

TABLEAU

BAR • BISTRO

BRUNCH

SATURDAY, SUNDAY & HOLIDAYS 10:30AM-2:30PM

LE GRAND TABLEAU

Two eggs any style, bacon, sausage,
pommes Anna, choice of toast
25

LES OEUFS

SALADE LYONNAISE	22
Bacon lardons, frisée, brioche, poached egg, mustard vinaigrette <i>Add Crispy Duck Confit</i>	4
EGGS BENEDICT	21
Back bacon, hollandaise, pommes Anna OR Smoked salmon, hollandaise, pommes Anna	22
LE MUFFIN	18
English muffin, sunny side egg, sausage patty, celery relish, cheddar cheese, pommes Anna <i>Double your muffin</i>	8
MUSHROOMS ON TOAST	22
Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg	
CROQUE MADAME	21
Ham, Gruyère cheese, fried egg, sauce Mornay	
AVOCADO TARTINE	18
Artisanal toast, smashed avocado, caper & olive sauce vierge, soft egg, Grana Padano <i>Add smoked salmon</i>	9
OMELETTE	21
Délice de Bourgogne, fines herbes, greens	
ALBACORE TUNA NIÇOISE	24
Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	
CONFIT DUCK VOL-AU-VENT	29
Crispy duck confit, scrambled eggs, fines herbes	

SANS OEUFS

FRENCH TOAST	21
Caramelized banana, whipped peanut butter, crème Anglaise	
CAESAR SALAD	19
Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
STEAK TARTARE	21
Classic dressing, Beaufort cheese, ruffled sour cream & onion chips	
FRENCH ONION SOUP	17
Rich onion broth, Gruyère cheese, croutons	
POUTINE AU POIVRE	18
Cheese curds, frites, peppercorn sauce	
FOIE GRAS MONTE CRISTO	28
Seared Québec foie gras, pain perdu, rhubarb compote, smoked maple syrup	
STEAK FRITES	33
Bistro filet, sauce Diane	
MUSSELS & CLAMS	29
Sauce Provençale, frites	
LE BURGER	22
6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites <i>Au French onion jus</i>	4

FRUITS DE MER

FRESHLY SHUCKED OYSTERS (min 6 oysters)	MP
East & West Coast oysters, lemon, cocktail sauce, red wine mignonette	
TABLEAU PLATEAU	60
Oysters, scallop crudo, smoked fish dip, Zeke's spot prawns, accoutrements	
EIFFEL TOWER	145
East & West Coast oysters, scallop crudo, smoked fish dip, Zeke's spot prawns + bone marrow, steak tartare, frites	
SCALLOP CRUDO	23
Sauce Ravigote, smoked egg, fines herbes	
SMOKED FISH DIP	16
lightly smoked white fish, caper, crème fraîche, saltines	

LES BOISSONS

MIMOSA 1oz	10
Fresh squeezed orange juice, sparkling wine	
MIMOSA SPRITZ 2oz	16
Aperol, orange juice, sparkling wine, club soda	
LE GRAND MIMOSA PITCHER 6oz	45
Sparkling wine, Grand Marnier, orange juice (minimum 2 ppl.)	
TABLEAU CAESAR 1oz	10
Absolut, Dubonnet, Walter Caesar Mix, spice mix, pickles	
NOIR SOUR 2oz	15
Goslings, Marquis de Villard, stout syrup, espresso, lemon, egg white	
CAFÉ AU LAIT 2oz	14
Absolut, Kahlua, Crème de Cacao, oat milk, strong coffee, whipped cream	
BLEU ÉLECTRIQUE SPRITZ 2oz	14
Norther Keep vodka, Blue Curaçao, lavender syrup, lemon juice, sparkling wine	
PALOMA SPRITZ 2oz	16
El Jimador tequila, Cointreau, simple syrup, lime, grapefruit, sparkling wine, club soda	

POUR LA TABLE

FRITES 9	BACON 7
HALF AVOCADO 4	SAUSAGES 8
CHOICE OF TOAST 4	SMOKED SALMON 9
POMMES ANNA 6	FARM FRESH EGG 3
DEMI BAGUETTE WITH ROASTED YEAST BUTTER 7	

Visit our sister restaurants

HOMER ST.
CAFE AND BAR

Maxine's
CAFE & BAR

Please advise your server of any food allergies. Parties of 8 or more are subject to 18% gratuity.

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral consumption.