

ARTISANAL CHEESES

Five rotating limited-production cheeses. 15.95

STARTERS

DUCK FAT POMMES FRITES Dijonnaise or red pepper ketchup.....	4.95 / 6.95
MUSHROOM DUXELLES Mushrooms, sherry cream sauce, shallots, country bread.....	7.95
ALSATIAN HAND PIE Roasted chicken thighs, sauerkraut, fromage blanc.....	7.95
CRAB CAKE PETITE CHOU Pickled pear, butternut squash, pumpkin seeds, frisee, roasted shallot aioli.....	11.95
ONION SOUP GRATINÉE.....	7.95
TOMATO ARTICHOKE.....	4.25 / 5.50

SPECIALTY SALADS

STUFFED POACHED PEAR Goat and gorgonzola cheese stuffing, spiced walnuts, arugula, mustard vinaigrette.....	9.95
WINTER GREENS Butternut squash, sunflower seeds, bacon vinaigrette, fromage fort croute.....	9.95
FARMSTAND Beets, arugula, oranges, gorgonzola, sugared pecans, blackberry vinaigrette.....	9.95
ROTISSERIE CHOPPED COBB Rotisserie chicken, chopped farmer greens, tomatoes, red onion, avocado, gorgonzola, bacon, hard boiled egg, buttermilk herb dressing.....	12.95
WARM QUINOA Brussels sprouts, butternut squash, caramelized onion, pumpkin seed vinaigrette, butternut squash and micro greens slaw.....	9.95

ADD A SEARED CHICKEN BREAST FOR 7.95	ADD ONE CRAB CAKE FOR 9.95	ADD 2 OZ ROTISSERIE CHICKEN FOR 2.50	ADD A SUNNY SIDE UP EGG FOR 2.50
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SAVORY CRÊPES

Served with seasonal greens dressed in shallot tarragon vinaigrette.

BOEUF BOURGUIGNON CRÊPE Braised beef, carrots, pearl onions, mushrooms, lardons,.....	15.95
RATATOUILLE CRÊPE PROVENÇAL Zucchini, eggplant, onions, tomatoes, feta.....	12.95
BENEDICT CRÊPE Ham, gruyère, sunny side up egg, Bernaise.....	12.95
SHRIMP AND CRAB MORNAY Shrimp, crab, caramelized onion, potato, sauce Mornay.....	15.95
CHICKEN CRÊPE Chicken breast, arugula, mushrooms, sherry cream.....	14.95

~ Please see the reverse side for our list of sweet crêpes ~

PETITE CHOU

BISTRO AND CHAMPAGNE BAR

SPECIALTIES

LE CLUB

Thinly sliced toasted brioche, rotisserie chicken, dijon and aioli, bacon, cucumbers, avocado. Served with seasonal greens. 11.25

LE CLUB SALMON

Thinly sliced toasted brioche, Ora King smoked salmon, bacon, greens, red onion, avocado, aioli. Served with seasonal greens. 14.95

CHICKEN SALAD PATACHOU

Chicken Salad Patachou, fresh fruit, housemade baked treat. 10.95

CROQUE SANDWICHES

Served with seasonal greens dressed in shallot tarragon vinaigrette.

CROQUE PETITE CHOU Ham, Brie, mushrooms, béchamel, dijonaise..	12.95
CROQUE MONSIEUR Ham, gruyère, creamy béchamel, dijonaise.....	12.95
CROQUE MADAME* Croque Monsieur, sunny side up egg.....	14.95

BURGERS AND FRITES

PETITE CHOU BURGER Fischer Farms local Angus blend, Brie, caramelized onion, sautéed mushrooms, brioche bun.....	15.25
ORGANIC WHOLE GRAIN BURGER Red wheatberry, lentils and barley, sundried tomato nut butter, pickled red onion, pommes frites.....	11.25
BROKEN YOLK BURGER* Add a sunny side up egg.....	2.50

TARTINES

Served with seasonal greens dressed in shallot tarragon vinaigrette. Avocado may be added to your tartine for 1.60. Frites may be added for an additional 2.95.

ORA-KING SMOKED SALMON™ Ora-King™ clear water smoked salmon, capers, red onion, crème fraîche.....	14.95
ROTISSERIE CHICKEN Greens, avocado, aioli, pickled red onion.....	9.75
PIG & FIG PATÉ Local Folks mustard, cornichon, country bread, greens.....	11.95
CHICKEN SALAD Greens, cucumber, aioli.....	9.75

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BROKEN YOLK SANDWICHES

Two sunny side up eggs on toast with a cup of fresh fruit.

BROKEN YOLK WITH BACON* White cheddar, bacon.....	10.25
BROKEN YOLK PETITE CHOU* Sautéed mushrooms, brie..	9.75
CRAB CAKE BROKEN YOLK SANDWICH*.....	17.25

ADD AVOCADO FOR 1.60

ADD ORA-KING CLEAR WATER SMOKED SALMON FOR 5.25

OMELETTES

Omelettes are served with seasonal greens dressed in shallot tarragon vinaigrette and your choice of toast. For Udi's Whole Grain Gluten Free toast add 1.50. Egg white omelettes for 1.00 additional. Frites may be added for 2.95. No substitutions.

OMELETTES Toast, seasonal greens.....	11.25
EVERYONE'S FAVORITE Potatoes, bacon, crème fraîche, white cheddar	
THE HIPPIE WITH A BENZ Spinach, tomatoes, mushroom, Feta	
THE FRENCHIE Ham, caramelized onions, horseradish, Swiss	
PETITE CHOU Garlic sausage, oyster mushrooms, fresh chives, Gruyere	
OMELETTE OF THE DAY Chef's selection. No substitutions.	
OMELETTE Three eggs, three ingredients, toast, seasonal greens.....	11.25
INGREDIENTS Bacon, Ham, Garlic Sausage, Swiss, Brie, Feta, Goat Cheese, White Cheddar, Crème Fraîche, Tomatoes, Mushrooms, Avocado, Red Onion, Peppers, Caramelized Onion, Spinach, Arugula, Jalapeño, Fresh Chives, Horseradish, Salsa, Local Folks Grainy Mustard.....	1.60/each

BREAKFAST SPECIALTIES

BRIOCHE FRENCH TOAST Warmed syrup, sugared pecans, powdered sugar. With a cup of fresh fruit.....	8.95
SMOTHERED FRIED CHICKEN Toasted English Muffin served open-faced, mushroom duxelle, sunny side up egg.....	14.95
ROOT VEGETABLE HASH Parsnip, carrot, rutabaga, turnip, caramelized onion, Raclette, two sunny side up eggs.....	14.95
Add garlic sausage.....	1.60

ODDS AND ENDS

FRESH FRUIT SALAD.....	4.50 / 7.25
With premium vanilla Greek yogurt.....	5.75 / 7.50
PATACHOU GRANOLA Sundried Michigan cherries, raisins, almonds, toasted oats. Bowl with whole, skim, or almond milk 5.95 // With yogurt 7.50 // With fresh fruit 7.95 // With fresh fruit and yogurt 8.50	
OLD-FASHIONED OATMEAL Bowl with brown sugar, whole, skim, or almond milk 5.95 // With fresh berries, bananas 7.95 // Side of sugared pecans, almonds or raisins 1.00	

CHAMPAGNE COCKTAILS

- PATACHOU PEACH ELIXIR Patachou Private Label Prosecco, Wilks & Wilson peach elixir
 MIMOSA Patachou Prosecco, orange juice
 FRENCH 75 Patachou Prosecco, Cognac, lemon, gomme
 KIR ROYALE Patachou Prosecco, raspberry essence
 LAVENDER Patachou Prosecco, lavender syrup
 DEATH IN THE AFTERNOON Patachou Prosecco, Absinthe, lemon

CHAMPAGNE COCKTAILS ~ 10.00 ^{per} BY THE PITCHER ~ 36.00

BEVERAGES

- STUMPTOWN COFFEE Refillable while you are here.2.95
 ESPRESSO/DOUBLE ESPRESSO.....2.75/3.50
 CAFFÉ MACCHIATO 3.75
 CAPPUCCINO/LATTE4.25
 AMERICANO4.25
 HOT FRENCH CHOCOLATE Frothed milk, dark chocolate, whipped cream.4.35
 PALAIS DE THÉ® HOT TEA Hand picked, premium teas..... 3.25
 ICED TEAS Freshly brewed daily2.50
 FRESH LEMONADE2.50
 ORCHID ISLAND ORANGE JUICE2.75/3.75
 V8 JUICE, MARTINELLI APPLE JUICE 1.95
 SOFT DRINKS Single can serving of Coke®, Diet Coke® and Sprite® ...1.95
 SMOOTHIES Daily fresh fruit combinations5.50
 VERO SPARKLING WATER.....3.50 l / 1.25 glass

OUR VERO WATER SYSTEM IS THE WORLD'S GREENEST BOTTLED WATER
 • STILL ^{per} SPARKLING AVAILABLE •

SWEET CRÊPES

Served warm with fresh ingredients.

- HARRISON'S Fresh berries, warm chocolate ganache, crème anglaise.6.75
 CHOCOLATE GANACHE Sugared pecans, powdered sugar.....6.25
 BROWN SUGAR AND BANANA Bananas, warmed caramel sauce, slivered almonds6.25
 FRESH BERRY Fresh berries, vanilla sugar, crème anglaise.....6.25
 FRENCH CRÊPES FINES SUCRÉE Cinnamon Sugar, Plain Sugar, Vanilla Sugar. Whipped cream, powdered sugar..... 3.25
 NUTELLA®5.25

DESSERTS

- CHOCOLATE POTS DE CRÈME5.95
 HOT FUDGE SUNDAE PETITE CHOU Two scoops of gelato, warm dark chocolate ganache, housemade brittle, whipping cream..... 7.25
 PROFITEROLES Puff pastry, vanilla gelato, dark chocolate ganache.6.95
 LEMON TART Shortbread crust, baked lemon curd filling, berries.6.25
 HOUSEMADE GELATO Vanilla Bean, Chocolate and Pistachio. Single scoop 3.50 Double scoop 4.25

LOCAL CRAFT BEER

- SUN KING PALE ALE 6.00
 BOULEVARD TANK 7 7.00
 SUN KING OSIRIS 6.00
 PEOPLE'S IMPERIAL BROWN 6.00

...AND OUR ROTATING LOCAL SELECTION

HANDMADE COCKTAILS

- FRENCH MARTINI St Germain, Vodka, Lemon Twist, Prosecco 10.00
 OLD FASHIONED JTS Bourbon, Averna Amaro, Cherry Liqueur, Orange Liqueur, Bitters, Muddled Orange 11.00
 JAPANESE A.E. Dor VS Cognac, Adelaide's Orgeat, Lime Juice, Angostura Bitters, Kirsch Cherry 12.00
 RUM-PEAR-STILTSKIN Zacapa Rum, St. George Spiced Pear Liqueur, Orange Juice, Orange Twist 12.00
 TEQUILA MOCKINGBIRD Tequila Blanco, Lime Juice, Orgeat, Lime Zest 10.00
 DUCK DUCK GRAPEFRUIT Bluecoat Gin, Grapefruit Juice, Tarragon Syrup, Hopped Grapefruit Bitters, Grapefruit Twist 10.00
 BOURBON APPLE JTS Brown Bourbon, Apple Cider Reduction 10.00
 GREEN MIDNIGHT QUEEN Vodka, Green Chartreuse, Orange Bitters, Agave, Lemon Juice 11.00

CHAMPAGNE

	DISTINCTION	REGION	GLASS	BOTTLE
Lucien Albrecht Cremant Brut • French Baguette • Salted Apples • Caramelized Sugar	Pinot Blanc	Alsace	12	42
Gloria Ferrer Brut • Pear • Toasted Almond • Apples	Pinot Noir/Chardonnay	Sonoma	9	30
Gratien & Meyer Brut Rosé • Creamy Mousse • Red Raspberry • Baked Red Apple Skin	Cab Franc/Chard/Chenin Blanc	Saumur	10	34
Laurent Perrier Brut	Chard/Pinot/Meunier	Champagne	15 (187 ml Split)	
Charles Ellner Reserve	Chardonnay/Pinot Noir	Champagne		58
Ruinart	Blanc de Blanc	Champagne		86

VINS BLANC

	DISTINCTION	REGION	GLASS	1/2 BOTTLE	BOTTLE
Guillemarine • Minerality • Yellow Plum • Citrus Blossom	Picpoul de Pinet	Languedoc	8	16	26
Charles Gonnet • Soft Pear • Distinct Acidity • Lemon Curd	Jacquere	Chignin	9	18	32
Gerard Bertrand • Apricot Nectar • Star Anise • Spiced Orange	Viognier	Languedoc	9	18	32
La Chasse • Almond Blossom • White Peach • Round Minerality	Grenache Blanc/Rousanne	Rhone	9	18	32
Cave De Lugny "Les Charmes" • Golden Apple • Stoned Gunflint • Creamy Custard	Chardonnay	Burgundy	12	24	42
Domaine des Aubuisières • Glazed Pear • Almond • Honey-Scented Acacia	Chenin Blanc	Vouvray	13	26	46

VINS ROSÉ

	DISTINCTION	REGION	GLASS	1/2 BOTTLE	BOTTLE
Barton & Guestier • Charred Peaches • Succulent Red Raspberry • Toasted Pine Nuts	Grenache/Cinsault/Syrah	Provence	10	20	34

VINS ROUGES

	DISTINCTION	REGION	GLASS	1/2 BOTTLE	BOTTLE
Chateau de Corelles • Ripened Strawberries • Brandied Pear • Softly Brash Plum Skin	Gamay	Beaujolais	12	24	42
Charles Audoin • Coravin Pour • Refined Red Cherry • Velvet Tannins	Pinot Noir	Marsannay-la-Côte	20	40	74
Chat de Manissey "La Belle Étoile"	Syrah/Grenache	Tavel	9	18	30
• White Pepper • Savory Raspberry • Black Plum					
Volvoreta Flores de Cerezo • Date and Cherry Pie • Dark Chocolate Shavings • Moroccan Spice	Tinta de Toro	Castilla Y Leon (SP)	12	24	42
Domaine la Garrigue • Dark Chocolate Goji • Smoky Peppercorn	GSM	Cotes du Rhone	9	18	30
Chateau St. Sulpice • Creamy Black Cherry • Softened Merlot Dominate	Right Bank Bordeaux	Saint Emilion	10	20	34
Chateau Barreyre • Brandy Soaked Cherries • Charred Tobacco Leaves	Left Bank Bordeaux	Medoc Superieur	13	26	46
Chateau Montus "Torus" • Succulent Black Plum • Melt Away Tannins	Tannat	Madiran	11	22	38