



# MERCAT BISTRO

## BRUNCH

*served weekends from 10 AM to 3 PM*

### PETITS PLATS

SEASONAL FRUIT PLATE.....	12
PASTRY BASKET.....	22
freshly baked pastries, seasonal jam, cultured butter	
CHARCUTERIE & FROMAGE.....	28
daily assortment with seasonal accompaniment	
AVOCADO TOAST.....	18
seeded sourdough, poached egg, herbs, mustard vinaigrette, farmers cheese	
RICOTTA & HONEY.....	16
house made cheese, orange marmalade, honey, baguette	
BLISTERED SHISHITO PEPPERS.....	17
espelette pepper, sea salt, pistou	
SMOKED SALMON.....	23
fromage blanc, dill, caviar, orange, blinis	

### 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	
SALAD NIÇOISE.....	24
grilled tuna, egg, tomato, haricots verts, anchovy, olives, new potatoes, french dressing	

### COCKTAILS

16

#### SIDECAR

branson VSOP cognac cointreau, fresh lemon

#### ESPRESSO MARTINI

absolut vanilla vodka, kahlua, hazelnut syrup, espresso

#### SAZERAC

old forester rye, absinthe, peychaud bitters, sugar cube

#### PEARL NOEL

bailey's chocolate liqueur, st. george spiced pear

#### PÊCHE MIGNON

frozen fruits, orange juice, sparkling wine  
make it a rosé pêche +2

#### LA VIE EN ROSE

st. elder elderflower liqueur, lillet blanc, lime, raspberries,  
sparkling wine

### ENTRÉES

FRENCH BREAKFAST.....	20
potato galette, two eggs, tomato, choice of: bacon, sausage, or Parisian ham	
EGGS BENEDICT.....	20
jambon, poached eggs, English muffin, hollandaise sauce, potato galette	
SMOKED SALMON BENEDICT.....	22
poached eggs, English muffin, hollandaise, chive oil	
STEAK & EGGS.....	MP
HWD tri-tip, eggs your way, peppercorn sauce, potato galette	
JAMBON & GRUYÈRE OMELETTE.....	18
potato galette, fines herbes	
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, pommes frites	
PROVENÇAL OMELET.....	17
egg whites, roasted peppers, spinach, goat cheese, potato galette	
PAN ROASTED SALMON.....	29
parsnip purée, braised lentils, lardon vinaigrette	
POTATO GNOCCHI.....	26
braised rabbit, wild mushrooms, gruyère	

### LES CLASSIQUES

QUICHE FLORENTINE.....	18
spinach, gruyère, fines herbes, field greens	
PAIN PERDU.....	17
crème anglaise, fresh berries	
GREEN CHILE CRÊPES.....	16
pulled chicken, roasted chiles, sauce mornay, gruyère, scrambled eggs	
CROQUE MONSIEUR.....	18
country sourdough, sauce mornay, gruyère, jambon, frites make it a lady \$2	
CRÊPES SUZETTE.....	16
mascarpone, grand marnier, crème chantilly, charred orange	
QUICHE LORRAINE.....	18
bacon lardons, gruyère, caramelized onion, frites	

### ACCOMPAGNEMENTS

SMOKED BACON .....	5
BREAKFAST SAUSAGE .....	5
POTATO GALETTE .....	4
POMMES FRITES.....	7
TOAST .....	3

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.