BISTRO DU JOUR®

BRUNCH

GOÛTERS
SNACKS

Gougères 8.25
Warm Cheese Puffs, Gruyère

Radis Au Beurre 9.25
Breakfast Radishes, Whipped Brown Butter, Sea Salt

Macaron Au Foie 3.25 Each
Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Pastry Basket 17.50
Today's Assortment

HORS D'OEUVRES
APPETIZERS

Soupe À L'Oignon 14.50
French Onion Soup, Gruyère, Baguette Crouton

Avoine De Nuit 11.50
Overnight Oats, Apples, Almonds,
Mixed Berries, Granola, Raspberry Coulis

Pamplemousse Brûlée 9.25
Champagne & Cardamom-Caramelized Grapefruit,
Madelines

Salade Verte 14.50
Avocado, Grapefruit, Radish,
Fennel, Red Wine Vinaigrette
Salmon* +8 or Skirt Steak* +10

Salade Lyonnaise* 15.50
Bacon Lardons, Poached Egg,
Brioche Croutons, Red Wine Vinaigrette
Salmon* +8 or Skirt Steak* +10

Parfait De Yoghurt 12.50
Vanilla-Infused Whipped Yogurt,
Toasted Oats, Housemade Jam, Berries, Almonds

LES PLATS
MAINS

Paris-Brest Au Saumon Fumé 19.50
Smoked Salmon, Choux "Bagel", Everything Spice,
Hard-Boiled Egg, Horseradish Cream Cheese,
Pickled Cucumber, Red Onion, Salmon Caviar

Pain Perdu 16.50
Brioche French Toast, Blueberry Compote, Chantilly Cream

Oeufs Au Plat* 16.50
Griddled Sourdough, Sunny-Side Up Eggs,
Mornay, Sautéed Mushrooms

Quiche Du Jour 15.50
Mixed Greens

Américain* 17.50
Eggs Any Style, Bacon, Crispy Fingerlings, Croissant

Omelette De Blancs D'Oeufs 17.50
Zucchini, Thyme, Goat Cheese, Crispy Fingerlings

Gauffres Belges 15.50
Belgian Waffle, Honey-Syrup Apples, Chantilly Cream

Croque Madame* 19.50
Baked Brioche, Black Forest Ham,
Sunny Side-Up Egg, Béchamel, Gruyère

Salade Niçoise 22.75
Tuna Confit, Sardines, Potatoes,
Green Beans, Hard-Boiled Egg, Tomatoes,
Olives, Cornichons, Dijon Vinaigrette

Burger Américaine 20.75
Double Patty, American Cheese, Special Sauce, French Fries

Filet De Saumon Rôti* 26.75
Pan-Roasted Salmon, Ratatouille,
Cucumber-Sorrel Salad, Remoulade

Steak Frites* 37.00
Skirt Steak, Maître D'Hotel Butter, Watercress Salad, French Fries

Vol-Au-Vent De Champignons* 21.75
Puff Pastry, Wild Mushrooms, Poached Egg, Comte,
Baby Spinach, Truffle Cappuccino

CÔTÉS
SIDES

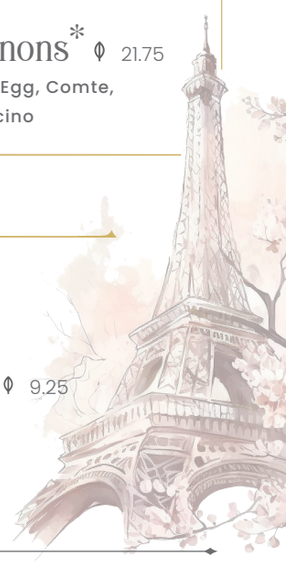
Pommes Frites 6.25

Oeufs 7.25

Lard 7.25

Macaroni Au Gratin 9.25

Pommes De Terre Écrasées 7.25



A KNEAD Restaurant
Le Chef Executif: Pablo Senovio
Follow Us /BistroDuJour

Please Notify Us Of Any Allergies
*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
= Vegan = Vegetarian = Gluten Free

Service @ DU JOUR
A 20% gratuity is customary and appropriate.
Parties of 5+ will be charged a 20% gratuity.
Please, no more than 4 credit cards per table.

BISTRO DU JOUR

COCKTAILS

Mimosa 11.50
Fresh-Squeezed Orange Juice, Bubbles

Bellini 11.50
Blood Peach, Bubbles

Bloody Mary 14.50
Tito's Vodka, Fresh Tomato Juice, Chipotle, Crystal Hot Sauce, Horseradish, Smoked Paprika

Côte d'Émeraude 16.50
ODVI Armagnac, Benedictine, Honey, ANXO Apple Cider Syrup, Lemon

Colette's Punch 12.50
Mango-Infused Vodka, Rhubarb Liqueur, Cassis, Ginger, Lemon, Bubbles
Pitcher (serves 5) 55

At Last 21.75
Ford's Gin, Green Chartreuse, Luxardo Maraschino, Clarified Milk, Toasted Coconut, Orange Bitters

Champs Élysées 15.50
Maison Rouge VSOP Cognac, Green Chartreuse, Lemon, Angostura Bitters

Air Mail 14.50
Brugal Seco White Rum, Dos Maderas 5+5 Rum, Lemon, Honey

French 75 14.50
Green Hat Gin, Lemon Verbena, Lemon, Bubbles

Vêpres 18.50
Citadelle Vive Le Cornichon! Gin, Grey Goose Vodka, Cocchi Americano, Olive

La Belle Vie 15.50
Corazón Blanco Tequila, Aperol, Grand Marnier, Pamplemousse

L'APÉRITIF 12.50

RICARD PASTIS

Dubonnet
Lillet Blanc
Lillet Rosé
Bonal Quinquina
Pernod Absinthe
Pineau des Charentes
Suze
Dolin Dry
Dolin Rouge

Kir
Crème De Cassis, White Wine

Kir Royale
Crème De Cassis, Bubbles

Americano
Campari, Dolin Sweet Vermouth, Soda

Aperol Spritz
Aperol, Bubbles, Soda

Hugo Spritz
St. Germain, Mint, Bubbles

BOISSONS SANS ALCOOL 9.25
SPIRIT FREE LIBATIONS

Colette's Garden
Cassis, Pineapple, Ginger, Lemon, Bubbles

Péché Pétillant
Peach, Ginger, Lemon, Leitz Eins Zwei Zero Sparkling Riesling

Chapelet
Ceder's Classic, Strawberry, Lime, Salt

BIÈRE
BEERS

DRAFT

Atlas District Common	Lager DC / 5%	7.25
Right Proper Raised by Wolves	Pale Ale DC / 5%	8.25
Aslin Power Moves	IPA VA / 5.5%	9.25
Denizens Southside	IPA MD / 7.2%	9.25
Evolution Exile	Red Ale MD / 5.9%	8.25
RAR Groove City	Hefeweizen MD / 5.2%	8.25

BOTTLES & CANS

Kronenbourg 1664	Lager, France	8.25
Kronenbourg 1664 Blanc	Wheat Beer, France	8.25
Houblon Chouffe	IPA, Belgium	9.25
Brouwerij Westmalle	Triple Belgium	12.50
Pigeonelle Loirette	Saison, France	10.50
Founders 'Breakfast'	Stout Grand Rapids, MI	10.50
Bud Light	USA	6.25
Michelob Ultra	USA	7.25
Modelo Especial	Mexico	7.25
Corona Extra	Mexico	9.25
ANXO Dry	Cider Washington, DC	9.25
Heineken 0.0	Non Alcoholic, German	7.25