

# BISTRO

## SOUPS

<b>Borscht</b> beef, beet, potato, dill, creme fraiche	12.00
<b>Soup of the Day</b> daily selection	11.00

## SALADS

<b>Endive &amp; Prosciutto Salad</b> arugula pesto*, butternut squash, fennel, pine nut, white balsamic vinaigrette	16.00
<b>Beet &amp; Kale</b> goat cheese, candied pistachio*, citrus, charcoal lace, citrus vinaigrette	18.00
<b>Market Salad</b> mesclun greens, tomato, cucumber, lemon vinaigrette	15.00

<b>add protein:</b>	
6-minute egg	+3
avocado	+3
grilled chicken	+10
cedar roasted salmon	+11

## THE HALVES choice of two for 16.00

borscht  
soup of the day  
market salad  
grilled cheese  
ham OR turkey sandwich

## ALL DAY BREAKFAST

<b>Quiche</b> daily selection	12.00
<b>Breakfast Sandwich</b> egg, bacon, rosemary aioli, Swiss cheese, local C'est La Vie croissant	15.00
<b>Salmon Bagel</b> capers, heirloom tomato, scallion, red pepper, cream cheese	14.00

## TARTINES

SERVED ON LOCAL C'EST LA VIE TARTINE LOAF

<b>Salmon</b> heirloom tomato, capers, dill crème	18.00
<b>Avocado</b> chili crunch, radish, furikake,	15.00
<b>Goat Cheese</b> butternut squash, sunflower seeds, brown butter	18.00

## SANDWICHES

SERVED WITH HOUSE-MADE BREAD & BUTTER PICKLES

<b>Griddled Cheese</b> fontina mornay, sharp white cheddar, tomato jam, local C'est La Vie pullman	14.00
<b>B.L.T.</b> bacon, lollo rosso, heirloom tomato, Dijonnaise, green onion & oregano aioli	16.00
<b>House Reuben</b> corned beef, sauerkraut, Swiss cheese Madagascar aioli	20.00
<b>Tuna Salad Sandwich</b> cranberry, apple, arugula, walnut*, tarragon aioli	17.00
<b>Crispy Chicken Caesar Wrap</b> little gem, parmesan	17.00

general manager john dangaran  
executive chef peyton leffingwell

\*Items may include the following ingredients  
not listed in the description: gluten, nuts, shellfish \*