

Bistro So

Hors d'Oeuvres

Charcuterie Plate \$22

Assortment of Cured Meats, Pâtés, Cornichons, Bread

Cheese Plate \$22

Cranberries, Walnuts, Apples, Honey

Foie Gras Maison \$19

Brioche, Sweet Figs

Camembert Coulant \$18

Melted Camembert, Walnuts, Cranberries, Honey, Bread

Truffle Burratta \$17

Arugula, Tomatoes, Balsamic, Olive Oil

Sandwiches & Croques

Le Pan-Bagnat \$17

Tuna, Anchovies, Tomatoes, Scallions, Bell Pepper, Egg, Black Tapenade, on Ciabatta

The Frenchy Burger \$20

Ground Beef, Raclette, Tomatoes, Lettuce, Red Onion, Spicy Mayo, w/Fries

Le Croque Gourmand \$17

Camembert, Swiss Cheese, Caramelized Onions, Green Apple, Dijon Mustard

Le Croque Madame \$17

Ham, Organic Egg, Swiss Cheese

Les Salades

La Kale \$17

Goat Cheese, Candied Pecans, Cranberries, Cherry Tomatoes, Green Apple

La Perigourdine \$24

Mixed Greens, Smoked Duck Breast, Foie Gras, Cherry Tomatoes, Garlic Croutons, Golden Potatoes, Raspberry Dressing

La Mozza-Melon \$17

Mozzarella, Prociutto, Melon, Cherry Tomatoes, Basil, Fig Glazer

Les Oeufs

La Shakshuka \$18

Merguez +\$5

Goat Cheese, Lighly Spicy Fresh Tomatoe Sauce, Grilled Eggplant, Bell Pepper, Onions, Organic Eggs

L'Oeuf Cocotte \$18

Smoked Salmon, 2 Organic Eggs, Spinach, Cream, Garlic, Bread

La Polenta \$21

Soft Polenta, Organic Eggs, Sauteed Mushrooms, Parmesan, Asparagus

Les Viandes & Pâtes

Le Steak Bistro So \$26

Black Angus Hanger Steak, Green Peppercorn Sauce, served with Fries

Tartare de Boeuf \$24

Hand Chopped Beef, Quail Egg, Cornichons, Capers, Shallots, w/Fries

Mustard Chicken Penne \$22

Chicken Breast, Cream, Mustard

Les Crêpes

La Savoyarde \$17

Bacon, Camembert, Raclette Cheese, Potatoes, Onions
Add Organic Egg +\$3
Caramelized Onions +\$3

La Bergère \$15

Goat Cheese, Caramelized Onions, Figs, Swiss cheese
Add Prociutto +\$4

La Normande \$15

Chicken breast, Cream, Mushrooms, Swiss cheese
Add Potatoes +\$3

La Parisienne \$14

Ham from Paris, Mushrooms, Organic Egg, Swiss cheese
Add Camembert +\$4

La Spinach \$15

Fresh Spinach, Cream, Goat cheese, Organic Egg
Add Smoked Salmon +\$5

La Sultan \$16

Chicken breast, Bacon, Onion, Garlic, Cream, Mint, 5 spices, Swiss cheese
Add Organic Egg +\$3
Add Potatoes +\$3

Accompagnements

Frites \$7 /Add Truffle + \$3

Salad Bowl \$4

Mixed Veggies \$5

Gratin D'auphinois \$9

LES COCKTAILS BISTRO SO \$15

- SO S M O K Y ~ MEZCAL BANHEZ, BITTER, ESPELETTE , TABASCO, LIME
 SO M O R I S S O N ~ ESPOLON REPOSADO, VELVET FALMUM, PINEAPPLE , AGAVE , LIME
 SO F R E N C H Y ~ MARQUIS DE MONTESQUIOU FINE ARMAGNAC, SUZE, CAMPARI, AVAL CIDER, HONEY
 SO S P R I T Z ~ FLAIR ORGANIC VODKA, SUZE, HONEY , LEMON
 SO M I N T Y ~ NORMANDINE GIN, PAGES VEDRENNE CRÈME DE MENTHE, MINT, TONIC, LEMON

LES BIÈRES & CIDRE

- DRAUGHT:** ALLAGASH WHITE \$9 ~ KRONENBOURG LAGER \$9 ~ LAGUNITAS IPA \$10
BOTTLES: DUVEL \$12 ~ LA CHOUFFE CHERRY \$10 ~ AVAL CIDER \$9

LES VINS

BLANCS & SPARKLING

	GLASS	BOTTLE
BORDEAUX BLANC, CHÂTEAU DE TASSIN, 2019, SEMILION, SAUVIGNON BLANC.....	\$11	--
SAUVIGNON BLANC, DOMAINE DES MAZELLES, 2019.....	\$13	\$48
CHARDONNAY, MAISON DU GRAND PRÉ, 2017.....	\$12	\$45
MUSCADET SÈVRE ET MAINE, CHÂTEAU DE LA GRAVELLE, 2016, MELON DE BOURGOGNE.....	\$13	\$48
SANCERRE, CUVÉE VALÉRIE, 2019, SILEX, SAUVIGNON BLANC.....	\$15	\$58
VOUVRAY, DOMAINE LE CAPITAINE, 2017, LES PERRIÈRES, CHENIN BLANC.....	--	\$54
CHABLIS, DOMAINE SEBASTIEN DAMPT, 2019, CHARDONNAY.....	--	\$72
BLANC DE BLANC, DOMAINE LOUIS DE BELAIR.....	\$12	\$46
CHAMPAGNE GARDET, POL GARDERE NV, PINOT NOIR.....	\$24	\$90
CHAMPAGNE COLIN, BLANCHE DE CASTILLE NV, PREMIER CRU BLANC DE BLANC.....	--	\$120

ROSÉS

CÔTES DE PROVENCE, ORGANIC, CHÂTEAU RÉAL MARTIN, GRENACHE, CINSULT, SYRAH.....	\$13	\$45
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ROUGES

CÔTES DU RHÔNE, BOIS DE BRIGNON, 2018, SYRAH, GRENACHE.....	\$13	\$45
SYRAH, ORGANIC, LES VIGNERONS PARISIENS, 2016.....	--	\$68
MALBEC, CARAC TERRE, 2019.....	\$14	\$46
BORDEAUX, ORGANIC, CHÂTEAU LE GARDERA, 2018, MERLOT, CABERNET SAUVIGNON.....	\$14	\$49
COLIOURE, DOMAINE DE LA RECTORIE, 2018, GRENACHE, CARIGNAN.....	\$15	\$52
PINOT NOIR, MAISON DU GRAND PRÉ, 2017.....	\$14	\$48
GIGONDAS, DOMAINE GRAPILLON D'OR, 2017, GRENACHE, SYRAH.....	--	\$65
MARGAUX, MARQUIS DES MONS, 2016.....	--	\$78
ST EMILION GRAND CRU, N3 ANGELUS, 2016, CABERNET SAUVIGNON, MERLOT.....	--	\$155