



BISTRO LUNCH

For the Tables

Cheese Board, daily selection of imported and domestic cheeses

Entrée Selections

Sandwiches served with your choice of duck fat fries or green salad

Cobb Salad

baby whole leaf lettuce, hard boiled egg, avocado, tomato, roquefort, bacon, grilled chicken, red wine vinaigrette

Lobster Roll

Maine lobster, herb aioli, toasted bread roll

Grilled Chicken Sandwich

chicken breast, butter lettuce, crispy bacon, tomato, herb dressing

Andre's Burger

imported swiss cheese, red onion marmalade, truffle mayo

Dessert

Lemon Tart

or

Chocolate Pot de Crème

\$29++

Suggestions for your lunch:

For the Table:

Charcuterie Board, daily selection of house made and imported charcuterie

Individual:

French Onion Soup

Half Sandwich & Soup (Soup du Jour)

Lamb Burger, tzatziki, goat cheese, duck fat fries

(Please ask about pricing to add one of the items above)

TAX, GRATUITY & BEVERAGES ARE NOT INCLUDED IN THE MENU PRICE

BISTRO DINNER

Family Style

Caesar Salad. Romaine lettuce, croutons, grana padano, Caesar dressing

Soup

French Onion Soup, toasted bread, gruyere cheese

Entrees

Beef Bourguignon, baby carrots, pearl onions over potato purée

Moules Frites PEI mussels, tomato concasse, garlic parsley, duck fat fries

Black Angus Filet, green peppercorn cream sauce, roasted garlic mashed potatoes

Artisanal Housemade Sausage spicy lamb, pork-garlic, duck, lyonnaise potato salad

Andre's Burger, duck fat fries swiss cheese, red onion marmalade, truffle mayo

Dessert

Crème Brûlée vanilla bean custard, caramelized sugar crust, fresh berries

\$48++

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For the Table

Charcuterie Board, daily selection of house made & imported charcuterie

Roasted Vegetable Terrine, black olive vinaigrette, frisée, goat cheese, parsley oil

Entrée Selections

Sautéed Scottish Salmon, frisée, bacon, almonds, heirloom tomatoes
tomato-basil ranch dressing

Prime Flat Iron Steak Frites, grilled, herb butter, duck fat french fries

Roasted Chicken Breast, croque madame bread pudding, sautéed spinach
fried egg, mornay sauce

Thai Chicken Burger & Duck Fat Fries, sautéed peppers, toasted coconut aioli

Wild Mushroom Risotto, sautéed mushrooms, parmesan cheese

Dessert

Chocolate Glazed Walnut & Caramel Gateau, Vanilla Anglaise

\$43++

Suggestions for your dinner:

Individual

Mini - Shrimp & Crab Cocktail, cocktail sauce

Bouillabaisse, lobster, crab, shrimp, mussels, tomato saffron broth

Roasted Golden & Red Beet Salad, goat cheese, candied walnuts, balsamic vinaigrette

For the Table

Chilled Seafood Platters, lobster, crab, shrimp, oysters

(Please ask about pricing to add one of the items above)

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BISTRO BRUNCH

For the Tables

House Baked Croissants & Pain au Chocolat, vermont butter & bistro jams

Entrée Selections

Andre's Classic Benedict

country ham, poached eggs, hollandaise

Chicken & Waffles

buttermilk fried chicken, waffles, country gravy

Brioche French Toast

seasonal berries, salted caramel sauce

Cobb Salad

baby whole leaf lettuce, grilled chicken, bacon, hard boiled egg, avocado, tomato, roquefort, red wine vinaigrette

Croque Madame

ham, gruyere cheese, béchamel sauce, fried egg, small green salad

Dessert

Crème Brûlée

vanilla bean custard, caramelized sugar crust, fresh berries

\$27++

Suggestions for your brunch:

Individual

Vegetable Quiche, spinach, gruyere cheese, carrot and onion, small green salad

Quiche Lorraine, bacon, comte cheese, breakfast potatoes

Lobster Roll, Maine lobster, fine herbs, toasted bread roll

Mini Shrimp & Crab Cocktail, cocktail sauce

Root Beer Float, hand crafted vanilla bean ice cream, Fitz Artisan root beer

For the Table

Chilled Seafood Platters, lobster, crab, shrimp, oysters

Charcuterie Board, daily selection of house made and imported charcuterie
(Please ask about pricing to add one of the items above)

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