

HORS D'OEUVRES

Pain Maison - 6

warm bread with house butter & sea salt

Warmed Olives - 7

mixed olives marinated with charred rosemary, orange zest & garlic in olive oil, served warm

Clams Marinières - 17

clams steamed in white wine with garlic, herbs & shallots then finished with crème fraîche, butter & fresh lemon. Garnished with herbs & served with toasted baguette.

Black Truffle French Fries - 14

crispy fried potatoes with sea salt and shaved black truffles. Served with garlic aioli

Jambon & Cheese Croquettes - 11

creamy bechamel sauce mixed with French ham and comte cheese, then breaded and crispy fried. Served with pickled mustard seeds, cranberry chutney & herbs.

Deviled Eggs with Caviar (4) - 12

caviar service deviled eggs with creme fraiche, steelhead caviar, chives & crispy potato

Baked Escargot - 18

escargot topped with a lemon herb butter and bread crumbs, baked until golden brown. Served with grilled baguette.

Oysters on the Half Shell - Market Price

selection of northwest oysters served on chilled with champagne mignonette & lemon

CHARCUTERIE

Country Paté - 15

slow cooked pork sausage cooked in a terrine, chilled, topped with sea salt and served with toasted baguette, grain mustard, honey, cornichons & walnuts.

Wild Mushroom Pate - 13

dried and fresh mushrooms roasted with cognac and herbs, then puréed with butter into a fine spread. Topped with mushroom butter. Served with pickled onions, mustard seeds, greens & grilled bread.

Charcuterie & Cheese Plate - 30

platter of housemade and imported cheese and cured meats with accompaniments

SANDWICHES

Croque Madame* - 20

toasted brioche bread layered with french ham and dijon, then topped with cream sauce and broiled gruyere cheese, topped with a sunnyside egg & served with crispy red potatoes

Le Burger - 20

pan-seared beef burger topped with melty raclette cheese, dijon, garlic aioli, red wine-onion jam, & frisee served with fries
| add an egg* +\$2, bacon +\$5
| upgrade to truffle fries +\$7

ENTRÉE

Dry-Aged Pork Ribeye* - 38

12oz bone in pork ribeye grilled with butter and rosemary, served with bordelaise sauce, smashed red potatoes & crispy onions

Poulet Rôti à la Truffe - 38

roasted half chicken stuffed with truffle butter, then served with a creamy mushroom sauce and smash fried potatoes. Finished with truffle oil, parsley & shallots.

Filet au Poivre* - 49

pepper crusted and grilled served with cognac pepper sauce, aioli, red wine sauce, & Robuchon potatoes
| add 1oz foie gras +\$12

Française Cassoulet - 31

slow-cooked duck hind quarters on stewed white beans cooked with pork sausage, pork belly, greens & vegetables under a duck fat bread crumb crust.

Steak Frites* - 36

8oz grilled hanger steak sliced and topped with blue cheese-cognac butter, greens, chives and charred shallots. served with aioli & fries
| upgrade to truffle fries +\$7
| add 1oz foie gras +\$12

Roasted Vegetable Tart with Goat Cheese - 23

savory shortbread crust filled with goat cheese and topped with roasted mushrooms, carrots, brussels sprouts, garlic confit & fresh kale, finished with warm olives.

SALADES ET SOUPES

Onion Soup - cup 9 | bowl 14

caramelized onions in red wine beef broth, topped with croutons and toasted gruyere cheese

Roasted Beet & Carrot Salad - 17

slow roasted beets and carrots served warm with orange, goat cheese, shaved fennel, crispy beets, almonds & kale in a creamy citrus vinaigrette
| add duck confit +\$12

Lyonnaise Salad* - 18

frisee and escarole lettuce in sherry-dijon vinaigrette with crispy pork belly, brioche croutons, fresh pepper, poached egg & fried shallots
| add duck confit +\$12

Beef Bourguignon Sandwich - 18

red wine braised beef on a toasted baguette layered with garlic aioli, shredded carrots, grilled onions, bacon & fried potatoes served with dipping jus and chips.
| upgrade to truffle fries +\$7

Le Sandwich de Nicole - 18

toasted baguette with country pate, salami, Dijon, garlic aioli, comte cheese, pickled onion, field greens & vinaigrette. served with chips
| upgrade to truffle fries +\$7

Steelhead Bouillabaisse* - 33

pan seared and finished in a tomato saffron broth with clams, potatoes, fennel & onions then finished with olive oil and shaved fennel. Served with grilled bread & rouille sauce.

Macaroni Gratin with Mushroom & Garlic - 23

large pasta noodles baked with truffle cheese sauce and mushrooms, topped with comte cheese
| add fried egg* +\$2
| add ham or pork belly +\$5
| add duck confit +\$12

EXTRAS

Pommes Frites - 9

crispy fried potatoes with sea salt, herbs & aioli

Sautéed Mushrooms - 10

with roasted garlic

Roasted Carrots - 10

roasted carrots with crème fraîche & spices

Pan Fried Brussels Sprouts - 10

quartered brussels sprouts pan fried in olive oil with & tossed with candied hazelnuts & sea salt

COCKTAILS \$15

Limoncello Spritz

limoncello, orange juice, sparkling wine

Pour les Dames

sloe gin, blackberry liqueur, lemon, soda

South for the Winter

Smoked Pineapple Rum, falernum, lime juice, all-spice dram

Nuit d'Automne

Pisco, egg white, lemon juice, crème de mure

Pear Sage Martini

Pear Eau de Vie, lime, sage simple syrup

la Greta

Mezcal, green chartreuse, lemon juice

le Canard

duck fat washed whiskey, smoked cherry, brown sugar, orange bitters

Honeycomb

Rye whisky, Cognac, honey simple, bitters, absinthe rinse, honeycomb

Pomme-maman

Green apple Eau de Vie, calvados, dry vermouth, thyme liquor

Drienne

Aperol, Lilet, draft cider, cranberry bitters

HOT COCKTAILS \$15

Pfeffernüsse

Spiced rum, house made hot-buttered Pfeffernüsse, whipped cream

La Française

Cognac, crème de cocoa, allspice, velvet falernum

Vin Chaud

Red wine, cognac, cinnamon, clove, ginger, allspice, nutmeg, orange slices

Française Hot Chocolate

house made hot chocolate, cognac, green chartreuse

NON-ALCOHOLIC COCKTAILS \$7

Honey Mule

ginger beer, lime, honey, bitters

Passionfruit Sparkler

passionfruit, lime, soda

House Lemonade

choice of: passionfruit, blood orange, pomegranate, or raspberry

Raspberry Lemon Spritz

lemon juice, raspberry, soda

DRAFT \$7

Cold Brew - F-Bomb Nitro N/A, **Roast House Coffee**, WA

Cider - Snowplow, Summit Cider, ID

Cider- Rotating Seasonal, Finnriver Cidery, WA

Pilsner - Brickwest Brewing, WA

Hefeweizen - Franziskaner, **Spaten, Munich**

IPA - Rotating Hazy, **Lumberbeard**, WA

IPA - Boot Jack, **Icicle Brewing**, WA

Stout- Cavatica, **Fort George**, WA

Seasonal - **Laughing Dog Brewing**, ID

SWEETS

Beignets - 12

fried pastry dough topped with powdered sugar & served with jam

Green Apple-Chablis Sorbet - 7

Croissant Bread Pudding - 10

flaky croissants tossed in a vanilla custard with dried cherries & raisins. Served with warm cognac caramel sauce poured over top, toasted walnuts & cinnamon ice cream.

Vanilla Bean Crème Brûlée - 10

slow cooked, silky smooth custard with vanilla beans. Topped with orange mascarpone cream, cranberry chutney & zest

Chocolate Hazelnut Terrine - 12

layers of dark chocolate, hazelnut mousse and whipped cream on a chocolate crust topped with toasted hazelnuts, & shaved chocolate.

PACKAGED

Lager - Bud Light, US - 6

Cider - seasonal, Finn River Cidery, WA - 11

Non-Alcoholic - Run Wild N/A IPA, Athletic, CA - 6

Sidra - Bereziartua Natural Apple Cider 750ml, SP - 34

DRINKS

French Press Coffee 10

Serves up to 2

Iced Tea 4

Brewed Black Tea, Revival Tea

Hot Tea - Revival Tea selections 4

Earl Grey, English Breakfast, Citrus Chamomile Peppermint, Wild Berry Hibiscus, Tropical Green Tea

Snickerdoodle 6

vanilla ice cream, butter, sugar, pie and pfeffernüsse spices

Hot Chocolate 6


dark chocolate, milk chocolate, white chocolate, toasted milk powder & powdered sugar

Cock & Bull Ginger Beer 5

San Pellegrino Sparkling Water 750ml Bottle 8

San Pellegrino Rotating Flavors Can 330ml 5

(mineral or flavored)
Aranciata Rossa, Limon, Pompelmo



Pay It Forward - 8
a meal for an un-housed member of our community, you pay it, we make it, jewels helping hands distributes it.

HORS D'OEUVRES

Pain Maison - 6

warm bread with house butter & sea salt

Deviled Eggs with Caviar (4) - 12

caviar service deviled eggs with creme fraiche, steelhead caviar, chives & crispy potato

Charcuterie & Cheese Plate - 30

platter of house made and imported charcuterie, cheese & cured meats with accompaniments

Black Truffle French Fries - 14

crispy fried potatoes with sea salt and shaved black truffles. Served with garlic aioli

Jambon & Cheese Croquettes - 11

creamy bechamel sauce mixed with French ham and comte cheese, then breaded and crispy fried. Served with pickled mustard seeds, cranberry chutney & herbs.

EGGS

Shirred Eggs* — 17

baked eggs in a cream sauce, bayonne ham and comte cheese. served with red potatoes and baguette

Steak and Eggs* — 36

grilled hanger steak with fried eggs, chives and charred shallots. served with aioli and red potatoes

Petite Egg Breakfast* — 17

two egg breakfast with choice of sausage or bacon. served with red potatoes, baguette, butter & jam

Omelette with Cheese* - 17

three egg omelette cooked in butter with comte, gruyere & raclette cheese. topped with chives. Served with red potatoes
| add vegetables +\$3
| add bacon, ham, or pork belly +\$5 ea
| add duck confit +\$12

Croque Madame* - 20

toasted brioche bread layered with french ham & dijon with cream sauce and broiled gruyere cheese. topped with a sunny side egg and served with red potatoes

Macaroni Gratin with Mushrooms & Garlic* - 24

large pasta noodles baked with truffle cheese sauce and roasted mushrooms & garlic confit, topped with comte cheese & a sunny side egg
| add bacon, ham, or pork belly +\$5 ea
| add duck confit +\$12

Jambon Benedict* - 22

croissant topped with ham, sautéed mushrooms, poached eggs*, truffle hollandaise*, served with crisp red potatoes.

SANDWICHES

Le Burger - 20

pan-seared beef burger topped with melty raclette cheese, dijon, garlic aioli, red wine-onion jam, & frisee served with fries
| add an egg +\$2, bacon +\$5
| upgrade to truffle fries +\$7

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Red wine braised beef on a toasted baguette layered with garlic aioli, shredded carrots, grilled onions, bacon & fried potatoes. Served with dipping jus & chips
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toasted baguette with country pate, salami, Dijon, garlic aioli, comte cheese, pickled onion, field greens & vinaigrette. Served with chips
| upgrade to truffle fries +\$7

ENTRÉE

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Roasted Vegetable Tart with Goat Cheese - 23

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| add duck confit +\$12

Lyonnaise Salad* - 18

frisee and escarole lettuce in sherry-dijon vinaigrette with crispy pork belly, brioche croutons, fresh pepper, poached egg & fried shallots
| add duck confit +\$12

EXTRAS

Croissant and Butter - 7

warm croissant with butter and jam

Pommes Frites - 9

crispy fried potatoes with sea salt, herbs & aioli

Smashed Fried Red Potatoes - 6

Sautéed Mushrooms - 10

with roasted garlic

Roasted Carrots - 10

roasted carrots with crème fraiche and spices

Pan Fried Brussels Sprouts - 10

quartered brussels sprouts pan fried in olive oil and tossed with candied hazelnuts, & sea salt

Side Bacon - 5

Side Eggs* - 5



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COCKTAILS

Mimosa - 12

Sparkling Wine & Orange Juice
| passionfruit, blood orange, pomegranate, raspberry
| upgrade to Pommery Pop Champagne, Extra Dry, 187mL +\$10

Kir Royale - 13

crème de cassis, sparkling wine

Limoncello Spritz - 14

house-made limoncello, orange juice, sparkling wine

Française 75 - 14

cognac, lemon juice, sparkling wine

Bloody Mary Française - 14

French vodka, house bloody mary mix, tomato juice, lime juice, pickles

Pour les Dames - 14

sloe gin, blackberry liqueur, lemon, soda

Kir Breton - 12

crème de cassis, draft cider

HOT COCKTAILS \$15

Pfeffernüsse

Spiced rum, house made hot-buttered Pfeffernüsse, whipped cream

La Française

Cognac, crème de cocoa, allspice, velvet falernum

Vin chaud

Red wine, cognac, cinnamon, clove, ginger, allspice, nutmeg, orange slices

Française Hot Chocolate

house made hot chocolate, cognac, green chartreuse

NON-ALCOHOLIC COCKTAILS \$7

Honey Mule

ginger beer, lime, honey, bitters

Passionfruit Sparkler

passionfruit, lime, soda

House Lemonade

choice of: passionfruit, blood orange, pomegranate, or raspberry

Raspberry Lemon Spritz

lemon juice, raspberry, soda

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Stout - Cavatica, **Fort George**, WA

Seasonal - Laughing Dog Brewing, ID

SWEETS

Beignets - 12

fried pastry dough topped with powdered sugar & served with jam

Pain Perdu- 16

custard baked brioche bread topped with powdered sugar, cranberry chutney, orange mascarpone cream, orange zest, and candied hazelnuts

Croissant Bread Pudding - 10

flaky croissants tossed in a vanilla custard with dried cherries & raisins. Served with warm cognac caramel sauce poured over top, toasted walnuts & cinnamon ice cream

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Earl Grey, English Breakfast, Citrus Chamomile Peppermint, Wild Berry Hibiscus, Tropical Green Tea

Juice 5

tomato juice, orange juice, grapefruit juice, cranberry juice, apple juice

Snickerdoodle 6

vanilla ice cream, butter, sugar, pie and pfeffernüsse spices

Hot Chocolate 6

dark chocolate, milk chocolate, white chocolate, toasted milk powder & powdered sugar

Cock & Bull Ginger Beer 5

San Pellegrino Sparkling Water 750ml Bottle 8

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