

# bistronomic

## Appetizers

**Soup of the Day \$8**  
*Chef's Daily Selection*

**Housemade Country Pate \$9**  
*Dijon Mustard / Cornichons / Baguette Croutons*

**Chicken Liver Mousse \$9**  
*Roasted Hazelnuts / Mizuna / Cornichons*

**Chioggia Beet Salad \$10**  
*Truffle Oil / Capriole Goat Cheese / Hazelnut Vinaigrette*

**Caesar Salad \$8**  
*Roasted Garlic / Parmesan Shavings / Anchovies*

**Mixed Greens Salad \$8**  
*Field Greens / Fresh Herbs / Balsamic Vinaigrette*

## Entrees

**Eggs Benedict \$13**  
*Canadian Bacon / Hollandaise / Fines Herbes*  
*(Substitute Smoked Salmon \$ 2)*

**Wild Mushroom Omelette \$13**  
*Red Bliss Potatoes / Pleasant Ridge Cheese / Truffle Oil*

**Quiche Lorraine \$13**  
*Nueske's Bacon / Pleasant Ridge Cheese / Arugula*

**Short Stack Pancakes \$11**  
*Caramelized Banana / Buttermilk / Butterscotch*

**Belgian Waffles \$11**  
*Nueske's Bacon / Maple Syrup / Farm Egg*

**Savory Crepes Du Jour \$14**  
*Chef's Daily Selection*

**Piperade Omelette \$13**  
*Red Bliss Potatoes / Capriole Goat Cheese / Basil Pesto*

**Brioche French Toast \$11**  
*Crème Brulee Batter / Orange Supreme*  
*Grand Marnier Syrup*

**Flat Iron Steak & Two Farm Eggs \$17**  
*Duck Fat Red Bliss Potatoes / Shallot Purée*  
*Red Wine Reduction*

## Sandwiches

*(All sandwiches are served with fries)*

**Martial's Brioche Club Sandwich \$14**  
*Turkey / Crispy Bacon / Avocado*

**Bistronomic French Burger \$14**  
*Dijon Mustard / Red Onion / Cheddar*  
*Bacon / Brioche Bun*

**Croque Madame \$14**  
*Nueske's Ham / Gruyere Cheese / Mornay Sauce*  
*Farm Egg*

**Croque Monsieur \$13**  
*Nueske's Ham / Gruyere Cheese / Mornay Sauce*

## Drinks for Your Pleasure

### Cocktails \$12

**The Bistronomic Cocktail**  
*Campari / St Germain / Lime / Sparkling Wine*

**St. Germain Spritzer**  
*St. Germain Liqueur / White Wine / Soda Water*

**Pamplemousse Fizz**  
*Titos Vodka / Grapefruit / Lime / Ginger Ale*

**Perroquet**  
*Grey Goose / Pernod / Crème de Menthe / Lime Soda*

**Le Rosemarie**  
*Tanqueray / Fernet Branca / Rosemary Basil Syrup*

**The Bourbonade**  
*Bulliet / Honey / Lime Juice / Ginger Ale*

**Bloody Mary**  
*Grey Goose / Tabasco / Celery*

### Bottled Beers

**Duvel Belgian Ale | Belgium \$9**  
**Goose Island Matilda | Chicago, IL \$8**  
**Goose Island Sofie | Chicago, IL**  
**Ommegang Hennepin | Cooperstown NY \$6**  
**Bass Pale Ale | Baldwinsville, NY \$5**  
**Brooklyn Pilsner | Brooklyn, NY \$5**  
**Stella Artois Lager | Belgium \$5**

**Brunch Mimosa \$15**  
*(Valid with the purchase of Brunch Sandwich,  
or Entrée)*

### Coffee | Juice | and Tea

**Regular Coffee \$3**  
**Cappuccino \$5 | Latte \$5**  
**Single Espresso \$4 | Double Espresso \$5**  
**Iced Tea \$3 | Hot Tea \$3**  
**Orange Juice Small \$3 | Large \$5**  
**Grapefruit Juice Small \$3 | Large \$5**  
**Large Perrier Sparkling Water \$6**

## Sides

**Applewood Smoked Bacon \$5**

**Two Farm Eggs (any style) \$4**

**Red Bliss Potatoes \$5**

**Toast (White | Wheat | Brioche) \$2**

**Toasted Bagel \$4**

**Handcut French Fries \$6**