

BISTRO

SOUPS

Butternut Squash Bisque 12.00
creme fraiche, toasted peppitas (M)

SALADS

Waldorf Chopped Salad 17.00
apple, celery, grapes, toasted walnuts, blue cheese, creamy cider dressing (M,E,TN, S)

Roasted Squash & Arugula 17.00
crispy sage, toasted hazelnuts, haricot verts, pomegranate, parmesan, brown butter vinaigrette (M, TN)

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

add protein:
bacon +1
6-minute egg (E) +3
tuna niçoise salad (E,W,S,F) +7
grilled chicken (E,M,S) +9
cedar roasted salmon (S,F) +11

THE HALVES

choice of two for 16.00

butternut squash bisque (M)
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)

Za'atar Roasted Chicken Wrap 17.00
red beet hummus, arugula, feta, green goddess (E,W, S)

Tuna Niçoise Sandwich 17.00
haricot verts, heirloom tomato, olive, egg, lemon-dijonaise vinaigrette (E,W,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

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