

≡ LUNCH ≡

MOTHER DOUGH SANDWICHES (Served with pommes frites or petite salade)

Croque Monsieur or Madame Jambon, béchamel, Dijon, pain de mie	12/14
Burger a la Smash* Challah bun With poached egg	16 18
Merguez (Mom's lamb sausage recipe) Challah hoagie	13
Shakshuka, egg*, sour dough, smen butter	14
Moroccan fried chicken, challah bun, harissa BBQ, house B&B pickles	16
Niçoise BLT	16
Burrata BLT	14

SOUP

Minnesota wild rice soup	9
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SMALL PLATES

Pappardelle kefta Bolognese	16
Moroccan salmon, charmoula chickpeas	16
Seafood cake, ancient grains, remoulade	14
Poussin mole Fat, spice, sour, salt, sugar	16

LOCAL GREENS

Classic Niçoise Seared tuna*, pickled haricot verts	16
Ancient grains, Champagne vinaigrette With harissa chicken	12 17
Salade Lyonnaise* Spinach, poached eggs, bacon	13
Salade Mechouia Seasonal vegetables, charmoula With harissa chicken	12 17
Salad au poivre Peppercorn-crust New York*, baby romaine, anchovy dressing, beignet crouton	18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk for food borne illness

Chef/Owner David Fhima | Sous Chef Brian Jones | Pastry Chef Emma Sorensen | Maître D Eli Fhima | Beverage Director Sean Jones