

BISTRO

executive chef peyton leffingwell
general manager john dangaran

SOUPS

Carrot & Ginger red pepper, sesame (M, Se)	11.00
Chicken & Wild Rice oyster mushrooms (M)	12.00

SALADS

Beet Salad candy cane and roasted baby beets, grapefruit, frisee, radicchio, sage derby, candied pecans, orange-chili dressing (M,TN)	16.00
Autumn Chop kale, radicchio, quinoa, roasted apple, cranberry, candied bacon, 6-minute egg, blue cheese dressing (M, E)	18.00
Market Salad mesclun greens, tomato, cucumber, lemon vinaigrette	15.00

add protein:	
bacon	+1
6-minute egg	+3
grilled chicken	+9
salmon salad	+8
cedar roasted salmon	+11

THE HALVES

choice of two for 16.00

carrot & ginger soup
chicken & wild rice soup
market salad
grilled cheese
ham OR turkey sandwich

ALL DAY BREAKFAST

Quiche daily selection (M,E)	12.00
Breakfast Sandwich egg, bacon, rosemary aioli, Swiss cheese, C'est La Vie croissant (M, W)	15.00
Salmon Bagel Sandwich salmon salad, heirloom tomato, capers, red onion, dill cream cheese (M, W)	17.00

TARTINES

SERVED ON C'EST LA VIE TARTINE LOAF

Roasted Cauliflower & Romesco basil, carrot, almond, goat cheese, lemon oil (M, W, TN)	16.00
Brie & Pear pepita dukkah, orange, pancetta (M, W)	17.00

SANDWICHES

SERVED WITH HOUSE-MADE BREAD & BUTTER PICKLES

Griddled Cheese fontina mornay, sharp white cheddar, tomato jam, C'est La Vie pullman (M, W)	14.00
Tuna Melt tarragon, Swiss, sourdough (F, M, W)	17.00
Grilled Chicken Kale Caesar Wrap Brussels sprouts, parmesan, house-made Caesar (F, M, W)	17.00
Portobello & Pesto basil hummus, fried pickled onions, ciabatta, English-pea pesto (V, W, TN)	16.00
Pastrami on Marble Rye sauerkraut, Swiss, roasted-garlic Dijonnaise (M, W)	19.00

Items may include the following ingredients not listed in the description:
M - Milk, E - Egg, W - Wheat, TN - Tree Nut, P - Peanut,
Se - Sesame, F - Fish, Sf - Shellfish, S - Soy, V - Vegan,
VG - Vegetarian