

MEET IN PARIS



~ MOULES FRITES

FRENCH BISTROT ~

SMALL PLATES

Soupe du Jour	7/10
Soupe à l'Oignon Gratinée	9/12
Grilled Artichoke	12
Escargots à l'Ail	13
Calamars Frits & Aioli	13
Steak Tartare	14/22
Crab Cakes	13
Tomato Tarte Tatin	13

CHARCUTERIE & FROMAGE

Duck Mousse	13
Charcuterie Board	14/19
Fromages Board	13/19
Charcuteries & Fromages	19

SALADES

Salade Verte <i>Mixed greens, tomato, Dijon vinaigrette</i>	7
Endives au Roquefort <i>Roasted walnuts, candied cranberries, caramelized pears</i>	9/14
Beet Salad <i>Warm goat cheese, dried cherries, roasted walnuts</i>	13
Salade Niçoise <i>Flaked tuna, boiled egg, potatoes, black olives</i>	16
Grilled Salmon Salad <i>Cucumber, feta, red onion, Kalamata olives, bulgur wheat</i>	15
Duck Confit <i>Duck leg & thigh, lardons, soft egg, frisee</i>	18
Crab Mango Avocado Salad <i>Frisee, tomato, red onion, cucumber, red bell pepper</i>	17

SANDWICHES

Croque Monsieur <i>Paris ham, melted Gruyere, béchamel (fried egg +\$1)</i>	15
Chicken Paillard <i>Pesto, caramelized onions, garlic aioli</i>	14
Baguette Tuna Niçoise <i>Boiled egg, tomato, lettuce, mayo</i>	14
Baguette Jambon Beurre <i>Paris ham, butter, cornichons, lettuce</i>	13

SIDES

Ratatouille <i>Seasonal vegetables, garlic, olive oil</i>	8
Choux de Bruxelles <i>Caramelized Brussels sprouts, balsamic reduction</i>	8
Pommes Frites <i>Add truffle oil & shaved parmesan for \$2</i>	7
Gratin Dauphinois <i>Scalloped potatoes, melted Gruyere, béchamel</i>	9

BREAKFAST

Daily until 3 PM
Comes with breakfast potatoes and fruit

2 Eggs any style	14
Gourmet Quinoa Bowl	13
French Toast	13
Ham Benedict	14
Salmon Benedict	15
Lobster Benedict	16
Bastille Crepe <i>Scrambled eggs, avocado, tomato, Gruyere cheese</i>	14
Champs Elysees Crepe <i>Fried egg, ham, Gruyere cheese, avocado</i>	15
Lobster Crepe	16
Omlette Brentwood <i>Goat cheese, spinach, sundried tomatoes, avocado, mushrooms</i>	14
Omelette Parisienne <i>Paris Ham, Swiss cheese</i>	16
Salmon Omelette <i>Smoked Salmon, cream cheese, avocado, chives</i>	15
Frittata <i>Asparagus, onion, tomato, arugula, goat cheese</i>	14

PLATS PRINCIPAUX

MIP Burger (Blue or Gruyere) <i>Choice of blue cheese or Gruyere, pommes frites</i>	16
Quiche Lorraine <i>Ham, Chives</i>	16
Moules Frites <i>(Mariniere / Truffle / Bisque / Provencale)</i>	17/24
Poulet Rôti <i>Roasted chicken, pommes purée</i>	22
Boeuf Bourguignon <i>Braised beef, bordelaise, carrots, mushrooms, pappardelle</i>	25
Seasonal Veggie Plate <i>Ask your server for current offering</i>	17
Saumon Grillé <i>Bed of seasonal vegetables, lemon caper cream sauce</i>	27
Fish du Jour	MP
Steak Frites (Hanger / Filet) <i>Truffle fries or gratin dauphinois \$2</i>	27/35

KIDS

Chicken Tenders	9
Mac & Cheese	7

DESSERTS

Nutella Crêpe	9
Profiteroles	9
Berry Cobbler	9
Crème Brulee	9