

Appetizers

Oysters On The Half Shell gf - 6/\$22 12/\$40 * Cabernet Sauvignon mignonette, cucumber granita

Chips and Dip gf, vegetarian - \$12 *Potato chips, truffle salt, truffle crème fraîche*

Fig & Brie Tart - \$16

Local black mission figs in ruby port reduction, thyme, prosciutto, roasted garlic, brie

Assiette De Fromage vegetarian - \$26

3 select cheeses, mustard, cornichons, pickled onions, seasonal jam, almonds, crostini ~Add Jambon de Paris + \$4

Caviar Bump with Champagne Shot gf - \$19 *

1/8 oz of caviar, shot of Champagne ~NA Champagne available

Caviar Service gf - \$25 *

1/4 oz of caviar added to any dish or served on a mini crêpe topped with crème fraîche

<u>Soups</u>

French Onion Soup - \$12

Caramelized onions, gruyère, toasted baguette

Parsnip Velouté - \$12

Parsnip soup, crispy sunchoke chips & charcoal infused oil

Beverages

Coffee, Soda, & Juice - \$4 Flavored Latte & Mocha - \$6.50 Latte, Chai Latte, & Hot Chocolate - \$6 Tea - \$5

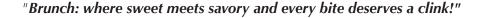
Featured Brunch Cocktails

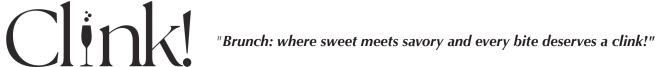
Mimosa - \$11

Flavors: Orange, Cranberry, Pomegranate, Marionberry, Raspberry, Grapefruit, White Peach, Mango

Fancy Mimosa - \$14 Bloody Mary - \$13 Espresso Martini - \$16

*See our Beverage Menu for a full list of our specialty cocktails & mocktails!





Jambon Benedict - \$18 *

Jambon de Paris, 2 poached eggs, toasted croissant, hollandaise ~choice of herbed potatoes or side salad

Broccolini Benedict - \$16 *

Sautéed broccolini, cured lemon vinaigrette, 2 poached eggs, shishito hollandaise, toasted croissant ~choice of herbed potatoes or side salad

Baked Eggs - \$16 *

2 poached eggs baked in a mushroom cream sauce topped with gruyère, served with baguette

- ~choice of herbed potatoes or side salad
- ~Add jambon de paris + \$4

Quiche Lorraine gf- \$15

Bacon lardon, leeks, gruyère ~choice of herbed potatoes or side salad

Duck and Waffle gf - \$29 *

Confit duck leg, sweet potato waffle, aleppo butter, fermented garlic honey, sunny side up duck egg

Pain Perdu (french toast) vegetarian - \$12

Three slices of house made brioche, cognac raisins, Beurre de Baratte (french cultured butter), toasted walnuts

Bistro Breakfast - \$16

Two eggs, Nueske's bacon, herbed potatoes, choice of croissant or baguette

Parisian Grilled Sandwich - \$20

House brioche, Raclette cheese, jambon de Paris, sunny side up duck egg, local honey, aleppo pepper ~choice of fries, chips, or side salad

Bacon, Ham and Cheese Croissant - \$19

Jambon de Paris, sliced Nueske's bacon, lettuce, onion aioli, sliced gruyère ~choice of fries, chips, or side salad

Clink! Burger - \$30 *

8oz house ground beef patty, gruyère, bacon, onion jam, crispy shallots, aioli, brioche bun ~choice of fries, chips, or side salad

Brittni's Salad gf, vegetarian - \$18

Gathering Together Farm's local greens, pickled grapes two ways, Rogue Creamery Oregon blue cheese, pears, toasted walnuts, tarragon vinaigrette

~Add protein: Smoked Salmon +\$12, 4oz N.Y. Steak, +\$12, Lemon Brined Chicken Breast +\$8

Smoked Salmon & Crepes gf - \$21 *

Cold smoked salmon, Tarragon crème fraîche, pickled onions, capers

Normandy Mushroom Crepe gf, vegetarian - \$18

Local mushrooms & leeks in a duxelle cream sauce, layered btween crepes Normandy style Crêpe

~Add sunny side up egg on top +\$2

Sides

Bacon - \$6

5 slices of Nueske's premium bacon

2 Eggs - \$5 *

Herbed Potatoes - \$6

Pastries

Croissant -\$3 Almond Croissant -\$ 4 Chocolate Croissant - \$4

**Our Menu is thoughtfully curated by

Executive Chef Brittni Armenta, Chef de Cuisine Amber Armenta, & Sous Chef Michael Tousignant

- ~ Parties of 6+ include a 20% gratuity to reflect our team's level of service.
 - ~ Please inform your server of any allergies or dietary restrictions.
- *Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.
- Featured Seasonal items: Our seasonal dishes evolve throughout the year to capture the taste of each season ~ Side salad features fresh local greens from Gathering Together Farm, tarragon vinaigrette, and toasted walnuts



Kids Menu

For our guests 12 & under

FRENCH TOAST - \$8

3 slices french toast with butter and syrup

CRÊPES - \$6

2 plain crêpes with butter and syrup

KIDS BISTRO BREAKFAST - \$12

1 egg scrambled, 2 slices bacon, potatoes, toasted brioche

CLINK! BURGER - \$15

80z burger on house brioche, served with fries

GRILLED CHEESE \$12

Melted gruyère & mimolette cheese on house Brioche, served with fries

HAM & CHEESE SANDWICH - \$15

Ham & gruyère on croissant, served with fries

SIDES

FRUIT - \$5

Mixed seasonal fruit

FRIES - \$5

Served with ketchup

Bon appétit!