

the Blanchard



Oeuf Outhier	
Soft scramble egg vodka crème fraiche chive marinated trout roe	12
Grilled Spanish Octopus	
a la plancha plums veloute herbs vindaloo cauliflower	13
Oeufs à la Yvettes "Egg Tart"	
Spanish cardinal shrimp black truffle eggs shrimp butter sauce Nantua	14
Legumes-Jardin	
Butter lettuce green goddess shaved vegetables	9
Spiced Apple Stuffed Pain Perdu	
slow poached peaches baking spices chamomile cream rum raisin syrup	9
Citrus Zest Crêpes	
dark rum spiced banana puree caramelized banana powdered sugar	8
Eggs Escoffier Tartine	
roasted maitake mushroom smoked bacon lardon chive	12
Crab Benedict	
char grilled yuzukosho poached farm eggs toasted brioche dashi hollandaise	16
Steak Frites	
eight ounce prime beef hanger steak hand cut frites aioli	22
Croque Madame	
Edwards country ham fromage Gruyère fried egg sauce mornay	15
Blanchard Burger	
prime beef slab bacon comte cheese shallot confit garlic aioli frites	18
Breakfast Americane	
three eggs served as requested bacon Yukon potato confit toasted brioche	14

Side Dishes

Nueske's Bacon	4	Confit Yukon Potato	5
Two Eggs	4	Frites	8
Duck and Foie Gras Sausage	8	Toasted Brioche	3

Executive Chef: Ryan Burns
Chef de Cuisine: Kevin McMullen