

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 fontina, charred avocado	12.00
Summer Corn Soup snap pea	11.00

SALADS

Watermelon Salad grilled peaches, cucumber, frisee, cherry tomato, mint, basil, hazelnuts*, champagne vinaigrette	16.00
Southwest Cobb roasted corn, black beans, sour cream, salsa, heirloom cherry tomato, avocado, 6-minute egg, lime citronette	17.00
Market Salad mesclun greens, tomato, cucumber, lemon vinaigrette	15.00

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 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	17.00

TARTINES

SERVED ON LOCAL C'EST LA VIE TARTINE LOAF

Salmon heirloom tomato, capers, dill crème	18.00
Summer Avocado Tartine radish, parsley, mint, pickled onion, pink peppercorn, herb salad, lemon vinaigrette	15.00

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
Pimento BLT house-made pimento cheese, bacon, sourdough	19.00
Blackened Catfish crispy lemon, green onion tartar, baguette	19.00
Crispy Chicken Caesar Wrap little gem, parmesan	18.00