

# Café Click



## Raw Bar

**EAST COAST OYSTERS\*** . \$21  
1/2 dozen

**SHRIMP COCKTAIL** . \$20  
fresh horseradish,  
cocktail sauce

**COLOSSAL CRAB COCKTAIL** . \$23  
marie rose sauce

**COLOSSAL CRAB COCKTAIL** . \$24  
cocktail sauce

## Cheese & Charcuterie

**PÂTÉ DE CAMPAGNE** . \$15

**BAYONNE JAMBON** . \$19

**DUCK & FIG TERRINE** . \$16

**SELECTION OF THREE CHEESES** . \$21

all selections served with seasonal accompaniments

## Hors D'oeuvres

**GOUGÈRES** . \$7  
gruyère cheese puffs

**TUNA TARTARE** . \$22  
pumpernickel toasts

**GRAND AIOLI DE PROVENCE** . \$29  
chilled salmon, mussels, and shrimp, crudités, saffron aioli

**OEUFs MAYONNAISE** . \$9  
deviled eggs

**STEAK TARTARE\*** . \$17  
ravigote sauce, brioche melba

## Salades

**NIÇOISE** . \$24  
confit tuna, white anchovy, potatoes, dijon vinaigrette

**ST. TROPEZ** . \$16  
cucumbers, feta, cous-cous, shaved carrots, lentils in mustard vinaigrette

**LOBSTER COBB** . \$34  
parisian ham, fourme d'ambert

## Crêpes

**CRÊPE CLASSIQUE\*** . \$19  
ham, egg, comté

**VÉGÉTARIENNE** . \$16  
ratatouille, chevre

## Pizzettes

**SQUASH BLOSSOM** . \$17  
basil pistou, fiore di latte

**TRUFFLED WHITE** . \$22  
burrata, honey, pecorino

## Entrees

**JAMBON BEURRE BAGUETTE** . \$16  
ham, comté

**LE HOT DOG** . \$11  
cornichon relish, espelette aioli

**TUNA SANDWICH** . \$17  
'tunisian style', niçoise olives

**QUICHE FLORENTINE** . \$15  
spinach, chèvre

**TURKEY AVOCADO SANDWICH** . \$18  
cucumber, radish, pickle, dijon aioli

**BLT** . \$16  
mueske bacon, tomato, brioche

**SMOKED SALMON TARTINE** . \$17  
horseradish, crème fraîche, egg, capers, red onions

## Dessert



**CHOCOLATE MOUSSE**  
\$8

**TARTE AUX FRUITS**  
\$8

**CRÈME BRULÉE**  
\$8

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 052825

## Cocktails



- BULLE D'ARBUSTES** sparkling wine, raspberry-champagne shrub . \$13  
**PAMPLEMOUSSE ROSÉ** rosé, grapefruit cordial, lime, club soda . \$14  
**PARAPLUIE** tito's vodka, st. germain, lemon, cucumber . \$15  
**TONIQUE** cap corse blanc, tonic, citrus . \$13  
**FÉE DU VIN** espolòn blanco, vin d'absinthe, lime, club soda . \$14  
**RICKY-QUIN-QUIN** rittenhouse rye, rinquinquin à la pêche, lemon . \$14



## Beer

- KRONENBOURG 1664** pale lager . \$8  
**KRONENBOURG 1664 BLANC** witbier . \$8

- ITHACA FLOWER POWER** ipa . \$8  
**SAISON DUPONT** saison . \$11

- ANXO DRY ORCHARD SELECT**  
draught dry cider . \$9



## Wine by the Glass

lightest to fuller-bodied

### SPARKLING

- ARNAUD LAMBERT 'BRÉZÉ'**  
CREMANT DE LOIRE . \$17 / 79  
**DESIRÉ PETIT CREMANT DE JURA**  
BRUT ROSÉ . \$16 / 64

### WHITE

- SYLVAIN BAILLY 'QUINCY'**  
SAUVIGNON BLANC . \$16 / 62  
**DAVID & DUVALLET 'CLOS DU FERRE'**  
MUSCADET . \$13 / 56  
**COPAIN 'LES VOISINS'**  
CHARDONNAY . \$15 / 59  
**JOSEPH CATTIN**  
GEWURZTRAMINER . \$14 / 58



### ROSÉ

- CHÂTEAU SOUCHERIE 'L'ASTRÉE'**  
GAMAY . \$15 / 59  
**CHÂTEAU MAUPAGUE 'CABARET'**  
GRENACHE . \$17 / 65  
**DOMAINE GAVOTY 'LA CIGALE' VIN DE PAYS**  
CINSAULT . \$14 / 75  
**OLGA RAFFAULT CHINON**  
CABERNET FRANC . \$14 / 64  
**LES QUATRE TOURS**  
SYRAH . \$13 / 52

### RED

- BERNARD MOREAU BOURGOGNE** . \$16 / 68  
**CHÂTEAU GUIBERTEAU 'LES MOULINS'**  
CABERNET FRANC . \$17 / 78



## Drinks

### FRESH JUICES

- GRAPEFRUIT . \$5  
TANGERINE . \$6  
BEET, CARROT,  
POMEGRANATE . \$8  
LEMONADE . \$5

- SPARKLING**  
RASPBERRY SHRUB . \$7  
LORINA SPARKLING  
PINK LEMONADE . \$8  
LORINA SPARKLING  
BLOOD ORANGE . \$8

## Coffee + Tea

- COFFEE . \$4  
ESPRESSO . \$4.5  
CAFE AU LAIT . \$5.5  
CAPPUCCINO . \$5.5  
CAFE LATTE . \$5.5  
SELECTION OF  
HOT TEA . \$4

- LA COLOMBE NITRO**  
COLD BREW CAN . \$8  
**LA COLOMBE DRAFT**  
CARAMEL LATTE CAN . \$8  
**LA COLOMBE DRAFT**  
VANILLA OAT MILK  
LATTE CAN . \$8

