café, bières et la cuisine française,

**Hors d’Oeuvres**

**ESCARGOTS** | $12
- Garlic, parsley, butter

**BELGIAN POMMES FRITES** | $7
- Ketchup, herb mayonnaise

**CHARCUTERIE** | $13
- Daily selection, pickled vegetables, whole grain mustard

**FROMAGE DU JOUR** | $10
- Daily selection of cheese, with paired accompaniments

**French Onion Gratinée** | $8

**SOUPE DU JOUR** | CUP $4 | BOWL $6

**Entrees**

**BENEDICT** | $12
- Two eggs poached, ham, English muffin, pommes lyonnaise

**QUICHE** | $12
- Daily quiche, small salad

**MEURRETTE** | $11
- Wild mushrooms, red wine, pork belly, poached eggs, pommes lyonnaise

**LUCAS** | $11
- Two eggs scrambled, goat cheese, chives, roasted tomato, pommes lyonnaise, toast

**OMELETTE AUX FINES HERBS** | $12
- Chervil, parsley, tarragon, chives, gruyere, small salad, toast

**HOUSE SAUSAGE** | $14
- Chicken & sage sausage, polenta cake, sunny side eggs

**BELGIAN TOAST** | $12
- Banana walnut bread, framoise lamic batter, walnut maple syrup, fresh fruit

**STEAK & EGGS** | $24
- Hanger steak, two eggs, red wine veal jus, pommes frites

**FRISEE AUX LARDON** | $13
- Pork belly lardons, frisee, spinach, duck confit, fried egg, warm bacon vinaigrette

**SALADE NICOISE** | $14
- Marinated tuna, potato, olives, egg, tomato, onion, haricot verts, white anchovies, dijon vinaigrette

**GRILLED VEGETABLE CREPE** | $13
- Summer squash, mushroom, romesco, mornay, small salad

**DARIO’S CHEESEBURGER** | $14
- Caramelized onion, gruyere, dario’s brasserie sauce, pommes frites

**BRASSERIE BURGER** | $16
- Hanger & short rib patty, bacon, camembert, cornichon, frisee, mustard aioli, pommes frites

**CROQUE MADAME** | $14
- Ham, gruyere, bechamel, fried egg, pommes frites, small salad

**BLT** | $12
- House braised pork belly, tomato, lettuce, herb mayo, pommes frites

**Sucre**

**ALMOND CROISSANT** | $4

**PAIN AU CHOCOLAT** | $4

**DARK CHOCOLATE MOUSSE** | $7
- Almond florentine, raspberry

**PASSIONFRUIT OPERA CAKE** | $8
- Caramel, almond sponge cake, chocolate ganache, ice cream

**STREET VENDOR CREPE** | $7
- Daily selection of fillings

**ICE CREAM DU JOUR** | $6
- Today’s ice cream flavor & accoutrements

**BEER FLOAT** | $7
- Lindeman’s framboise, vanilla ice cream

**Brasserie Grilled Vegetable Crepe**

**Bloody Mary** | $9
- House infused vodka with our dario’s brasserie bloody mary mix garnished with house bacon lardons, cornichon, celeriy, olive, lemon & lime

**ICE CREAM DU JOUR**
- Today’s ice cream flavor & accoutrements

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your server of any allergies.