café holt

starters

Soups of the Day $8

Quebec Cheese Plate $9

Truffle Oil Potato Chips & Chives $8

Beef Carpaccio | apples | almonds | parmesan | olive oil | Carminée apple must $13

Smoked Salmon | tzatziki sauce | Poilâne bread croutons $12

Fresh Burratina | grape must | tomato and nut salad $14

Shrimps | coconut satay | green papaya salad $13

Puttanesca Pizzette | garlic roasted tomatoes | olives | anchovies | capers $10

salads & mains

Warm Teriyaki Poultry | savoy cabbage | sesame and citrus vinaigrette $18

Warm Goat Cheese | watercress | pecans | apples | warm maple and apple cider vinaigrette $18

Salmon | lentils | fennel | lettuce | feta | fried capers $22

Holts Club | duck confit | smoked duck | lettuce | cabbage | apples | tomatoes | mayonnaise | brioche bun $23

Dahl | spicy lentils soup | marinated tofu | lemon | coriander | sour cream $22

sides

Poilâne Bread | slice of toasted sourdough bread with a dash of olive oil $2

Mesclun Salad $5

Green Papaya Salad | peppers | sesame vinaigrette $5

Fries | parmesan | chives $5

Sweet Potato Fries $5

les tartines

A CLASSIC FRENCH OPEN-FACED SANDWICH. WE USE POILÂNE BREAD, A RUSTIC SOURDOUGH "BOULE", TOASTED AND SERVED WITH A VARIETY OF DELICIOUS AND SEASONAL INGREDIENTS.

Brunch | poached eggs | smoked salmon | mushrooms | oven-roasted tomatoes | fresh basil $18

Grilled Chicken Breast | red peppers | chèvre | arugula | honey $18

Caprese | oven-roasted tomatoes | mozzarella di Bufala | roasted garlic | fresh basil $18

Mushroom | aïoli | caramelized onions | chèvre | Niçoise lettuce | crispy leeks $18

Crab | bacon | tarragon aïoli | avocado | tomatoes | watercress sprouts $20

Grilled Cheese with Pied de Vent | truffle butter | mushrooms $18

Cobb | chicken | tomatoes | cucumbers | hard-boiled egg | ham | Dijon sauce $18

Catalane | prosciutto | tomatoes | parmesan | Niçoise lettuce | olive oil | balsamic $18

Shrimps | sweet and sour eggplant caviar | green papaya | peppers | carrots | Ponzu sauce $20

Two Salmons Croque-Monsieur | tomatoes | aïoli | grated cheddar $20

Hummus | marinated vegetables | crunchy sprouts | peanut sauce $18

sweets

$8 each

Queen Elizabeth cake | vanilla candied mango

Poilâne Bread Pudding | banana | milk chocolate

Cherry Pie | Frangipane cream

Verrine | lemon curd | almond cake | meringue chips

Mignardises Plate

**no substitutions please*

white wine

	6 oz	500 ml	bottle
Aligoté 2010 Domaine de la Sarazinière, Bourgogne, France	12	33	48
Sauvignon Blanc 2011 Domaine Guy Allion, Val de Loire, France	10	27	40
Pinot Grigio 2011 Giuseppe Campagnola, Veneto, Italy	12	33	48
Sancerre 2011 Yves and Pierre Martin, Loire, France	15	42	60
Chablis 2012 Domaine Jean-Paul and Benoît Droin, Bourgogne, France	15	42	60
Riesling 2011 Domaine Kreydenweiss, Alsace, France	15	42	58
Chardonnay 2012 Domaine Grosbot-Barbara, Saint-Pourçain, France	13	33	52
Chardonnay 2011 Vina Chocalan, San Antonio, Chili	12	33	50

red wine

	6 oz	500 ml	bottle
Cabernet Sauvignon 2011 Grayson Cellars, California, United States	11	30	44
Pinot Noir 2011 Domaine Grosbot-Barbara, Saint-Pourçain, France	11	30	44
Chianti 2010 Poderi del Paradiso, Tuscany, Italy	10	27	40
Gamay 2012 Jean-Claude Lapalu, Beaujolais, France	12	34	48
Raices Syrah Bodegas Fernando Castro, La Mancha, Espagna	9	24	36
Merlot 2010 Château de la Selve, Rhône, France	12	33	48
Saint-Émilion Grand Cru 2004 Château Franc-Pourret, Domaine Ouzoulias, Bordeaux, France	18	51	70

rose wine

	6 oz	500 ml	bottle
Domaine de Hauvette, Petra, 2012 Baux de Provence, France	15	42	60

sparkling wine & champagne

	glass	bottle
Crémant de Bourgogne 2011 François Mikulski, France	15	60
Brut Carte Jaune Veuve Clicquot, France	25	125
Brut Impérial Moët & Chandon, France	25	125
J. P. Chenet Mousseux rosé, Pays d'Oc, France	10	36
Prosecco de Valdobbiadene Nino Franco, Veneto, Italy	10	36

cocktails

Kir de la Belle Province Acer blanc, blackcurrant cream	12
Witch Gin, soda, blackcurrant cream	12
Mai Tai White rum, amber rum, lime juice, cane syrup, mint, orange zests	12
Oriental Breeze Vodka, litchi liqueur, grapefruit juice, angostura, orange	12
Ginger Scotch Scotch, ginger ale, lime	12

beer

Domestic	6
Premium	7

Please ask your server for selections

beverages

Fresh Orange Juice	5
Apple, Beet and Ginger Juice	5
Mimosa	11
Sodas	3
Voss Mineral Water Small	4
Voss Mineral Water Large	9
De L'Aubier Sugar Free Sap Water	9
Iced Tea	4
Iced Lemonade	4
Illy Coffee	3
Espresso	3
Cappuccino	4
Café Latte	4
Mariage Frères Teas	3
Hot Chocolate	4