



PETIT DÉJEUNER

Served Monday - Friday from 7 a.m. to 10:30 a.m.

PÂTISSERIES

CROISSANT.....	5.50
PAIN AU CHOCOLAT.....	6
ALMOND CROISSANT.....	6
MUFFIN.....	4.50
DAILY COOKIE.....	4
CINNAMON ROLL.....	5.50
PASTRY BASKET.....	20

ENTRÉES

BREAKFAST TACOS.....	4
choice of: bacon, sausage, or spinach served with salsa	
QUICHE FLORENTINE.....	18
spinach, gruyère, fines herbes, field greens	
QUICHE LORRAINE.....	18
bacon lardons, gruyère, caramelized onion, frites	
PAIN PERDU.....	17
crème anglaise, fresh berries	
FRENCH BREAKFAST.....	20
potato galette, two eggs, tomato, choice of: bacon, sausage, or parisian ham	
PROVENÇAL OMELET	17
egg whites, roasted peppers, spinach, goat cheese, potato galette	
JAMBON & GRUYÈRE OMELET	18
fines herbes, potato galette	

SANDWICHES

CROQUE MONSIEUR.....	18
country sourdough, sauce mornay, gruyere, jambon, frites make it a lady \$2	
EGG CROISSANT.....	14
scrambled egg, bacon, gruyère, potato galette	
JAMBON FROMAGE BEURRE BAGUETTE...18	
parisian ham, gruyère, cultured butter, frites	
AVOCADO TOAST	18
seeded sourdough, poached egg, herbs, mustard vinaigrette, farmers cheese	

ADDITIONS

Bacon.....	5
Sausage.....	5
Toast.....	3
Potato Galette.....	4
Seasonal Fruit.....	5



MERCAT BISTRO

LE DÉJEUNER

Served Monday - Friday from 11 a.m. to 2:30 p.m.

PETIT PLATS

ESCARGOT EN PERSILLADE.....	24
parsley, roasted garlic, grilled baguette	
BLISTERED SHISHITO PEPPERS	17
espellete pepper, sea salt, pistou	
GRILLED ARTICHOKE.....	17
lemon aioli	
SMOKED SALMON	23
fromage blanc, dill, caviar, orange, blinis	
AVOCADO TOAST.....	18
seeded sourdough, poached egg, herbs, mustard vinaigrette, farmers cheese	
RICOTTA & HONEY.....	16
house made cheese, orange marmalade, honey, baguette	

SOUPE & SALADES

SOUP DE JOUR	8
changes daily	
ONION SOUP GRATINÉE	11
onion mélange, gruyère, baguette	
FRENCH COUNTRY SALAD	13
arugula, beets, asparagus, chèvre, pecan, honey vinaigrette, brioche	
BIBB SALAD	10
chèvre, tomato, radish, lemon vinaigrette	
LENTIL SALAD.....	12
gala apple, goat cheese, pumpkin seeds, apple cider vinaigrette	
MIXED FIELD GREENS.....	10
cranberries, pecans, balsamic vinaigrette	
SALAD NIÇOISE.....	24
grilled tuna, egg, tomato, haricots verts, anchovy, olives, new potatoes, french dressing	
add chicken \$8	
add salmon \$15	
add tri tip steak \$28	

COCKTAILS

SIDECAR.....	16
branson VSOP cognac cointreau, fresh lemon	
ESPRESSO MARTINI.....	16
absolut vanilla vodka, kahlua, hazelnut syrup, espresso	
SAZERAC.....	16
old forester rye, absinthe, peychaud bitters, sugar cube	

ENTRÉES

STRIPED BASS MEUNIÈRE	28
roasted asparagus, brown butter, lemon, crisp capers	
MOULES FRITES	26
mussels, white wine broth, baguette, frites	
QUICHE LORRAINE	18
bacon lardons, gruyère, caramelized onion, frites	
QUICHE FLORENTINE	18
spinach, gruyère, fines herbes, field greens	
PAN ROASTED SALMON	29
parsnip purée, braised lentils, lardon vinaigrette	
POTATO GNOCCHI	26
braised rabbit, wild mushrooms, gruyère	
CHICKEN CORDON BLEU	22
broccoli, pommes purée, sauce mornay	
HWD STEAK FRITES.....	MP
pommes frites, peppercorn sauce	

LE PAIN

JAMBON FROMAGE BEURRE BAGUETTE	18
Parisian ham, gruyère cultured butter, frites	
CROQUE MONSIEUR.....	18
country sourdough, sauce mornay, gruyère, jambon, frites make it a lady \$2	
FRENCH DIP	21
roast beef, roasted pepper, caramelized onion, horseradish cream, gruyère, au jus, frites	
MERCAT BURGER	18
HWD blend, brioche, gruyère, aioli, caramelized onion, bibb lettuce, frites	

ACCOMPAGNEMENTS

POMMES FRITES.....	7
aioli	
BRUSSELS SPROUTS.....	10
lardon vinaigrette	
CHARRED ASPARAGUS.....	10
lemon, fines herbes	
POMMES PURÉE.....	7
cultured butter, sel gris	
GLAZED CARROTS.....	8
honey butter, fines herbes	

PEAR NOEL.....	16
bailey's chocolate liqueur, st. george spiced pear	
PÊCHE MIGNON.....	16
frozen fruits, orange juice, sparkling wine make it a rosé pêche +2	
LA VIE EN ROSE.....	16
st. elder elderflower liqueur, lillet blanc, lime, raspberries, sparkling wine	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% service charge added to parties of 6 or more.

MERCAT BISTRO

LE DÎNER

Served Monday - Thursday from 5 p.m. to 9 p.m. and Friday - Saturday from 5 p.m. to 10 p.m.

BAR À HUÎTRES

Accompanied by lemon, horseradish, cocktail, mignonette

POACHED GULF SHRIMP.....	14/26
half dozen or dozen	
EAST COAST OYSTERS	24/44
half dozen or dozen	
CAVIAR	MP
traditional accompaniments	

PETITS PLATS

ESCARGOT EN PERSILLADE.....	24
parsley, roasted garlic, grilled baguette	
BLISTERED SHISHITO PEPPERS	17
espelette pepper, sea salt, pistou	
FOIE GRAS TERRINE	34
fig compote, frisée, brioche	
SMOKED SALMON	23
fromage blanc, dill, caviar, orange, blinis	
CHARCUTERIE & FROMAGE	28
daily assortment with seasonal accompaniment	
TARTARE DE BOEUF	18
HWD tenderloin, dijon, cornichon, brioche	
RICOTTA & HONEY	16
house made cheese, orange marmalade, honey, baguette	
GRILLED ARTICHOKEs	17
lemon aioli	

SOUPE & SALADES

ONION SOUP GRATINÉE	11
onion mélange, gruyère, baguette	
LENTIL SALAD.....	12
gala apple, goat cheese, pumpkin seed, apple cider vinaigrette	
FRENCH COUNTRY SALAD.....	13
arugula, beets, asparagus, chèvre, pecan, honey vinaigrette, brioche	
BIBB SALAD.....	10
chèvre, tomato, radish, lemon vinaigrette	
LYONNAISE.....	14
frisée, lardons, poached egg, dijon vinaigrette	

COCKTAILS

SIDECAR.....	16
branson VSOP cognac cointreau, fresh lemon	
ESPRESSO MARTINI.....	16
absolut vanilla vodka, Kahlua, hazelnut syrup, espresso	
SAZERAC.....	16
old forester rye, absinthe, peychaud bitters, sugar cube	

LA MER

STRIPED BASS MEUNIÈRE.....	28
roasted asparagus, brown butter, lemon, crisp capers	
RAINBOW TROUT AMANDINE	30
haricots verts, beurre blanc, almond	
PAN ROASTED SALMON	29
parsnip purée, braised lentils, lardon vinaigrette	
MOULES FRITES	26
mussels, white wine broth, baguette, frites	

LA TERRE

POULET ROTI	26
glazed carrots, pommes purée, white wine jus	
ROASTED VENISON.....	37
braised red cabbage, spaetzle, cranberry demi-glace,	
DUCK CONFIT.....	30
carrot purée, new potato, frisée, blueberry	
PORK CHOP	42
pommes purée, roasted apple, purple mustard	
POTATO GNOCCHI	26
braised rabbit, wild mushrooms, gruyere	
BRAISED HWD SHORT RIB	34
mustard glazed brussels sprouts, red wine jus	
FILET AU POIVRE STEAK FRITES	MP
pommes frites, peppercorn sauce	

ACCOMPAGNEMENTS

BRUSSELS SPROUTS.....	10
lardon vinaigrette	
POMMES FRITES.....	7
aioli	
CHARRED ASPARAGUS.....	10
lemon, fines herbs	
GLAZED CARROTS.....	8
honey butter, fines herbs	
POMMES PURÉE.....	7
cultured butter, sel gris	

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bailey's chocolate liqueur, st. george spiced pear	
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