



— le déjeuner —

soups, salads, & cheese

SOUPE DU JOUR 7

LOBSTER BISQUE 13

MESCLUN BLEND SALAD 7
house vinaigrette and tomatoes

*CAESAR SALAD 10
add chicken +2, add shrimp +4

*SALADE NIÇOISE 12
beets, potatoes, hard-boiled egg,
anchovy, and tuna on mesclun blend

VEGETABLE MEDLEY 9
with mixed greens
add chicken 2, add shrimp 4

HEIRLOOM TOMATO AND
MOZZARELLA SALAD 13
balsamic vinaigrette

BAKED BRIE 10
in puff pastry with cranberry relish

FINE CHEESE SAMPLER 13
petit assortment of chef's choice of gourmet
cheese, fresh fruits, and toasted breads

drinks

coffee, espresso, café latte, cappuccino, americano,
hot tea, iced tea, peach iced tea, orange juice

— please see the chalkboard for pricing
flavors +0⁵⁰, soy +0⁵⁰, extra shot +0⁵⁰



les plats

COQ AU VIN 16
chicken in red wine sauce,
mushrooms, and onions

HOUSE-MADE BASIL PASTA 11
pesto, parmesan cheese
add chicken 2, add shrimp 4

PISSALADIÈRE 9
onion tart served with mixed greens

STUFFED POBLANO CHILE 12
mushrooms, goat cheese

CROQUE MONSIEUR 12
ham, melted gruyère, béchamel,
with egg (croque madame) 14

PROSCIUTTO PANINI 10
mozzarella, roasted vegetables, pesto

*SAUTÉED SALMON 12
black olive tapenade, mixed green salad,
house vinaigrette

*VINCENT'S QUICHE 12
choose: ham & cheese, asparagus,
spinach, sun-dried tomato, crab (+2),
or lobster (+2)

*BUILD YOUR OWN OMELETTE 12
bacon, bell pepper, chicken, gruyère,
mozzarella, mushrooms, shrimp,
onion, zucchini

Available 11am—2pm

*Maricopa County Environmental Health Division Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. These items, including chalkboard items, may be served raw or undercooked.

Although we love our pets, Maricopa County Health Department prohibits animals in our dining areas and on our patio.

Please no separate checks. Share or split charge \$2.50. An 18% gratuity will be added for parties of six or more.