

Weekday Lunch

MENU

\$10 Salade de Betrave

Golden beet houmus, marinated candy cane beets and fetouch salad.

\$14 Antipasto

Grilled vegetables, black olive tapenade, bocochinni heirloom tomato salad and prosciutto. Parmesan crouton.

\$13 Poulet aux Curry

Orzo rice, curry roasted chicken, cherry tomatoes, crisp vegetables, cilantro, yogurt and toasted almonds.

\$13 Soupe de Poisson

Saffron spiced fish soup, halibut, prawns, vegetables, wild rice and avocado.

\$15 Les Merguez

Flat bread wrapped roasted merguez sausage, baba ganoush, haloumi cheese, grilled eggplant and tabbouleh.

\$13 Les Boulettes

Spicy Moroccan meatballs, houmus, yogurt, roasted vegetables and cucumber salad. Grilled Focaccia

\$15 Jambon et Fromage

Braised kurobuta pork, morbier cheese and fresh cherries on toasted fruit and nut bread. Belgian endive, pecan and watercress salad.

\$15 Fricasse

2 fried eggs on braised short ribs, roasted potatoes, caramelized onions, arugula and smoked apple wood cheddar.

Tapas

\$4	beet houmus	\$4	Tabbouleh
\$4	baba ganoush	\$4	Black olive tapenade
\$4	Cucumber salad	\$5	Mixed olives
\$3	Fried pita	\$3	Grilled foccacia

Drinks

	8oz.	12oz.	16oz.
Espresso	2.25		
Machiatto	2.60		
Americano	2.25	2.25	2.25
Cappuccino/Latte	2.90	3.20	3.60
Mocha	3.50	4.00	4.50
Loose Leaf Tea	2.75	2.75	2.75
Chai	2.90	3.20	3.60
Hot Chocolate	3.00	Steamed milk	2.00
Matcha	4.00	Extra Shot	0.75
Add Syrup	0.50	Soy Milk	0.50