

BISTRO 98

TO-ORDER MENU

SERVED FROM 7:30-3:30

BREAKFAST

SERVED FROM 7:30-11:30 (ALL DAY SUNDAY)

THE LITTLE MORNING 16.00 <i>3 farm-fresh eggs, breakfast potatoes, half of an all-butter croissant, and sliced avocado. Add bacon +3.50</i>	BUTTERMILK PANCAKES 13.00 <i>A 3-stack of organic buttermilk pancakes with European butter and maple syrup. Add-ins: Berries+2, choco-chips+2.50</i>
BACON, EGG AND CHEESE CROISSANT 10.00 <i>Thick-cut bacon, mild cheddar cheese, and farm-fresh eggs served on a house-made croissant.</i>	CROISSANT AVOCADO TOAST 14.00 <i>Sliced ripe avocado, extra virgin olive oil, and everything seasoning. Add a farm-fresh egg +2.50</i>
MAPLE SAUSAGE, EGG AND CHEESE CROISSANT 11.00 <i>Ground maple breakfast sausage, mild cheddar cheese, and farm-fresh eggs served on a fresh house-made croissant.</i>	LE MIEL CROISSANT TOAST 12.00 <i>layered with creamy peanut butter, banana slices, chia seeds, and raw honey.</i>
	HAZELNUT CROISSANT TOAST 13.00 <i>Nutella, sliced strawberries, blueberries, bananas. Ooh là là!</i>

À LA CARTE

Two farm-fresh eggs 3.50	Organic fruit cup 6.50	Bacon (3) 4.25
Maple sausage patties (2) 4.50	Avocado slices 4.50	Breakfast Potatoes 5.00

THE HARGROVE OMELETTE 16.00

SOFT-FOLDED FARM EGGS, SERVED WITH TOASTED BAGUETTE SLICES & FRESH PRESERVES.

ADD-INS (CHOOSE UP TO 4):

- MUSHROOMS
- SPINACH
- ONION
- TOMATO
- JALAPEÑOS
- AVOCADO
- BACON
- TURKEY
- HAM


CHEESE (CHOOSE 1):

- CHEDDAR
- MOZZARELLA
- BABY SWISS

LUNCH

SERVED FROM 11:00-3:30


SALADS:

HOUSE SALAD  13.50
Mixed greens, cherry tomatoes, farm-fresh boiled egg, red onion, diced bacon, sharp cheddar, garlic croutons, & house-made ranch.

Add Chicken: +6 Add Avocado: +3.75

House Salad Side: 6.50

SOUPS:

FRENCH ONION 
Caramelized onions simmered in rich beef broth, topped with toasted baguette & melted cheese.

Cup: 8 | Bowl: 12

LITTLE GEM CAESAR 12.50

Crisp gem lettuce (a petite, heirloom variety of romaine lettuce), grated Parmesan cheese, garlic croutons, & house-made Caesar dressing.

Add Chicken: +6 Add Avocado: +3.75

Caesar Salad Side: 6.75

CHICKEN CAESAR SALAD 15.50

WRAP+ ORGANIC FRUIT CUP

SOUP OF THE WEEK

Scratch-made using the best ingredients available. Varies— please ask a staff member about this week's offering.

Cup: 7.50 | Bowl: 11

SANDWICHES

****All served with a chilled dill pickle and your choice of Boulder Canyon kettle chips (sea salt, cheddar sour cream, or cracked black pepper).***

SUNNY PARIS 17.50

An open-faced baked chicken croissant sandwich made with tarragon, béchamel, mozzarella, and fresh spinach. Add bacon +3

CROQUE MONSIEUR 16.50

French for “Mister Crunchy”, this hot ham Sandwich is made with baby Swiss cheese and a rich, creamy béchamel sauce.

*Make it a croque madame!
Add a fried egg +2.50*

FRENCH DIP 17.50

Premium roast beef with melted provolone, organic sautéed grilled onions, and mayo on a fresh baguette, served au jus.

JAMBON BEURRE 15.00

A classic French ham and butter sandwich served on fresh baguette with European butter and Black Forest ham, accompanied by a side of raspberry preserves. France’s most beloved sandwich.

LE PETIT LUNCH BOX

Packed in its own take-away lunch box!

CHOOSE ONE:

- Turkey & Cheddar Croissant
- Ham & Cheddar Croissant
- Peanut Butter & Jelly Croissant
- Build your own!

INCLUDES:

- Mini Organic Fruit Cup
- House-Made Cookie
- Juice or Milk

MUSHROOM MELT 15.50

An open-faced croissant sandwich made with sautéed mushrooms, fresh spinach, and provolone cheese.

B.L.T 14.75

An American classic: premium bacon, fresh lettuce, and ripe tomato sandwich with mayo.

TURKEY AVOCADO 16.75

Roasted turkey, ripe avocado, baby Swiss, and crisp lettuce, finished with a touch of mayo.
Add bacon +3

PICK TWO 15.50

- HALF OF ANY SANDWICH
- SIDE SALAD
- CUP OF SOUP
- ORGANIC FRUIT BOWL



OUR PROMISE

If we wouldn’t serve it to our own families, we won’t serve it to you. Our health is the most valuable thing we have – what we use to fuel our bodies matters. That’s why every meal here is made with intention and care using wholesome, recognizable ingredients.

Our kitchen only uses European butter and olive oil—no seed oils, ever.

FROM OUR HEARTS TO YOUR TABLE



Allergy notice: This establishment uses ingredients that may contain or come into contact with common allergens, including but not limited to dairy, eggs, wheat, gluten, soy, peanuts, tree nuts, and sesame. Despite our best efforts, we cannot guarantee zero cross-contamination. Please exercise caution and speak with our staff before placing an order.