

FRENCH MARTINI
KIR ROYALE

MON·AMI·GABI®

Bistro Classique

SOMMELIER SELECTIONS FROM
OUR ROLLING
WINE CART

SUNDAY BRUNCH

EGGS & OMELETTES

Prepared A La Française

EGG WHITE OMELETTE
spinach, tomato,
goat cheese,
confit potatoes - GF
16^{.95}

TRUFFLE SCRAMBLED EGGS
organic soft-scrambled eggs
with crème fraîche,
brioche toast
19^{.95}

OMELETTE LORRAINE
bacon, jarlsberg cheese,
caramelized onions,
confit potatoes - GF
16^{.95}

LES BÉNÉDICTS

CLASSIC EGGS BENEDICT * canadian bacon, poached eggs, hollandaise sauce, confit potatoes . . 18^{.95}

SMOKED SALMON BENEDICT * toasted muffin, poached eggs, hollandaise, confit potatoes . . . 18^{.95}

STEAK BENEDICT * toasted english muffin, poached eggs, hollandaise, confit potatoes 18^{.95}

SPÉCIALITÉS

BUTTERNUT SQUASH QUICHE leek, gruyère cheese 16^{.95}

SMOKED SALMON * brioche toast, crème fraîche, egg, capers 19^{.95}

BANANAS FOSTER WAFFLE caramel sauce, whipped cream 14^{.95}

FRENCH TOAST cinnamon apples, caramel sauce, whipped cream 15^{.95}

HORS D'OEUVRES

WARMED BAGUETTE 2^{.95}
sweet cream butter, jelly

ESCARGOTS DE BOURGOGNE 16^{.95}
wild oven-roasted snails, garlic-herb butter

ONION SOUP AU GRATIN 13^{.95}
the french classic baked with gruyère

MELTED BRIE 15^{.95}
brown butter chestnuts, cranberry, orange

SMOKED PORK BELLY & MAPLE 18^{.95}
lentils du puy, chicken au jus

CHICKEN LIVER MOUSSE PÂTÉ 16^{.95}
red wine-dijon mustard,
cornichons, toasted baguette

WARM OISHII PRAWNS 23^{.95}
lemon, brown butter, capers, chervil - GF

SMALL POT OF MUSSELS MARINIÈRE . . . 18^{.95}
leek, onion, garlic, white wine, herb butter

LES SALADES

FRISÉE & LARDON SALAD* 14^{.95}
warm thick-cut bacon,
soft-poached organic egg,
champagne-dijon vinaigrette

CAESAR SALAD 13^{.95}
grana padano, chili oil, baguette croutons

LITTLE GEM SALAD 15^{.95}
roquefort blue cheese, celery, walnuts,
champagne honey vinaigrette

PETITE GREEN SALAD 13^{.95}
avocado, herbs, verjus vinaigrette - GF

Add CHICKEN 8^{.95} • SALMON* 12^{.95} • STEAK* 16^{.95}

STEAK FRITES

The finest prime midwest grain-fed beef hand selected for exquisite marbling and unmistakable flavor. Served with our signature hand-cut frites.

CLASSIQUE* 34^{.95}
maître d'hôtel butter - GF

AU POIVRE* 34^{.95}
brandy peppercorn sauce - GF

BORDELAISE* 34^{.95}
caramelized onion, red wine sauce - GF

ROQUEFORT* 34^{.95}
blue cheese sauce

BÉARNAISE* - GF 34^{.95}
classic béarnaise sauce

**GARANTIE QUALITÉ SUPÉRIEURE
VIANDES DE PREMIER CHOIX!**

ENTRÉES

TROUT ALMONDINE 28^{.95}
french green beans, brown butter, lemon - GF

MUSSELS MARINIÈRE & FRITES 30^{.95}
leek, onion, garlic, white wine

CANNOLICCHI PASTA 24^{.95}
confit celery root, truffle cream, pepato cheese

PRIME CHEESE BURGER & FRITES*

choice of swiss, blue or brie
19^{.95}

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

BRUNCH COCKTAILS

Sparkling COCKTAILS

house sparkling brut & your choice of the following elixirs:
MIMOSA, CLASSIC KIR ROYALE, OR BLOOD ORANGE

GLASS 12⁹⁵ | BOTTLE 47⁹⁵

LA PECHE
grey goose peach essence,
white peach purée, sparkling
12.95

GABI
BLOODY MARY
pickle, olive, lemon, lime
12.95

FRENCH BLONDE
gin, lillet, st. germain,
lemon bitters, grapefruit juice
11.95

COCKTAILS *De La* MAISON

HIBISCUS MULE14⁹⁵
ketel one botanical cucumber & mint,
lime, q hibiscus ginger beer

THE NEW OLD FASHIONED14⁹⁵
redemption high rye bourbon,
demerara syrup, cherry bitters

THE BELDEN13⁹⁵
mon ami gin, st germain, lime

AVIATION14⁹⁵
sweet gwendoline gin, crème de violette,
maraschino liqueur, lemon

SMOKY PALOMA15⁹⁵
dos hombres mezcal, lime,
fever tree sparkling grapefruit

MON AMI G&T13⁹⁵
empress 1908 gin, fever tree indian tonic

BLACK VELVET MARTINI14⁹⁵
espresso, mr. black coffee liqueur,
vodka or mezcal, demerara, crème de cacao

ZERO PROOF

MOCKARITA9⁹⁵
ritual zero proof tequila, seedlip grove 42,
lime, fresno pepper syrup, spicy rim

MAI TAI MOCKTINI9⁹⁵
ritual zero proof rum, seedlip grove 42,
lemon, orange, grenadine

BIÈRE

KRONENBOURG 1664 - pale lager 6⁹⁵
UNCLE JOHN'S TEPACHE - cider 10⁹⁵
STELLA ARTOIS - pale lager 7⁹⁵
CRYSTAL LAKE SLALOM KING - rye ipa 6⁹⁵
UNIBROUE FIN DU MONDE - trappist ale ... 8⁹⁵
MAPLEWOOD THE SOUND - ipa 10⁹⁵
OLD IRVING DELLA - kölsch 8⁹⁵
OLD IRVING BEEZER - ipa 11⁹⁵

WINES BY THE GLASS

SPARKLING

	GLS.	BTL.
CHARLES DE FÈRE	10	40
"cuvée jean-louis" brut, nv		
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"cuvée jean-louis" rosé, nv		
VOLLEREAUX BRUT	30	120
champagne, nv		

ROSÉ & WHITE WINE

	GLS.	BTL.
ROSÉ	9	36
château de campuget, 21		
SAUVIGNON BLANC	11	44
mon ami gabi, 19		
RIESLING	13	52
gustave lorentz, 21		
CHARDONNAY	12	46
mon ami gabi, 19		
VOUVRAY	13	52
domaine gautier demi sec, 21		
PINOT BLANC	13	52
dopff & irion, 20		
SANCERRE	19	76
domaine moreux "les bouffants", 20		
POUILLY-FUISSÉ	20	80
domaine gilles noblet, 20		

RED WINE

	GLS.	BTL.
PINOT NOIR	10	40
hob nob, 19		
PINOT NOIR	12	48
mon ami gabi, 20		
MOULIN-À-VENT	15	60
domaine les fines graves, 20		
BOURGOGNE	21	84
patrice rion hautes-côtes de nuits, 20		
MERLOT	9	36
mon ami gabi, 18		
CÔTES DU RHÔNE	11	44
vidal fleury, 19		
BORDEAUX	11	44
la moulinière, 19		
BORDEAUX SUPÉRIEUR	13	52
château laronde desormes, 19		
MALBEC	14	56
château armandière, cahors, 19		

ASK FOR OUR LIST OF BOTTLE SELECTIONS

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