

BISTRO

general manager john dangaran
executive chef peyton leffingwell

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

SOUPS

Verde Chicken Tortilla Soup 12.00
fontina, charred avocado

Summer Corn Soup 11.00
snap pea

SALADS

Grilled Watermelon Salad 16.00
red oak lettuce, frisee, radish, ginger,
Fresno, pickled watermelon rind,
togarashi, wasabi aioli

Southwest Cob 17.00
roasted corn, black beans, sour cream,
salsa, heirloom cherry tomato, avocado,
6-minute egg, lime citronette

Market Salad 15.00
mesclun greens, tomato, cucumber,
lemon vinaigrette

add protein:
6-minute egg +3
grilled chicken +10
salmon salad +8
cedar roasted salmon +11

THE HALVES

choice of two for 16.00

verde chicken tortilla soup
summer corn soup
market salad
grilled cheese
ham OR turkey sandwich

ALL DAY BREAKFAST

Quiche 12.00
daily selection

Breakfast Sandwich 15.00
egg, bacon, rosemary aioli,
Swiss cheese, local C'est La Vie croissant

Salmon Bagel 17.00
capers, heirloom tomato, scallion,
red pepper, cream cheese

TARTINES

SERVED ON LOCAL C'EST LA VIE TARTINE LOAF

Salmon 18.00
heirloom tomato, capers, dill crème

Boquerones con Pimientos 17.00
red pepper sauce, Spanish paprika,
crispy boquerones, dehydrated parsley

SANDWICHES

SERVED WITH HOUSE-MADE BREAD & BUTTER PICKLES

Griddled Cheese 14.00
fontina mornay, sharp white cheddar,
tomato jam, local C'est La Vie pullman

Pimento BLT 19.00
house-made pimento cheese, bacon, sourdough

Blackened Catfish 19.00
crispy lemon, green onion tartar, baguette

Buffalo Chicken Wrap 18.00
tomato, butter lettuce, cotija