



Breakfast served from Open until 3.

Lunch Served from open until 4.

Lunch Menu

Starters

Bistro Meatballs \$6 FOR \$16

Six of our house made meatballs topped with our sherry cream sauce and served with a lingonberry jam and toasted baguette slices.

Brussels Sprouts \$14

Fried brussels sprouts, sautéed with pork lardons and topped with Parmesan and house garlic aioli.

Baked Brie \$16

Brie wrapped in puff pastry and layered with caramelized pear and topped with a Frangelico reduction and Balsamic glaze. Served with toasted baguette.

Trempelette Aux Epinards et Artichauts \$16

Baked spinach, artichokes, garlic parmesan and cream cheese dip. Served with toasted baguette or veggies. (+\$3) For both. Add crab (+\$10)

Baked Gouda Mac \$18

Cavatappi pasta baked in a creamy béchamel and topped with Gouda Chapelure,



Salad

Niçoise \$22

Seared Ahi tuna crusted with sesame seeds, green beans, cherry tomatoes, niçoise olives, pickled red onions, seasoned fingerling potatoes and a soft boiled egg atop mixed greens served with house sherry vinaigrette.

Grilled Salmon \$22

Fresh grilled Pacific salmon filet, feta cheese, french lentils, cherry tomatoes, with fresh basil pesto atop mixed greens. Served with a sherry vinaigrette.

Mediterranean Chicken \$18

Grilled chicken, artichoke hearts, cherry tomatoes, cucumbers, pickled red onions, feta cheese and kalamata olives on a bed of mixed greens. Served with a creamy balsamic vinaigrette.

Roasted Beet \$16

Red and gold beets, Humboldt Fog goat cheese, cherry tomatoes atop mixed greens and local KIS micro greens. Served with a sherry vinaigrette.

House Salad \$12

Cucumber, cherry tomatoes, pickled red onion, shaved carrot, and garlic parmesan croutons atop mixed greens. With a choice of dressing (Ranch, Blue Cheese, French, Honey Mustard, Creamy Balsamic, and the house Sherry Vinaigrette.)

Bistro Steak Salad \$22

Bistro filet, cherry tomatoes, gorgonzola, cucumbers, pickled red onions on a bed of spring mix. Served with house sherry vinaigrette.



Soups

French Onion \$10

Caramelized sweet onions, Cognac, fresh local herbs cooked in our 12 hour beef stock reduction and topped with Gruyere cheese and a crostini.

Seasonal Crab Bisque - Available Friday thru Sunday \$13

Classic French preparation with premium Dungeness crab. Topped with chives.

Soup du Jour \$8

Inquire with your server.

Soup & Salad \$18

Choice of soup and a house salad.

Add (\$2) for Crab Bisque

Sandwiches

Served with a dill pickle spear and choice of pomme frites, potato salad, house salad, or choice of soup (+\$4).

Monte Cristo \$20

Egg battered Brioche, triple layered with smoked turkey, black forest ham and Gruyère served with house compote.

French Onion Dip \$19

Thinly sliced house smoked prime rib, caramelized onions, melted Gruyère and horseradish aioli on a toasted baguette served with house au jus.

TBA \$19

Smoked turkey, bacon, avocado, provolone cheese, red leaf lettuce, Roma tomato & garlic aioli on a house croissant.

Tuna Melt \$18

Albacore tuna salad with celery, dill and red onion, Roma tomato, red leaf lettuce, and melted provolone on house croissant.

Jardin \$16

Avocado, red onion, tomato, cucumber, red leaf lettuce, KIS micro greens, oil and balsamic vinegar with herbed cream cheese on a croissant.

Chicken Salad \$17

Fresh rotisserie chicken salad with mayo, dijon, sour cream, red onions, celery, brown sugar & dill served with red leaf lettuce on a croissant.

Bistro Burger \$20

Seared beef patty, bacon, brie, garlic aioli & caramelized onions on a Brioche bun.

GF Bun (+\$2)

Blueberry Prosciutto French Melt \$20

Melted Brie and white cheddar with prosciutto and blueberry compote served on sourdough bread topped with a balsamic glaze.

Grilled Chicken Club \$20

Grilled Chicken with garlic aioli, roasted tomato, sliced avocado, provolone and bacon on toasted sourdough.



Sides

Pomme Salad \$6

Yukon Gold potato, red onion, celery, egg and fresh dill.

Pomme Frites \$8

Salt & pepper, white truffle, cajun and sweet potato options.

Side Salad \$7

Small house salad with your choice of dressing.

Extra Baguette \$4



Add - Ons

Add any protein to any sandwich or salad.

Grilled Chicken \$8

Steak \$10

Grilled Salmon \$9

Seared Ahi \$10

Prawns \$9





Breakfast Menu

For the Table

Breakfast Board \$30 / L \$40

A smorgasbord breakfast featuring delicious baked Brie, bacon, sausage, mixed fruit, heart-shaped pancakes, and Beignets served with whipped butter, jam and syrup.

Beignets 4 FOR \$7 OR 6 FOR \$10

House made and dusted with powdered sugar, served with jam.



Benedicts

Served on a croissant with a choice of home fries or au gratin potatoes.

Classic \$18

Poached eggs and ham served with hollandaise and chives.

Jardin \$17

Poached eggs, spinach, grilled tomato, asparagus, and avocado served with hollandaise and chives.

BATS Benedict - Camille's Favorite \$18

2 poached eggs, bacon, avocado, spinach and fresh tomato served with hollandaise.

Crabcake \$25

House made crab cakes fried to perfection, poached eggs, grilled tomato and avocado served with Old Bay hollandaise and chives.



Omelets

Served with home fries or au gratin potatoes and a choice of toast.

Napoleon \$20

House sausage, bacon, ham, red peppers, onions, mushrooms and cheddar cheese.

Jardin \$17

Spinach, red peppers, mushrooms, asparagus with Gruyère and white cheddar cheese topped with avocado.

Steak \$20

Bistro filet, caramelized onions, spinach and gorgonzola cheese.

(Try it with mushrooms for +\$1)



Add - Ons & Sides

Single Egg \$2

Avocado \$3

Protein \$5

Applewood smoked bacon, House sausage patties, Aidell's chicken and apple sausage, Morningstar veggies sausage, thick cut ham.

Home fries or Au gratin potatoes \$6

Toast \$2

Sourdough, Wheat, Rye, English Muffin, Gluten Free, Croissant or Bagel (+\$2)

Cup Cottage Cheese \$4



10% discount for Active Military and Veterans

Parties of 6 or more - 18% automatic gratuity/1 check (6+)

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Crepes

Berry \$16

Berry mascarpone filled crepe topped with seasonal berries, whipped cream, Frangelico liqueur reduction and a dusting of powdered sugar.

Chocolate Hazelnut \$16

Nutella, Cream Cheese, & Mascarpone filling. Topped with Nutella drizzle, powdered sugar and whipped cream.

Crab & Shrimp \$26

Warm crab, bay shrimp and cream cheese wrapped in a baked crepe, topped with smoked salmon, béchamel sauce and fresh chives.



The Classics

Parfait \$13

Fresh yogurt topped with berries, honey and house made granola.

Seasonal Tartine \$14

Inquire with your server. Add 2 poached eggs +\$3.

Basique Breakfast \$17

Bacon, ham or sausage served with 2 eggs your way. Choice of home fries or au gratin potatoes and a choice of toast (Wheat, Sourdough, Rye, English Muffin or Croissant for +\$2). Substitute grilled steak for +\$6!

Croque Monsieur \$17

Black Forest ham and melted Gruyère on fresh toasted French bread, topped with creamy béchamel sauce.

Madame Style add 1 Egg (+\$2)

Seasonal Quiche \$16

Ask your server for chef's choice. Served with a choice of potatoes, fruit, house salad or a cup of soup for (\$4).

Interested in a special ordered quiche to pick up? Just let us know!

Breakfast Burrito \$18

Bacon, sausage, ham, eggs, red peppers, onions, home fries and cheddar cheese scrambled and wrapped in a flour tortilla. Served with sour cream, pico de gallo and side of fresh fruit.

French Toast \$18

French brioche dipped in egg with cinnamon, sugar and vanilla. Accompanied by an assortment of berries and a wild berry coulis with whipped cream.

Creme Brulee Oatmeal \$10

Maple cream oatmeal with a creme brûlée crust and topped with fresh berries. Dried fruit and a peanut butter powder on the side.



Camille Promanía - Le Proprietress

Matt Case - Executive Chef

Jason Derroux - Executive Chef

Denyn Norman - General Manager

Aaron Day - Operations Manager

