

CAPRICE BISTRO LUNCH MENU

Petit Plates, Soups & Salads

Pomme Frites 6

Crispy French Fries with Garlic Lemon Aioli

Mac & Cheese Gratin 10

*House Made Béchamel with Gruyère Cheese topped
Buttery Breadcrumbs*

Soup du Moment 11

Based on seasonal availability; please ask your server

French Onion Soup 12

*Sliced Onions stewed in Chicken Broth topped with
Crouton and Melted Gruyere*

Salad Meli Melo (gf) 12

*Artisan Lettuces tossed in a Verjus Vinaigrette with
Parmesan and Cherry Tomatoes*

Salad Nicoise Base 12

*Artisan Greens, Hard-boiled Eggs, Green Beans, Cherry
Tomatoes, Potatoes, Parmesan, and Niçoise Olives with a
Bright Verjus Vinaigrette*

Salad Protein Options: Quick Seared Tuna 6, Grilled Chicken Breast 6,
Grilled Shrimp 8, Grilled Salmon 8

Planche de Fromage & Charcuterie 15

*A Selection of Pates, Saucissons, Cured Meats, and
Imported and Domestic Cheeses*

Crepes, Sandwiches & Entrees

Crepe Caprice 14

*Delicate Crepes filled with Spinach, Gruyere,
Parmesan, and Brie topped with a Mushroom Sauce*

Chicken & Mushroom Crepe 16

*Shredded Chicken in a Rich Mornay Sauce
with Bacon Lardons*

Duck Confit Grilled Cheese 14

Buttery Toasted Brioche Bread, Slow braised Duck leg with Cherry Coulis and Gruyere Cheese

Croque Monsieur 15

Buttery Toasted Brioche Bread with Ham, Gruyere Cheese, House Made Béchamel sauce.

French Onion Burger 16

Certified Angus Beef Patty topped with French Onion Reduction and melted Gruyere Cheese on a Toasted Onion Bun.

Bistro Burger - Market price

Kitchen's Rotating Burger of the Week

Country Pâté Sandwich 16

Toasted Baguette, Sliced Pork Pâté, Whole Grain Spicy Mustard, Arugula, House-Made Pickles

Jambon-buerre 18

Toasted Baguette, Ham, Prosciutto, Moutarde Sauce, Gruyère cheese, Arugula

Mussels & Frites 15

Steamed Mussels in your choice of Marinere, Provençal, or Curry Broth

Smoke Salmon Croissant 18

Thinly Sliced Smoked Salmon, Tomato, Red Onion, Arugula, Dill Aioli

Steak Frites - Market price

Butcher's Cut of the Day Seared and topped with Bordelaise sauce

Pork Cheek Ragu 28

*White Wine and Apple Vinegar Braised Pork Cheeks with Roasted Mirepoix and Crushed
Tomatoes, served over Pappardelle Pasta*

Poulet à la Moutarde 28

Airline Chicken Breast served with Gnocchi, Sautéed Spinach, and a Creamy Dijon Mustard Sauce

Caprice bistro

Desserts

Crème Brûlée (gf) 12

(Choice of Vanilla or Goat Cheese)

Profiteroles 14

Three Petit Puff Pastries Stuffed with Ice Cream

Belgian Chocolate Mousse Cake 12

Belgian Chocolate Mousse Cake

Flourless Chocolate Cake (gf) 10

A Dense Dark Chocolate Cake with Shaved Chocolate

Café Liégeois (gf) 12

Coffee Ice Cream with Kirsch and Espresso

Planche de Fromage 22

A Selection of Imported and Domestic Cheeses

Red Wines

by the glass

House Red	12
<i>Lou Pontias Côtes du Rhône, FR</i>	
Bordeaux Blend	13
<i>Chateau Fage, FR</i>	
Malbec	14
<i>Zuccardi, AR</i>	
Merlot	13
<i>Chateau Les Millaux, FR</i>	
Cabernet Sauvignon	14
<i>Maison de La Villette, FR</i>	
Bourgogne, Pinot Noir	15
<i>Prosper Maufoux, FR</i>	

Beers & Brews

Trappistes Rochefort	10
Chimay Rouge Ale	10
Left Hand Milk Stout (NC)	8
Heineken	6
Amstel Light	6
Erdinger (Non-Alcoholic)	6

Rotation of European & Local Draft Beers - Ask Server

\$15 Cocktails

Aperol Spritz

Prosecco, Aperol, Soda Water, Orange

French 75 tini

Gin, St. Germain, Champagne, Lime, Bitters

Le Caprice

Orange Vodka, Peach Schnapps, Pineapple, Chambord

Parisian Fog

Gin, Cointreau, Earl Grey, Lavender, Lemon

French Riviera

Honeysuckle Vodka, Cointreau, Rosemary, Champagne, Lemon

Marie Antoinette's Left

Vanilla Rum, Amaretto, Strawberry, Pineapple

White Wines

by the glass

House White	12
<i>Esprit Côtes du Rhône, FR</i>	
Pinot Grigio	13
<i>Terlato, IT</i>	
Sauvignon Blanc	13
<i>Chateau Fage, FR</i>	
Chardonnay	14
<i>Van Ruiten, CA</i>	
Cremant Rosé Sparkling	15
<i>Blanc Foussy, Sparkling, FR</i>	
Cremant Brut Sparkling	15
<i>Blanc Foussy, Sparkling, FR</i>	
Mimosa	10

Ask Your Server About Our
Coffee, Soda and Tea Selection.

