EXPLORATEUR

CAFÉ • RESTAURANT • BAR

Explorateur is our interpretation of a community-focused, all-day-dining, European café, bar and restaurant. It is French in name and Californian and French in its passionate approach to dining. We present "Things we call French" dishes at the core of our menu and complement them with Californian inspired new world dishes that we think you will love.

Whether it’s exploration of food, travel, or culture, there is an explorer in all of us. Welcome to Explorateur.

**BREAKFAST**

- French Bread & Butter – 4
cultured butter, house jam
[choice of: sourdough, multi-grain]

- Yogurt – 9
berries, honey, house-made granola

- Steel Cut Oatmeal – 6
old fashioned with milk & brown sugar

**SOUP**

- Onion Soup Gratinee – 12
sherry, gruyere, French bread crostini

- Tomato Soup – 12
roasted cherry tomato & herb salad, charred bread, lemon aioli

**SALAD**

- Salad Nicoise – 19
herb-seared tuna, wild greens, olives, haricot vert, confit potato, soft-boiled egg, champagne vinaigrette

- Explorateur Salad – 14
raw & crispy kale, marinated vegetables, roasted garlic, honey, apple cider vinaigrette

**TOASTS**

- Avocado Toast – 12
smashed avocado, citrus puree, radish, sprouts, sriracha aioli [add coddled eggs – 2]

- Salmon Toast – 16
smoked salmon, preserved lemon, horseradish-dill cream, capers, pickled shallot

- Almond Toast – 12
almond butter, sliced banana, toasted almonds, house-made jam

**SIDES**

- Duck Fat Confit Potatoes – 9

- Cherrywood Bacon – 4

- Breakfast Sausage – 4

- Single Egg – 2

- Pommes Frites – 9

- Frites Mornay – 12

**BRUNCH**

- Shakshuka – 12
baked eggs in tomato sauce with charred greens, goat cheese and French bread

- Egg & Bacon Sandwich – 12
soufflé-style egg, gruyere, cherrywood bacon, ariracha aioli, pickled shallot, greens, sourdough, pommes confit

- Soft Egg Scramble – 12
crème fraiche, chive, dill pollen, toasted French bread

- Cheese Omelette – 12
gruyere, goat cheese or yellow american, toasted French bread [add vegetable – 2]

- Croque Monsieur – 14
french ham, gruyere, house-made croissant [make it a madame - 2]

- Buckwheat Pancakes – 15
whipped lemon-ricotta, pure maple syrup

- Cinnamon Toast Crunch French Toast – 16
challah, cereal milk crème anglaise, baked apple marmalade

- Counter Burger – 12
martin’s roll, bib lettuce, tomato, yankee cheddar, x-sauce, frites

- Grilled Cheese – 12
brie, yankee cheddar, gruyere, apple jam, sourdough, frites

- BALT – 14
multi-grain, lemon-pepper aioli, bacon, fresh avocado, wild greens, heirloom tomatoes, frites

- Steak Frites – 32
NY strip, sauce gribiche, frites, greens

- Chicken Milanese – 24
mache, roasted butternut, pepitas, parmes, lemon

- Spaghetti with Tomatoes – 18
heirloom cherry tomatoes, champagne, garlic, olive oil, parsley

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order please inform your server if a person in your party has a food allergy.*