

TABLEAU

BAR • BISTRO

BRUNCH

Saturday, Sunday & Holidays

10:30am - 2:30pm



| | | | |
|----------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------|----|
| BIRCHER MUESLI | 10 | FRESHLY SHUCKED OYSTERS | MP |
| Over night soaked oats, raisins, walnuts, maple syrup | | East & West Coast oysters, lemon, cocktail sauce, red wine mignonette | |
| LE GRAND TABLEAU | 25 | STEAK TARTARE | 21 |
| Two eggs any style, bacon, sausage, crispy Russet potatoes, choice of toast | | Quail's egg, capers, pommes gaufrettes | |
| EGGS BENEDICT | 21 | FRENCH ONION SOUP | 17 |
| Back bacon, hollandaise, crispy Russet potatoes | | Rich onion broth, Gruyère cheese, croutons | |
| OR | | SMOKED SALMON | 21 |
| Smoked salmon, hollandaise, crispy Russet potatoes | 22 | Dill cream cheese, capers, pickled shallots, everything bagel | |
| BREAKFAST SANDWICH | 18 | ALBACORE TUNA NIÇOISE | 24 |
| Brioche bun, scrambled egg, back bacon, Gruyère cheese, greens, crispy Russet potatoes | | Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise | |
| CROQUE MADAME | 21 | LE BURGER | 22 |
| Ham, Gruyère cheese, fried egg, sauce Mornay | | 6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites | |
| AVOCADO TOAST | 18 | CAESAR SALAD | 19 |
| Artisanal toast, smashed avocado, caper & olive sauce vierge, soft egg, Grana Padano | | Baby gem lettuce, roasted garlic dressing, anchovy, croutons | |
| CRÊPES SUZETTE | 20 | MUSHROOMS ON TOAST | 22 |
| Caramelized sugar, tableside Grand Marnier flambé | | Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg | |
| OMELETTE | 19 | STEAK AND EGGS | 34 |
| Roasted mushrooms, chèvre, fines herbes, greens | | Bistro filet, arugula, fried eggs, crispy Russet potatoes, peppercorn jus | |



POUR LA TABLE

Frites 9
Half Avocado 4
Choice of Toast 4
Crispy Russet Potato 6

Bacon 7
Sausages 8
Smoked Salmon 9
Farm Fresh Egg 3

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BRUNCH COCKTAILS

| | | | |
|--------------------------------------------------------------|----|---------------------------------------------------------------------------|----|
| MIMOSA 1oz | 9 | TABLEAU CAESAR 1oz | 9 |
| Fresh squeezed orange juice, sparkling wine | | Absolut, Dubonnet, Walter Caesar Mix, house pickled spicy asparagus | |
| MIMOSA PITCHER 6oz | 45 | INSTANT CRUSH 2oz | 14 |
| Sparkling wine, Grand Marnier, orange juice (minimum 2 ppl.) | | Absolut, chocolate liqueur, China-China, espresso | |
| 1181 2oz | 14 | SUNSET IN NICE 2oz | 12 |
| Gin, elderflower syrup, lemonade, sparkling wine | | Luxardo Sour Cherry gin, Pamplune grapefruit rosé, fresh grapefruit juice | |

SPARKLING

| | Reg | Brunch |
|--------------------------------------------------------|-----|--------|
| POL RÉMY Brut n/v Vin de France | 51 | 29 |
| BAILLY LAPIERRE Brut Rosé n/v Crémant de Bourgogne FR | 72 | 53 |
| ANTECH 'RESERVE' Brut 17 Blanquette de Limoux FR | 62 | 45 |
| ARTHUR METZ 'PERLE NOIRE' Brut n/v Crémant d'Alsace FR | 68 | 45 |

CHAMPAGNES

| | Reg | Brunch |
|--------------------------------------------------------|-----|--------|
| DRAPPIER 'CARTE' D'OR Brut n/v Champagne FR | 110 | 90 |
| CANARD-DUCHÊNE 'CUVÉE LÉONIE' Brut n/v Champagne FR | 140 | 95 |
| NICOLAS FEUILLATTE Brut Rosé n/v Chouilly FR | 169 | 139 |
| BRUNO PAILLARD Brut Blanc de Blancs n/v Reims FR | 250 | 200 |
| DE VENOGÉ 'PRINCES' Brut Blanc de Noirs n/v Épernay FR | 265 | 215 |
| PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 13 Épernay FR | 450 | 375 |

BOISSONS

HOUSE BUBBLES 11/29
HOUSE WHITE, ROSÉ & RED 10/41
DRAUGHT BEER 9

~ Bubbles on this list may change subject to availability ~ but we promise that their replacements will be delicious