



lunch menu

STARTERS

Soupe du jour A variety of regional & seasonally prepared soups (please ask your server)	small 5	large 7
Lobster bisque Creamy soup broth with hints of lobster, served with toasted baguette slices	small 5	large 7
Shrimp chips Airy, shrimp flavored chips served with a seasonal house made dipping salsa		5.9
Pâté chaud Vietnamese puffed pastries filled with ground pork, pork liver pâté and minced onions		6
Egg rolls Crispy fried rolls with shrimp, ground pork, wood ear mushrooms & glass noodles, served with a house dipping sauce		4.5
Summer rolls Fresh rolls in rice paper with shrimp, rice vermicelli, mint & choice of chicken or pork, served with a hoisin peanut sauce		4.9
🍷 Vegetarian summer rolls Fresh rolls wrapped in rice paper filled with mushrooms, mint & vermicelli, served with a hoisin peanut sauce, with tofu (add 1)		4.9
🍷 Panko breaded tofu Drizzled with our house made sweet and tangy sauce		6
Charcuterie platter Prosciutto, sopressata, pork liver pâté, dry salami, olives, basil pesto, cornichons, served with toast points		10.5
Cheese platter Selection of european cheeses served with grapes & toast points		10
Raw honeycomb Handcut from the hive, paired with a creamy bleu cheese, spicy candied pecans, grapes & toast points (can be served as a dessert)		10.5

SPECIALTIES

Phở Vietnamese rice noodle soup served with fresh herbs & choice of meat Traditional (lean beef & brisket) Pho tái (lean beef) Pho gà (chicken)		8.9
Mì vit tiêm Vietnamese & chinese egg noodle soup served with roasted duck, shitake mushroom & bok choy		12.5
Chicken noodle soup Glass noodles, shredded chicken & fresh herbs, with shrimp (add 2.5)		8.9
Wonton noodle soup Egg noodles, pork wontons, shredded chicken, shrimp, topped with caramelized onions & herbs, served with a youtiao chinese fried bread stick		10.5
Bún Bowl of cooled rice vermicelli noodles served with lettuce, herbs, topped with crushed peanuts & your choice of: Grilled pork 10.5 Crispy egg rolls 9.5 Grilled pork & egg rolls 11.5 🍷 Baby bok choy & mushrooms 10 (Add pork skewer 4.5, Shrimp skewer 5.5, Tofu 2, Egg sunny side up 1.5)		
🍷 Baby bok choy Bok choy lightly sautéed with garlic, onions, mushrooms & topped with cilantro, with grilled shrimp (add 5.5), steamed shrimp (add 2.5), or tofu (add 2)		10
🍷 Vegetarian coconut curry Curry with tofu, baby bok choy, sweet bell peppers, onions, potatoes and mushrooms served with your choice of jasmine rice or french baguette.		11.5
Asian style beef stew Tender beef & carrots with a flavorful broth over rice vermicelli, topped with fresh herbs & served with a french baguette		10.5
🍷 Quiche Choice of bacon, ham or vegetarian. Served with a mixed green side salad with a dijon vinaigrette dressing. (Limited quantity. Please ask server for availability)		10.5

SANDWICHES

Bánh mì Vietnamese sandwich with pickled carrot, cucumber, cilantro, jalapeño, on artisan bread with choice of spicy or nonspicy house spread Grilled pork Char siu bbq pork Grilled chicken Traditional - pork liver pâté, salami, sopressata, jambon de paris (ham) (Add egg sunny side up 1.5)		8.9
🍷 Seasonal roasted vegetables served open faced Egg plant, zucchini, yellow squash, tomatoes, goat cheese, gruyère & bechamel on toasted french sourdough bread		8.5
Traditional Salami, jambon de paris (ham), gruyère, served on french baguette, with prosciutto (add 2.5)		8.9
BLT (served on choice of croissant, or french sourdough bread) Arugula, applewood smoked bacon, tomato & aioli sauce served on sliced french sourdough bread or croissant		8.5
Chicken salad (served on choice of croissant, or french sourdough bread) Chopped chicken breast with raisins, almond slices, lettuce, tomatoes & chopped bacon served on french sourdough bread or croissant		8.9
Egg salad (served on choice of croissant, or french sourdough bread) Served with lettuce & tomatoes on sliced french sourdough bread or croissant		8.5



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SANDWICHES

Parisian hot dog	8
Beef hot dog with caramelized onions, gruyère & mornay sauce served on french baguette	
Croque monsieur	8.9
Jambon de paris (ham), sautéed onions, gruyère, mushrooms & mornay sauce	
Croque madame	9.5
Jambon de paris (ham), sautéed onions, gruyère, mushrooms & mornay sauce topped with an egg sunny side up	
Croque mademoiselle	10.5
Grilled chicken, sautéed onions, gruyère, mushrooms & mornay sauce topped with an egg sunny side up	
Smoked salmon croissant	8
Salmon, cream cheese & chives, red onions, capers, & arugula served in a french croissant	
🍷 Mozzarella, basil & tomato	8.5
Olive oil & sea salt, drizzled with balsamic vinaigrette, served on a french baguette, with prosciutto (add 2.5)	

SALADS

🍷 Caprese salad	8.5
Mozzarella, tomato, basil with balsamic vinaigrette & sea salt, with prosciutto (add 2.5)	
🍷 Prosciutto salad	10.5
Spinach, spicy candied pecans, parmesan, dried cranberries served with a balsamic vinaigrette	
🍷 Baby greens with choice of chopped bacon, chicken, or mozzarella	10.5
Mixed greens, red onion, cucumber & tomatoes served with creamy parmesan, with grilled shrimp (add 5.5), or steamed shrimp (add 2.5)	
🍷 Vietnamese salad	10.5
Tossed with shredded chicken, lettuce, mint, red onion, and served with an asian dijon vinaigrette, with grilled shrimp (add 5.5), or steamed shrimp (add 2.5)	
🍷 Couscous salad	8.5
Grilled shrimp, roasted vegetables, tomatoes, red onions, olives, fresh mint, cucumbers served with a light citrus dressing	

KIDS DISHES

served with celery & carrots

Grilled cheese sandwich	
On pain de mie (white bread)	6
With jambon de paris (ham)	7
Hot dog	7
Beef hot dog served on a french baguette	
Croissant with ham	7
Jambon de paris (ham) & american cheese	

BRUNCH MENU

SERVED SATURDAYS 10:00AM - 2:30PM

Mimosa	6.5
Refreshing blend of champagne & chilled orange juice	
Breakfast sandwich	8
Freshly baked croissant or rustic country bread with egg sunny side up, gruyère, choice of jambon de paris (ham) or applewood bacon	
Crêpe wrap	8
Sweet crêpe filled with scrambled eggs, gruyère, chive & mornay sauce, with choice of jambon de paris (ham) or applewood bacon	
Alisia's monte cristo	8.5
With jambon de paris (ham), american cheese, strawberry jam & confectioners sugar	
French toast	9
French sourdough bread topped with fresh fruit, maple syrup & confectioners sugar	
Omelette	10.5
Tomatoes, red onions, mushrooms, gruyère, goat cheese, & choice of jambon de paris (ham) or bacon	
Smoked salmon platter	10
Salmon, cream cheese & chives, red onion, & capers served with a toasted baguette	

🍷 for strictly vegetartian preparation, please ask your server

*a gratuity of 18% will be added to tables seating 6 or more

Consuming raw or undercooked meats (pho traditional & pho lean beef), eggs, poultry or seafood may increase your risk of contracting foodborne illness - especially if you have certain medical conditions. Section 3-603.11, 2001 FDA Food Code