

RIVE BISTRO

FRENCH KITCHEN

Fathers Day Brunch Menu

Executive Chef: Roland Olah

Proprietor: Eric Sierra

LES ŒUFS ET CLASSIQUES

CROISSANT

(*) chive scrambled eggs, bacon, cheddar, frisee, avocado, red onion, dijon dressing, dressed mixed greens or frites – \$20

EGGS BENEDICT

(*) canadian bacon, poached eggs, hollandaise sauce, dressed mixed greens or frites – \$20

CREPE

ham, cremini mushroom, spinach, gruyere, dressed mixed greens or frites – \$18

AVOCADO TOAST

(* v) poached egg, smashed avocado, balsamic marinated tomato, dressed mixed greens or frites – \$18

CROQUE MONSIEUR

pain de mie, imported ham, gruyere cheese, bechamel. Make it a Madame (*) +egg \$2, dressed mixed greens or frites – \$18

PETITE ASSIETTES, SOUPE, SALADE

SOUP DU JOUR

MKT

CRAB CAKE

Watermelon Radish, Hearts of Palm, Avocado, Frisee, Citrus Aioli – \$22

BURGUNDY ESCARGOT

garlic, butter – \$16

WATERMELON SALAD

(v gf) cucumber, feta, mache, mint, basil – \$16

PÂTÉ DE LA MAISON

country pâté, mache, cornichon, dijon mustard, toast points – \$16

ROASTED BEET SALAD

(v gf) purple & golden beets, orange segments, goat cheese, candied pecans, beet dressing – \$18

NICOISE SALAD

(* gf) seared ahi tuna, egg, anchovies, olive tapenade, fingerling potato, bell pepper, medley grape tomato, haricot vert, dijon dressing – \$28

ADD GRILLED SALMON * \$14 GRILLED SHRIMP \$14 GRILLED CHICKEN \$10

LES PLATS

LOBSTER ROLL

clarified butter, lemon, coleslaw – MKT

SALMON

(* gf) pan seared, oyster mushroom, asparagus, artichoke, fried capers, white wine velouté – \$35

CHICKEN BREAST

(* gf) bacon, fingerling potato, baby carrots, edamame, pearl onion, cremini mushroom, natural jus – \$28

BISTRO STEAK FRITES

(*) herb garlic butter or peppercorn sauce – \$36

RICOTTA GNOCCHI

(v) house made gnocchi, asparagus, heirloom grape tomato, basil, fava beans, white wine beurre blanc, parmesan – \$27

LES GARNITURES

SAUSAGE, BACON OR HAM

\$4

POTATO MOUSSELINE

(v gf) – \$8

FRITES

(v) – \$8

HARICOT VERT

(v gf)

gf gluten Free **v** vegetarian dishes

*** The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions**

A 20% Gratuity Will Be Added To Parties of 6 Or More