

# BISTRO

## SOUPS

**Corn & Chorizo Bisque** 12.00  
scallion, cilantro, pepita (M)

## SALADS

**Summer Chopped Salad** 17.00  
charred corn, cherry tomato, radish,  
avocado, little gem, crispy okra,  
buttermilk & herb dressing (M,E,S,F)

**Spinach & Citrus Salad** 17.00  
radicchio, strawberries, orange, feta,  
toasted hazelnuts, poppy seed champagne  
vinaigrette (M, TN)

**Market Salad** 16.00  
spring greens, tomato, cucumber,  
lemon vinaigrette (V)

**add protein:**

bacon	+1
6-minute egg (E)	+3
orange-dijonaise chicken salad (E,S)	+7
grilled chicken (E,M,S)	+9
cedar roasted salmon (S,F)	+11

## THE HALVES

choice of two for 16.00

corn & chorizo bisque  
market salad  
grilled cheese (W,M)  
ham OR turkey sandwich (W,E,M)

## ALL DAY BREAKFAST

**Quiche** 12.00  
daily selection (M,E)

**Breakfast Sandwich** 15.00  
egg, bacon, rosemary aioli, Swiss cheese,  
C'est La Vie croissant (M,W,E)

## TARTINES

SERVED ON C'EST LA VIE TARTINE LOAF

**Smashed Avocado Tartine** 14.00  
basil, Persian cucumber, lime curd,  
preserved lemon vinaigrette (S, W)

**Blistered Tomato & Goat Cheese Tartine** 15.00  
whipped goat cheese, garlic, thyme (M,W,V)

## SANDWICHES

SERVED WITH HOUSE-MADE BREAD & BUTTER PICKLES

**Griddled Cheese** 14.00  
fontina mornay, sharp white cheddar,  
tomato jam, C'est La Vie pullman (M, W)

**Orange-Dijonaise Chicken Salad** 16.00  
house brined chicken, little gem, pickled red  
onion, C'est La Vie croissant (E, W)

**Crab Cake Sandwich** 17.00  
fennel slaw, avocado remoulade, brioche bun  
(E, W, SF, S,F)

**Bistro Cheesesteak** 18.00  
shaved steak, bell pepper, onion,  
shitake mushroom, aged provolone,  
garlic aioli, ciabatta (W,E,M,S)

executive chef ben hiatt  
general manager john dangaran