

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

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|---|----|
| SALADE LYONNAISE | 22 |
| Bacon lardons, frisée, brioche, poached egg, mustard vinaigrette <i>Add Crispy Duck Confit</i> | 4 |
| EGGS BENEDICT | 22 |
| Back bacon, hollandaise, pommes Anna | |
| OR | |
| Smoked salmon, hollandaise, pommes Anna | 23 |
| 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 | 23 |
| 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 |
| Déllice 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

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| FRENCH TOAST | 21 |
| Caramelized banana, whipped peanut butter, crème Anglaise | |
| CAESAR SALAD | 20 |
| 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, pickled strawberry, smoked maple syrup | |
| STEAK FRITES | 33 |
| Bistro filet, sauce Diane | |
| MUSSELS & CLAMS | 32 |
| Sauce Provençale, frites | |
| LE BURGER | 23 |
| 6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites <i>Au French onion jus</i> | 4 |

FRUITS DE MER

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| 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 | |
| SPOT PRAWN COCKTAIL | 28 |
| Zeke's spot prawns, brandy cocktail sauce | |
| SMOKED FISH DIP | 16 |
| lightly smoked white fish, caper, crème fraîche, saltines | |

LES BOISSONS

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|---|----|
| 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 | |
| BIÈRE ROYALE 2oz | 12 |
| Blond Bombshell lager, Crème de Cassis, Aperitivo, grapefruit, lemon | |
| ESPRESSO MARTINI 2oz | 16 |
| Northern Keep vodka, Kahlua, China-China, Espresso, Chocolate Bitters | |
| BLEU ÉLECTRIQUE SPRITZ 2oz | 14 |
| Norther Keep vodka, Blue Curaçao, lavender syrup, lemon juice, sparkling wine | |
| SATURN SPRITZ 2oz | 16 |
| Gin, Aperitivo, passion fruit syrup, orgeat, cinnamon tincture, sparkling wine, club soda <i>*sub for Gran Cetenartio tequila</i> | 2 |

POUR LA TABLE

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|---|-------------------------|
| 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 TOMATO 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.