE

Raclette cheese, prosciutto, caramelized onions, arugula & honey mustard 13

LE VEGETARIEN

Burrata cheese, tomato & pesto 10

BURGERS

All Burgers are served on a homemade bun with your choice of a side salad, french fries, or sweet potato fries +\$1

THE BCB

Black Angus Beef, topped with bacon, Tillamook Cheddar cheese, caramelized onion, lettuce, tomato & house sauce 16

THE ITALIAN

Black Angus Beef, topped with burrata cheese, pesto, balsamic mayonnaise, arugula, tomato & crispy onion 16

THE SCOTTISH

Salmon & cilantro patty, topped with avocado slices, red onion, arugula, mango chutney & tartar sauce 16

THE LOUISE

Chicken & pesto patty, topped with spinach, tomato, goat cheese, sriracha mayonnaise 15

THE EVA

Shrimp & scallion patty, topped with red cabbage, sprouts, tomato, guacamole, sweet chili & house sauce 16

SIDES

Additional sides \$5

SIDE SALAD

FRENCH FRIES (GF, DF, V)

SWEET POTATO FRIES +\$1 (GF, DF, V)

DESSERTS

COULANT AU CHOCOLAT ET MANGUE (takes 10 minutes)

Chocolate Lava Cake with mango heart and raspberry sorbet 9

CRÈME BRÛLÉE AU CITRON VERT ET BASILIC

Lime and Basil crème brûlée. 9 (GF)

TIRAMISU AU CAMEL

Marscarpone mousse, layered with salted caramel and Belgian style cookie crumbles 9

TARTE DU JOUR

Tart of the day. Made fresh in house daily, served with ice cream 9

HOMEMADE ICECREAM & SORBET

Single scoop 3 Two scoop 5 Three scoop 7

Ice Cream: Madagascar Vanilla (GF)

Sorbet: Valrhona Dark Cocoa Sorbet OR Raspberry (GF, DF)

NON ALCHOLIC DRINKS

DRINKS

Coke, Diet Coke, Sprite, Ginger Ale 3

Fresh brewed unsweetened Iced Tea 3

Lemonade or Arnold Palmer 3

Cranberry Juice 3

COFFEE

Fresh brewed regular or decaf 3

ESPRESSO

Single shot 3

Double shot 4

CAPPUCCINO

Nespresso espresso and steamed milk 5.5



Our Chef has created this menu with flavor profiles designed for your enjoyment, we respectfully request no substitutions or modifications.

*Please let your server know if you have a food allergy GF Can be made Gluten Free · DF Dairy Free · V Vegetarian

Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

20% Gratuity will be added to parties of 6 or more. All menu items subject to change