

Claudette

MARCHÉ de PROVENCE

Boulangerie 15

basket of french pâtisseries

Tomato & Cucumber Salad 10

fresh herbs, za'atar, sesame, nigella

Burnt Eggplant 12

housemade flatbread, tomato, smoked salt, olive oil

Les Fromages 18

bonne bouche, timberdoodle, verano

Chicken Liver Mousse 14

rosé, toasted peppercorns

Truffle Hummus 18

housemade flatbread, confit garlic, olive oil

les HORS d'ŒUVRES

Roasted Beet Salad 16

*horseradish, spring greens
parmesan, arugula*

Creamy Burrata 21

tomato jam, grilled country bread

Bibb Lettuce Salad 13

*champagne-dijon vinaigrette
shabazi breadcrumbs, chives*

Lamb Kofta 15

za'atar yogurt, ginger, arugula

Sweet Potato Falafel 14

housemade harissa, pickled chilies

les ENTRÉES

French Toast 16

brioche, seasonal fruit, almonds, cinnamon yogurt

Shakshouka 17

farm eggs, tomato, cilantro, crème fraîche

Wild Mushroom Omelette 15

herb sautéed mushrooms, garlic, goat cheese

Eggs Benedict 18

poached eggs, frisée, ham, hollandaise

Cured Salmon & Eggs 19

soft scrambled eggs, salmon roe, crème fraîche, grilled bread

Chicken & Kohlrabi Salad 20

mint, chili, scallion, walnut-truffle emulsion

Fried Flake Sandwich 18

pickled chilies, harissa aioli, housemade chips, potato bun

Lamb Burger 19

pickled onion, gruyère, brioche, paprika aioli, frites

les GARNITURES

each 8

Grilled Bacon

applewood smoked

Pommes Frites

ras al hanout, paprika aioli

Green Beans

garlic butter, poppy & sesame seeds, lemon

Executive Chef Ari Bokovza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness