



French Bistro • Full Bar • High Tea • Weekend Brunch • Custom Cakes • Private Events

BRUNCH MENU

HORS D'OEUVRES

- SPINACH DIP \$10
- FIG AND CHEESE TARTINE \$10
Roasted Fig Jam, Honey Compressed Apples, Candied Pecan, Brie, Baguette
- DEVILED EGGS \$10
- ESCARGOT BOURGUIGNONNE \$14
Absinthe Butter, French Herb, Roasted Garlic
- SMOKED SALMON TARTINE \$13
Creme Cheese, Red Onion, Dill
- RATATOUILLE TARTINE \$11
Whipped Goat Cheese, Basil Pisto

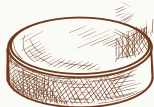
FRUITS DE MER

- SHRIMP COCKTAIL \$16
Lemon, Cocktail Sauce
- OYSTERS ROCKAFELLER \$16
Spinach, Bèarnaise, Parmesan
- CRISPY CALAMARI \$14
Onions, Peppers, Remoulade
- STEAMED MUSSELS \$16
White Wine, Garlic, Rosette Salami

SOUPES & SALADES

- CHOPPED SALAD \$13
Gem Lettuce, Tomato, Peppers, Cucumber, Mozzarella
- CAESAR \$11
Romaine, Parmesan, Croutons
- SHIRAZI SALAD \$13
Arugula, Avocado, Tomato, Cucumber, Feta
- NICOISE SALAD \$14
Roasted Vegetables, Chèvre, Onion, Tomato, Hard Boiled Egg, Poppyseed Vinaigrette, Country Bread
- BETTERAVE A L'ORANGE \$13
Roasted Beets, Candied Orange, Mousseline, De Chèvre, Fig Vinaigrette, Smoked Salt
- ROQUETTE AUX FRAISES \$13
Arugula, Strawberry, Cucumber, Red Onions, Grapes, Orzo, Feta, Strawberry Vinaigrette
- Add: Grilled Avocado \$4
- Blackened Salmon \$10
- Chicken Paillard \$8
- Steak (3oz) \$11
- Shrimp \$10
- TOMATO BISQUE \$9
Crème Fraiche
- ONION SOUP GRATINE \$10
Crouton, Comte Cheese

FROMAGE & CHARCUTERIE



- CHEESE \$18
Fruit, Honeycomb, Baguette
- CHARCUTERIE \$20
Old Fashioned Mustard, Cornichon

SANDWICHES

- CROQUE MADAME \$15
Gruyere Cheese, Sunny Side Up, Broiche, Country Ham
- BURGER \$16
Brie, Arugula, Truffle Aioli, Brioche Bun
- LE PASTRAMI SANDWICH \$16
Apple Fennel Sauerkraut, Avocado, White American Cheese, Brioche
- FRENCH DIP \$18
Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus, Baguette

Choice of Pommes Frites, Green Salad, or for \$3 more Tomato Bisque, French Onion Soup, Caesar Salad

BRUNCH



- AVOCADO TOAST \$14
Poached Eggs, Bacon, Goat Cheese, Brioche
- CROISSANT BENEDICT \$16
Paris Ham, Poached Eggs, Sauce Hollandaise
- RICOTTA PANCAKES \$14
Berry Compote, Maple Syrup
- BREAKFAST CREPE \$15
Paris Ham, Comte Cheese, Soft Scramble, Tomato
- SHORT RIBS HASH \$18
Spinach, Roasted Potatoes, Bell Peppers, Poached Egg, Hollandaise Sauce
- FRENCH TOAST \$14
Seasonal Berries, Chantilly Cream
- FRENCH OMELETTE \$15
Spinach, Onion, Peppers, Boursin Cheese
- STEAK & EGGS \$32
Petit Filet Mignon, Fried Eggs, Sause Bernaise
- QUICHE DU JOUR \$16
Petit Salad, Ask Server About Ingredients of the Day
- PRIME RIB CREPE \$18
Roasted Mushrooms, Gruyère Cheese, Arugula, Horseradish Sauce, Raclette

HIGH TEA EDITH'S

High tea service is offered daily between 11am-6pm. Please ask your server for a high tea menu. \$45/person. 48hr in advance to book. Gratuity is automatically added.



GARNITURES

- Brussels Sprouts
- Broccolini
- Macaroni Gratin
- Pommes Frites
- Pommes Purée
- Truffle fries (\$10)

PLEASE DRINK RESPONSIBLY 2898279

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