



# AUBERGE

## Hors d'Oeuvres

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### Escargot

Burgundy snails, garlic parsley butter 15

### Cheese & Charcuterie

Medley of cheese, cured meat, fruit, nuts, jam, whole grain mustard, and pickles served with baguette 18

### Oeufs Mimosa (gf, v)

French style deviled eggs, hard-boil egg yolk, mayonnaise, herbs, frisée, and radish 12

### Gravlax (#)

House cured salmon with horseradish cream sauce, potato salad, pickled radishes, and dill oil 15

### Moules

Steamed mussels with a white wine cream sauce 17

### Vadouvan Houmous

French curry hummus with carrots, celery, bell peppers, haricot vert and asparagus 13

## Soups & Salads

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### Soupe du jour

Seasonal soup of the day 13

### Soupe à l'oignon française

Croutons and Gruyère cheese 13

### Salade Parisienne

Frisée, mushrooms, tomato, jambon de Paris, emmental cheese, soft boiled egg with wine vinaigrette 15

### Salade Niçoise (gf, #)

Seared tuna, frisée, haricot vert, potatoes cucumber, bell pepper, soft-boiled egg, anchovy, niçoise olive, champagne vinaigrette 18

### Salade de campagne française (v, gf)

Asparagus, red and golden beets, toasted walnuts, goat cheese 15

## Lunch Entrées

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### Vegetable Galette (vegan)

Asparagus, artichokes, and root vegetables with a roasted red pepper coulis and parley oil 15

### Quiche du Jour (v)

Chef's offering of Quiche Lorraine and rotating vegetarian quiche 15

### Lentille (vegan)

Chilled lentils with carrots, celery, red peppers with a red wine vinaigrette 15 Add wine fennel sausage 4 Saumon 7

### Croque Monsieur

Gruyère, layered jambon de Paris, mornay sauce, on sourdough 14 Add egg 2.50 #

### Double Smash Burger #

House made pickles, lettuce, tomato, caramelized onions, gouda, truffle garlic aioli 16

### Trumpeter Française

Culotte, caramelized onions, horseradish cream, gruyere, beef jus 18

### Morue Miso Sucrée

Snap peas, farro and lime buerr blanc 21

### Steak Frites #

Sirloin, house-cut pomme frites and gremolata sauce 24

### Crêpes

Roasted chicken, Mushroom and Leek 16  
 Artichoke with Spinach and Mushroom (**Vegan**) 14  
 Buckwheat crêpe, jambon, comté, dijon, egg 16  
 Nutella | Banana 15

### Oignon Française Pizza

Mornay sauce, caramelized onions, prosciutto, parmesan cheese, arugula 14

### Lavash Flatbread

Marinara, mushrooms, spinach, Kalamata olives with gruyere, mozzarella and parmesan 14

## Sides

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Pomme Frites/Side Salade / Fruit 5 | Tasse de Soupe 6

Farro Risotto 7 |

# Consumption of undercooked meat or eggs may increase your risk of food borne illness.

Please mention all food allergies to your server. Please be aware that we do use allergens such as nuts and flour in our kitchen.

gf - gluten free v - vegetarian \* gluten-free or vegetarian available upon request