

TABLEAU

BAR • BISTRO

BRUNCH

Saturday, Sunday & Holidays

10:30am - 2:30pm



BIRCHER MUESLI	10	FRESHLY SHUCKED OYSTERS	MP
Over night soaked oats, apple, cinnamon, raisins		East & West Coast oysters, lemon, cocktail sauce, red wine mignonette	
LE GRAND TABLEAU	25	STEAK TARTARE	21
Two eggs any style, bacon, sausage, pommes Anna, choice of toast		Classic dressing, pommes Anna, Beaufort cheese	
EGGS BENEDICT	21	FRENCH ONION SOUP	17
Back bacon, hollandaise, pommes Anna		Rich onion broth, Gruyère cheese, croutons	
OR		SMOKED SALMON	21
Smoked salmon, hollandaise, pommes Anna	22	Crêpe millefeuille, dill cream cheese, capers, pickled shallots, salmon roe	
BEEF SHORT RIB HASH	26	ALBACORE TUNA NIÇOISE	24
Onion jus, Gruyère cheese, poached eggs, whole mustard hollandaise, Russet potatoes		Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	
BREAKFAST SANDWICH	19	LE BURGER	22
Brioche bun, scrambled egg, back bacon, pommes Anna, Gruyère cheese, greens		6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	
CROQUE MADAME	21	CAESAR SALAD	19
Ham, Gruyère cheese, fried egg, sauce Mornay		Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
AVOCADO TOAST	18	MUSHROOMS ON TOAST	22
Artisanal toast, smashed avocado, caper & olive sauce vierge, soft egg, Grana Padano		Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough, fried egg	
CRÊPES SUZETTE	20		34
Caramelized sugar, tableside Grand Marnier flambé		STEAK AND EGGS	
OMELETTE	19	Bistro filet, arugula, fried eggs, crispy Russet potatoes, peppercorn jus	
Roasted mushrooms, chèvre, fines herbes, greens			



POUR LA TABLE

Frites 9

Half Avocado 4

Choice of Toast 4

Pommes Anna 6

Bacon 7

Sausages 8

Smoked Salmon 9

Farm Fresh Egg 3

TABLEAU

BAR · BISTRO

BRUNCH COCKTAILS

MIMOSA 1oz

9

Fresh squeezed orange juice,
sparkling wine

TABLEAU CAESAR 1oz

9

Absolut, Dubonnet, Walter Caesar Mix,
house pickled spicy asparagus

LE GRAND MIMOSA PITCHER 6oz 45

Sparkling wine, Grand Marnier, orange
juice (minimum 2 ppl.)

NOIR SOUR 2oz

15

Goslings, Marquis de Villard, stout syrup,
espresso, lemon, egg white

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