

BISTRO

SOUPS

Matzo Ball chicken, thyme, carrot	13.00
Tomato Soup crouton	12.00

SALADS

Crab Cocktail Salad radicchio, endive, asparagus, haricot vert, andouille crumble	19.00
Beet & Watercress blue cheese, candied pistachio*, citrus, citrus vinaigrette	18.00
Market Salad mesclun greens, tomato, cucumber, lemon vinaigrette	15.00

add protein:	
6-minute egg	+3
grilled chicken	+10
cedar roasted salmon	+11

THE HALVES choice of two for 16.00

matzo ball
tomato soup
market salad
grilled cheese
ham OR turkey sandwich

ALL DAY BREAKFAST

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

TARTINES

SERVED ON LOCAL C'EST LA VIE TARTINE LOAF

Salmon heirloom tomato, capers, dill crème	18.00
Mushroom mushroom mornay, beech mushroom, truffle	16.00

SANDWICHES

SERVED WITH HOUSE-MADE BREAD & BUTTER PICKLES

Griddled Cheese fontina mornay, sharp white cheddar, tomato jam, local C'est La Vie pullman	14.00
Serrano Ham Melt gruyere, chive, amoroso	17.00
House Reuben corned beef, sauerkraut, Swiss cheese Madagascar aioli	20.00
Tuna Nicoise Sandwich egg, olive, bagna cauda	17.00
Crispy Chicken Caesar Wrap little gem, parmesan	17.00
Chicken Pesto feta, basil, heirloom tomato, sourdough	18.00

general manager john dangaran
executive chef peyton leffingwell

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