



Le Casse Croûte

Available all day

*Pain et Beurre <i>"Half baguette, butter, confiture"</i>	\$2.50
*Amandes à l'espagnole <i>"Almonds sautéed in olive oil with coarse sea salt"</i>	\$4.00
*Olives marinées <i>"A selection marinated with pastis, orange and garlic"</i>	\$4.00
*Yaourt fabrication maison au miel et noix <i>"House-made yogurt with honey and walnuts"</i>	\$4.00
*Les tartines <i>"Open faced sandwich, whole or cut for snacking; ham, liver terrine, chèvre or pâté"</i>	\$6.00
*Salade verte <i>"Green salad with mustard and hazelnut vinaigrette"</i>	\$5.00
*Crevettes fumées sur salade de lentille <i>"House smoked prawns served cold with lentils, cucumber and spring onions"</i>	\$9.00
*Œufs plats, jambon et fromage <i>"Two eggs broiled with ham and gruyère" †</i>	\$8.00

La Charcuterie

*Boudin blanc aux griottes et ses betteraves marinées <i>"Sliced chicken-pork sausage, grilled and served with a soft boiled egg and marinated beets" †</i>	\$9.00
*Saucissons séchés à l'huile <i>"Air dried country sausage marinated with garlic and chilies"</i>	\$5.00
*Gâteau au foie de volaille <i>"Smooth chicken liver terrine"</i>	\$6.00
*Pâté albigeois <i>"Country style pork pâté with honey and walnuts"</i>	\$6.00
*Assiette de jambon cru <i>"Air cured country ham"</i>	\$9.00
*Assiette de charcuterie <i>"A selection of cured and preserved meats"</i>	\$11.00

Les Fromages

*Assiette de fromages <i>"A selection from the cheese board"</i>	\$12.00
*By the ounce	\$4.00

Les Desserts

*Sélection du jour <i>"Ask your server for today's selections"</i>	\$6.00
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†Washington's Health Department warns that raw or undercooked foods may increase your risk of food borne illness.

Sunday through Thursday 8:00 am to midnight ~ Friday and Saturday 8:00 am to 2:00 am