

ET VOILÀ!

FRENCH BISTRO

BRUNCH MENU

SANDWICHES

LAMB SLIDERS.....13

House made lamb sliders, brioche bun, fries and harissa

CROQUE MONSIEUR.....12

Ham, Emmental cheese, fig and whole grain bread, béchamel sauce

CROQUE MADAME.....13

Ham, Emmental cheese, fig and whole grain bread, béchamel sauce, sunny side up egg

SMOKED SALMON BLT.....14

Smoked salmon, bacon, brioche, arugula, roasted tomato, pickled cucumber, basil aioli

MUSSELS



20

~MOULES MARINIÈRE~

White wine, garlic, shallot, herb butter, cream
Served with fries

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Our mussels are from Penn Cove, Washington State.

FROMAGES



~FOURME D'AMBERT~

~MONTBOISSIER~

~CAMEMBERT~

~CREMEUX~

~REBLOCHON~

Served with fig country bread and garnitures

ONE....7 TWO....10 THREE....13



BRUNCH

- **BAGUETTE ET CONFITURE** 4
- French bread, butter and jam
- **ASSORTIMENT DE MINI VIENNOISERIES** 12
- Mini pastry basket, croissant, almond croissant, chocolate croissant, brioche, fig bread, baguette
- **YAOURT ET GRANOLA, CONSOMMÉ DE FRAISES ET BASILIC..** 8
- Granola and yogurt, fresh berries, basil-strawberry consommé
- **PAIN PERDU, SIROP D'ÉRABLE** 10
- French toast, huckleberry maple syrup.
- **COUPE DE FRUITS FRAIS** 7
- Fresh mix berries, basil-strawberry consommé
- **SALADE DE CREVETTES** 15
- Bibb lettuce, pan seared shrimp, feta, tangerines, hazelnut vinaigrette
- **SALADE D'ÉTÉ** 13
- Farro, roasted peaches, fava beans, artichokes, burrata cheese, pistachios, fig and balsamic vinaigrette
- **RAVIOLI AUX CHAMPIGNONS** 13
- Homemade mushroom ravioli, white truffle oil, parmesan, Port wine mushroom sauce
- **QUICHE LORRAINE** 13
- Homemade quiche with bacon, onion, Emmental, organic mixed greens
- **BRAISÉ DE BOEUF, POMME SAUTÉES** 17
- Short rib hash, poached egg, roasted potatoes, bell pepper compote
- **PLANCHE DE CHARCUTERIE ET FROMAGES** 21
- Charcuterie and cheese board, garnishes and fig country bread
- **TRADITIONNEL COQ AU VIN, POMME SAUTÉES** 22
- Braised chicken leg, roasted fingerling potatoes, bacon, red wine sauce
- **PALETTE DE BOEUF GRILLÉE, FRITES** 24
- Grilled flat iron steak, organic mixed greens, french fries, peppercorn sauce

SPLIT CHARGE 2.5
Chef owner: Vincent Viale

*Consuming raw or undercooked meat, fish or egg may increase the risk of food borne illness.

We are not your typical brunch spot. We take pride in our food, each dish is made to order. Please be patient, it will be worth it!

CHAMPAGNE ET JUS DE FRUIT

ONE BOTTLE OF CHAMPAGNE

With Bottomless Juice Flights
(Orange, Cranberry, Apple, Grapefruit,
Strawberry-Banana, Guava)

20

CHAMPAGNE DRINKS

MIMOSA

Orange Juice

BELLINI

Giffard Peach Liqueur

RUBY

Elderflower Liqueur, Ruby Red Grapefruit

BUBBLING GUAVA

Guava Purée

6

LE COIN BLOODY MARIE

BLOODY MARIE TOUT SIMPLE

Skyvodka, Housemade Bloody Mary Mix,
Garden Garnish

7

BLOODY MARIE DE LUXE *

Tito's Vodka, Housemade Bloody Mary Mix,
and The Et Voila! Special Garnish.

12

*not vegetarian

COCKTAILS

HUCKLEBERRY BOURBON

Bourbon, Huckleberry Syrup, Lemon Juice,
Orange Bitters

CUCUMBER-GINGER COOLER

Gin, Ginger Syrup, Elderflower Liqueur, Lemon,
Cucumber Water, Basil, Seltzer

SWEET TEA SMASH

Sweet tea Vodka, Lemon Juice, Ginger Syrup,
Muddled raspberries and Mint Leaves, Soda Water

SUMMER SPRITZ

Aperol, Sparkling Wine, Grapefruit Juice

CLASSY PALOMA

Tequila Blanco, Agave, Elderflower Liqueur,
Grapefruit Juice, Lime, Mesquite Smoked Salt Rim

TEQUILA MOCKINGBIRD

El Jimador Tequila, Orange Curacao, Lime, Agave,
Passion Fruit-Raspberry Puree, Habanero Bitters

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NON-ALCOHOLIC

VIRGIN SMASH

Passion Fruit-Raspberry Puree, Lime, Agave,
Habanero Bitters

FRESH HONEY-GINGER LEMONADE

Lemon Juice, Honey, Ginger Syrup,
Lavender Bitters, Splash of Seltzer

SOULFUL CUCUMBER COOLER

Lemon Juice, Cucumber Water, Ginger Syrup,
Basil, Orange Blossom Water, Seltzer

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JUICE SELECTION

Fresh Squeezed Orange Juice.....	5
Fresh Squeezed Grapefruit Juice	5
Apple, Pineapple, Cranberry, Tomato,	3
Guava, Strawberry-Banana	4

DRINK MENU

COFFEE & TEAS

COFFEE	3.5
ESPRESSO.....	4
CAPPUCCINO	4.5
LATTE	4
ICED COFFEE	3.5
HOT TEA (Mighty Leaf).....	4
Green: Organic Green Dragon, Marrakesh Mint Herbal: Lemon Ginger Twist, Chamomile-Citrus Black: Organic Breakfast, Organic Earl Grey, Orange Dulce, Vanilla Bean	
ICED TEA 16.9 OZ	5

WINE BY THE GLASS WHITE

CHAMPAGNE & SPARKLING HARD CIDER KYSTIN OPALYNE

Normandy

HURÉ FRÈRES N/V BRUT

Champagne..... 15

CHARDONNAY

STORYPOINT

California, Sonoma

BOURGOGNE BLANC ALIANE

Burgundy, Côte de Beaune

SAUVIGNON BLANC

FLINT AND STEEL

California, Napa

SANCERRE DOM. GIRAULT

Loire Valley..... 14

GRENACHE ROSÉ

CH DE LAUZADE

Côte de Provence.....9

RED

CABERNET SAUVIGNON

AUSTERITY

California, Paso Robles

CH. ST AHON

Bordeaux, Haut-Médoc..... 13

PINOT NOIR

ELOUAN

Oregon

BOURGOGNE ROUGE ALIANE

Burgundy, Côte de Beaune

SYRAH & GRENACHE

CÔTES DU RHÔNE

DOMAINE DE GARANCE

Southern Rhône

CARIGNAN-SYRAH

CH. DU GRAND CAUMONT

Languedoc, Corbières