

Chiboust Bistro & Bakery

Brunch

Eggs

Brioche French Toast with Berry Compote
Poached Eggs with Gravlax or Smoked Ham on Croissant with Hollandaise
Scrambled Eggs with Potatoes and Sausage
Frittata of Asparagus, Manchego, Sweet Potato
Omelet of Tomato, Chorizo, Gruyere

\$14

Lunch

Cup of Soup \$8

Winter Mesclun Salad \$10

Ruby Beet Salad ~ Beets, walnuts, mâche, baby arugula, goat cheese croquette, shallot vinaigrette \$12

Salad of Duck Prosciutto ~ Warm legumes, truffled sausage, celery, frisee, campari apricots \$17

Pizzalta Blanc Fromage ~ Asiago, Parmesan and Mozzarella, scallions, arugula \$14

Gorgonzola Waygu Burger ~ toasted sourdough, tomato, lettuce, onion with frites \$16

Strudel of Asparagus, Shrimp and Barberry \$19

Mille Feuille of Blue Crab \$20

Charcuterie ~ Selection of house made pâté and salumeri \$17

Fromage plate ~ Daily selection of artisan cheeses \$16

Ricotta Cavatelli ~ Spinach, marinated tomato, Parmigiano Reggiano, pine-nuts \$20

Grilled Salmon ~ Wilted arugula, roasted baby tomato, caper, olive and fennel relish \$24

Top Sirloin Of Lamb ~ Pomegranate reduction, squash gratin, basmati rice \$27

Hangar Steak ~ Shallot parsley butter, red wine mustard reduction and frites \$28

Sides

Greens sauté \$7

Pommes frites \$5 Sweet potato frites \$6

Pommes frites with truffle aioli \$7

Bloody Mary, Mimosa, Bellini \$9

Chef de Cuisine ~ Vijay Raghavan

~Please Notify Management for Any Allergy Concerns~