



The French Gourmet



Eggs and Such

Served with breakfast potatoes or mixed greens vinaigrette

Pastry Basket

Perfect for the table! Croissant, pain au chocolate, danish. Served with fruit and your choice of sabayon, chocolate ganache or jam. *no side

\$9 for 1
\$12 for 3

Vegetable Scramble

Sauteed spinach, mushroom, tomato, jack cheese, topped with avocado

\$16

Egg White Scramble

Sun dried tomatoes, spinach, chevre

\$18

Steak and Eggs

Flat Iron steak & two eggs any style with bearnaise sauce

\$23

Avocado Toast

Multigrain bread, Chevre, tomatoes, poached egg

\$18

American in Paris

Two eggs any style, thick cut brown sugar glazed bacon or carver ham steak

\$18

Breakfast Burrito

Eggs, potatoes, bacon, and jalapeño jack cheese in a flour tortilla with fresh salsa

\$16

Croissant Breakfast Sandwich

Toasted croissant, two fried eggs, prosciutto, swiss cheese, arugula, tomato, FG special sauce

\$17

Baked Eggs Provençale

Tomato Concasse, roasted red peppers, eggplant, and jack cheese

\$17

Benedicts

Served with your choice or mixed greens vinaigrette or breakfast potatoes

Classic

Two poached eggs on toasted English muffins and topped with real Hollandaise sauce & Traditional Canadian bacon

\$18

Florentine

Canadian bacon with creamed spinach and mushrooms

\$19

California

Sliced tomato & avocado

\$18

Crab Cake

\$24

Breakfast Menu 9AM-3PM

Omelets

Egg white option available + \$2

Served with your choice of mixed greens vinaigrette or breakfast potatoes

Florentine

Creamed spinach with mushrooms, ham and topped with real Hollandaise sauce (Available without ham)

\$16

Ham & Cheese

\$15

Vegetarian

Filled with ratatouille

\$15

Farmers

Bacon, potatoes, onions, bell peppers and Jack cheese

\$16

French Toast

FG Filled French Toast

Brioche filled with strawberries and mascarpone

\$18

Churro French Toast

Monte Christo style homemade country bread, cinnamon sugar, apple cream cheese frosting

\$18

French Gourmet Toast

House-made brioche, cinnamon, and vanilla egg batter, fresh berries, sabayon, ganache

\$16

Crepes

Nutella and Strawberry

Two hand-made crêpes with sugared strawberries, nutella and sabayon. Served with fruit

\$16

Eggs, Ham and Swiss Cheese

Two handmade crêpes filled with carver ham, Swiss cheese, scrambled eggs and breakfast potatoes

\$16

Florentine

Two hand-made crêpes filled with ham and creamed spinach and mushrooms, topped with real Hollandaise sauce (available without ham) and breakfast potatoes

\$16

Lemon Honey

Honey, mascarpone, lemon icing. Served with fruit

\$16

Guava Mascarpone

Mascarpone cheese, blueberry. Served with fruit

\$18

On The Side

Hollandaise Sauce

\$3

Brown Sugar Glazed Bacon

\$7

Ham

\$5

Two Eggs

\$5

Fresh Fruit

\$6

Half Avocado-Sliced

\$4

Breakfast Garlic and Parsley

\$5

Potatoes

Kennebec Hand-cut

\$6

French Fries

House or Cesear salad

\$6





The French Gourmet



Lunch Bites

Served baguette and butter or EV00

Soupe à l'Oignon Gratinée

Onion soup topped with a slice of French bread and melted Swiss cheese

Soupe du Jour

Escargots à la Bourguignonne

Half dozen escargots broiled in garlic herb butter

House Paté Plate

Cornichons, pickled garlic and onion chutney

Calamari Fritti

Served with cajun aioli

Dungeness Crab Cake

Served with house-made remoulade

Jumbo Shrimp Cocktail

Homemade cocktail sauce

Lunch Menu 11AM-3PM

Cup \$10

Bowl \$12

Cup \$8

Bowl \$10

\$9

\$12

\$16

\$22

\$15

Lunch Favorites

*Served with your choice of mixed greens vinaigrette, pomme frites or breakfast potatoes. Sub truffle fries +\$4

*Chicken Pot Pie

\$14

Baked from scratch

*The 1/2 Pound Hamburger

\$17

All-natural California grass-fed beef patty, our homemade bun with FG special sauce, baby arugula, tomato, and caramelized onions

Add: Swiss, blue, or brie cheese +\$2. Fried egg +\$2, glazed bacon +\$2

SUB: Beyond Burger +\$3

*FG Quiche

\$14

Your Choice of Lorraine, Spinach, Mushroom or Chili Verde, Broccoli cheddar

Steak Pommes Frites

\$22

Flat iron steak, hand-cut pommes frites, and chimichurri or Béarnaise

Moules Provençale

\$18

Black mussels, chorizo, shallots, garlic, white wine, thyme and pommes frites

Salmon Dijonaise

\$24

Baked filet with whole grain Dijon mustard, citrus, tarragon

Salads

Served baguette and butter or EV00

Caprese Salad

\$15

Vine ripe tomatoes, fresh mozzarella, basil, arugula, pistachios, balsamic/EV00

Salade Paysanne

\$15

Frisee, baby arugula, pear tomato, lardon, poached egg & champagne vinaigrette

FG Grilled Caesar Salad

\$13

Romaine hearts, croutons, and parmesan cheese with our Caesar dressing

Salade Nicoise

\$19

Traditional French salad with mixed greens tossed with potatoes, green beans, "genova Tonna" tuna, boiled egg, olives and topped with anchovies (optional)

Add :Grilled chicken breast +\$6, Salmon +\$12, Shrimp +\$11, Flat iron Steak +\$12

Paninis and Sandwiches

Served with your choice of mixed greens vinaigrette, pomme frites or breakfast potatoes. Sub truffle fries +\$4

Grilled Chicken Panini

\$16

Chicken breast with tomato, basil aioli and creamy fresh mozzarella

Grilled Caprese Panini

\$15

Vine ripe tomatoes, creamy fresh mozzarella, arugula, basil, and balsamic glaze

Vegan Panini

\$15

Grilled Vegetables with hummus and balsamic galze

French Dip

\$18

Shaved roast beef, caramelized onions, swiss cheese, au jus, horseradish cream on a baguette

Fish of the Day Sandwich

\$18

Fresh grilled fish, sun dried tomato aioli, pickled onions, arugula, tomato on a brioche bun

Croque Monsieur

\$16

Carver ham, Swiss cheese, béchamel grilled brioche | Add fried egg \$2



Gratuity will be added to parties of six or more.

\$6 split charge.

Menu and prices applicable to change without notice.

Please present any coupons or gift certificates when asking for bill.

MAX \$100 ITEX per party per day. *Maximum of 4 split checks per table *

Applicable sales tax will be added. We reserve the right to refuse service to anyone. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.