

FRENCH  BUVETTE

Coquette

BRUNCH

Charcuterie & Fromage

		Options	
CHARCUTERIE	LES FROMAGES		
Jambon de Bayonne	Comté	2	\$14
Saucisson Sec	Epoisses	4	\$25
Truffle Salami	Fourme d'Ambert	8	\$48
Rosette de Lyon	Pont-l'Évêque		
House Terrine	Crottin de Chavignol		

Les Tartines / Crudités

Saumon Fumé / House Cured Salmon ✨ <i>Whipped Fromage, Caper, Fresno</i>	\$18
Tarte Aux Champignons / Mushroom Tart <i>Raclette Fondue, Truffle Vinaigrette, Harissa</i>	\$16
Crudite de Legumes / Garden Vegetables <i>"Franch" Dip, Streusel</i>	\$11

Petites Assiettes / Small Plates

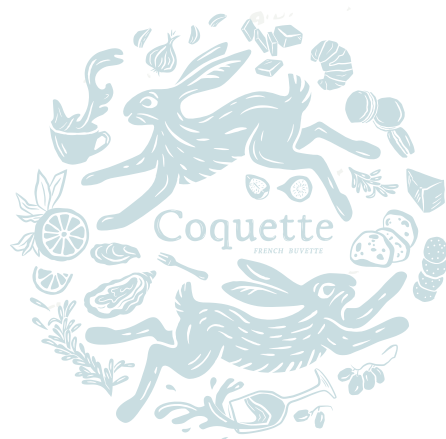
<i>Add on Protein: Omble Chevalier \$14, Crevette \$7, Poulet Paillard \$7, Petit Steak \$18, Smoked Salmon \$6</i>	
Salade du Jardin <i>Seasonal Shaved Vegetables, Calamansi Vinaigrette, Wild Herbs</i>	\$14
Salade de Roquefort <i>Local Greens, Roquefort, Walnut Crumble, Pickled Chard - Red Onion, Honey Vinaigrette</i>	\$16
Salade de Melon et Jambon de Parme <i>Slice Jambon, Galia Melon, Yogurt, Date Molasses</i>	\$17
Crevettes Pochées / Poached Rose Shrimp <i>Shrimp, Saffron Aioli, Shaved Fennel</i>	\$20
Salade Nicoise au Thon <i>Confit Tuna, Soft Boil Egg, Saffron Potatoes, Olives, Lemon Anchovy Dressing</i>	\$21

Fruits de Mer

Oysters ✨ <i>Served with Mignonette, Lemon</i>	6	\$20
	12	\$38
Shigoku (Washington), Stellar Mar (Connecticut), French Kiss (Canada)	ea	\$3.50
Crevettes Pochées / Poached Shrimp <i>Saffron Aioli, Meyer Lemon</i>		\$22

Sandwich et Entrée du Dimanche

Croissant <i>Oeuf Sunny Side Up, Lardon, Tomato, Roquette</i>	\$12
Steak Sandwich <i>Roast Beef, Gruyere, Horseradish Cream, Chard Pickle Onions, Au Jus, Pommes Frites ou/ou Salade Simples</i>	\$16
Croque Madame <i>Paris Ham, Fried Egg, Mornay, Petite Salad</i>	\$16
"Coquette" Duck Fat Fried Chicken <i>Herbs de Provence, French Potato Salad & Haricot Vert, Aioli</i>	\$20
Les Choix D'Oeufs	
<i>Served with Choice of Petite Salade, Pommes Frites, Frites Maison</i>	
Omelette à la Francaise <i>Herb & Garlic Butter, Fines Herbs</i>	\$16
Oeufs à la Ratatouille <i>Poached Eggs, Garden Lettuces, Pain de Levain, Hollandaise</i>	\$16
Oeufs Cocotte <i>Two Baked Eggs, Mornay, Piperade, Bayonne Ham, Espelette</i>	\$15
Sucres	
Creme Brulee French Toast <i>Apple Butter, Roasted Apples, Maple Syrup, Meringue</i>	\$17
Crepe Souffle <i>Lemon Honey, Candy Sesame, Whip Cream (Allow 20 minutes to prepare)</i>	\$19



Executive Chef Cristian Medrano General Manager Patrick Denetre

✨ These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Charcuterie & Fromage

Options

CHARCUTERIE	LES FROMAGES		
Jambon de Bayonne	Comté	2	\$18
Truffle Salami	Epoisses	4	\$27
Rosette de Lyon	Fourme d'Ambert	8	\$50
	Brillat-Savarin		
	Chevre Brulée		

Les Tartines

Saumon Fumé [*] / Toast Brioche <i>Crème Fraîche Fried Capers, Shaved Vegetables. Pickled Fresnos</i>	\$22
Tarte Aux Champignons / Mushroom Tart <i>Raclette Fondue, Coquette Vinaigrette, Truffle Oil</i>	\$20
Mousse de Paté <i>Goose, Duck & Pork Liver, Sauternes Wine, Rock Salt Dijon Mustard, Cornichons & Baguette</i>	\$12

Petites Assiettes / Small Plates

Add on Protein: Poisson du Jour ^{*}\$14, Crevettes \$8,
Chicken Paillard \$8, Petit Beef Filet ^{*}\$32, Smoked Salmon \$9

Salade du Jardin <i>Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs Add Crème Brûlée Chevre - \$7.00</i>	\$15
Salade de Roquefort <i>Local Greens, Roquefort, Walnut Crumble Charred Red Onion, Honey Vinaigrette</i>	\$17
Salade aux Choux de Bruxelles et Lardons <i>Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette Fried Egg, [*]Gribiche, Shaved Apples</i>	\$22
Salade Niçoise au Thon <i>Confit Tuna, Soft Egg, [*]Saffron Potatoes, Olives, Peppers Haricots Verts, Lemon Anchovy Dressing</i>	\$22

A la Carte

Pomme Frites / French Fries with Garlic Aioli	\$12
French Potato Salad - Dijon Aioli, Scallions, Farm Egg [*]	\$6
Haricots Verts / Baby Green Beans	\$10
Bread Service with Butter	\$6

Sandwich et Entrée du Dimanche

Steak Sandwich <i>Roast Beef, Gruyère, Dijonaise, Charred Pickled Onions Au Jus, Pommes Frites ou/or Salade Simple</i>	\$21
Croque Monsieur <i>Paris Ham, Gruyère, Mornay</i> Add Soft Egg [*] - \$2.00 <i>Pommes Frites ou/or Salade Simple</i>	\$18
Duck Fat Fried Chicken Sandwich <i>Brioche Bun, Honey-Tarragon Aioli, Pickled Salade, Parsley Pommes Frites ou/or Salade Simple</i>	\$20

Les Choix D'Oeufs

Coquette Benedict [*] <i>Poached Eggs, Hollandaise, Toasted Brioche Crouton Exotic Mushrooms, Spring Peas, Fresh Herbs, Espelette</i>	\$22
Saumon Fumé Benedict [*] <i>Poached Eggs, Haricots Verts, Hollandaise, Toasted Brioche Smoked Salmon Fresh Herbs, Espelette</i>	\$24
Quiche du Jour <i>Served with a Salade Simple</i>	\$16
Oeufs Cocotte [*] <i>Two Baked Eggs, Mornay, Piperade, Bayonne Ham, Espelette Brioche Crouton</i>	\$18
Omelette à la Française [*] <i>Herb & Garlic Butter, Fines Herbs</i>	\$16

Sucres

Crème Brûlée French Toast <i>Lingonberry Maple Syrup, Spiced Candied Pistachios Pistachio Butter, Pistachio Ice Cream</i>	\$24
Crêpes Suzette <i>Orange Juice Reduction, Blood Orange Supremes, Orange Zest Grand Marnier, Whipped Fromage Blanc, Flambé with Don 151</i>	\$22
Le Petit Déjeuner <i>Choice of Traditional Butter Croissant with Confiture or Almond Croissant with Almond Cream Café au Lait, Cappuccino or Café Américain</i>	\$11

Fruits de Mer

Oysters [*]	6	\$22
<i>Served with Mignonette, Lemon</i>		
<i>Sweet Petites (PEI), Beausoleil (Canada), French Kiss (Canada)</i>	12	\$40
	ea	\$3.75
Crevettes Pochées / Poached Rose Shrimp	6	\$21
<i>Saffron Aioli, Meyer Lemon</i>	12	\$39
	ea	\$3.50

