

# TABLEAU

BAR · BISTRO

## Brunch

Saturday, Sunday & Holidays

### LE GRAND TABLEAU ~ 18

two eggs any style, bacon, sausage,  
herb potatoes, toast

#### CHICKEN & WAFFLE ~ 18

buttermilk fried chicken,  
maple syrup, gravy

#### AVOCADO TOAST ~ 17

2 poached eggs, roasted tomatoes,  
frisee, pickled mustard seed  
vinaigrette

#### OMELET ~ 16

goat cheese, mushrooms,  
chives

#### ALBACORE TUNA NIÇOISE ~ 19

market greens, endives, raddichio,  
new potatoes, egg, green beans,  
olives, lemon vinaigrette

#### SEAFOOD TOWER ~ 50

serves 1 to 3 people

#### OYSTERS

½ dozen ~ 19 1 dozen ~ 34  
west coast

#### STEAK FRITES ~ 28

8oz grilled beef steak, greens,  
red wine jus

#### CROQUE MADAME ~ 18

ham, gruyère cheese, fried egg,  
sauce mornay, greens, mustard  
vinaigrette

#### MUSHROOMS ON TOAST ~ 17

creamy mushrooms, brioche,  
poached egg

#### EGGS BENEDICT CLASSIQUE ~ 18

ham, roasted potatoes, double  
baked croissant

#### AVOCADO EGGS BENEDICT ~ 16

avocado, swiss chard

#### FRENCH ONION SOUP ~ 15

onion broth, gruyère cheese, croûtons

#### STEAK TARTARE ~ 18

dijon mustard, quail's egg, pommes  
gaufrettes

#### TABLEAU BURGER ET FRITES ~ 18

gruyère, bacon, Tableau Signature  
ketchup

### Pour la Table

frites ~ 6

frites aux truffes ~ 10

sausage ~ 9

bacon ~ 6

duck fat potatoes ~ 8

fruit bowl ~ 10

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## Bubbles & Brunch

### SPARKLING

|  |               |    |
|--|---------------|----|
| CHARLES DE FÈRE 'CUVÉE JEAN-LOUIS' <b>Blanc de Blancs</b> n/v FR | <del>52</del> | 30 |
| MONMOUSSEAU <b>Crémant de la Loire Rosé</b> n/v FR               | <del>52</del> | 40 |
| ANTECH <b>Blanquette de Limoux</b> n/v FR                        | <del>52</del> | 45 |
| ARTHUR METZ 'PERLE NOIRE' <b>Crémant d'Alsace</b> n/v FR         | <del>58</del> | 45 |

### CHAMPAGNES

|  |                |     |
|--|----------------|-----|
| LA CHAPELLE 'INSTINC' <b>1er Cru</b> n/v <i>Villedommange</i> FR     | <del>96</del>  | 65  |
| *MARIE DEMETS 'TRADITION' <b>Brut</b> n/v <i>Gyé-sur Seine</i> FR    | <del>130</del> | 80  |
| *FUMEY-TASSIN <b>Brut</b> n/v <i>Celles-sur-Ource</i> FR             | <del>130</del> | 80  |
| *BEAUGRAND 'TRADITION' <b>Brut</b> n/v <i>Montgueux</i> FR           | <del>130</del> | 80  |
| DRAPIER 'CARTE' D'OR <b>Brut</b> n/v <i>Champagne</i> FR             | <del>140</del> | 90  |
| DUVAL LEROY <b>Extra Brut Prestige</b> n/v <i>Champagne</i> FR       | <del>160</del> | 100 |
| VEUVE CLICQUOT PONSARDIN <b>Brut</b> n/v <i>Reims</i> FR             | <del>110</del> | 90  |
| PERRIER-JOUËT <b>Grand Brut</b> n/v <i>Épernay</i> FR                | <del>120</del> | 95  |
| PERRIER-JOUËT <b>Belle Époque</b> 11 <i>Épernay</i> FR               | <del>450</del> | 290 |
| *PIERRE PAILLARD 'LA GRANDE RÉCOLTE' <b>Brut</b> 06 <i>Bouzy</i> FR  | <del>245</del> | 190 |
| DE VENOGÉ 'PRINCES' <b>Blanc de Noirs Brut</b> n/v <i>Épernay</i> FR | <del>265</del> | 200 |
| DOM PÉRIGNON <b>Brut</b> 09 <i>Épernay</i> FR                        | <del>500</del> | 350 |
| DOM PÉRIGNON <b>Brut Rosé</b> 05 <i>Épernay</i> FR                   | <del>650</del> | 450 |
| KRUG 'GRANDE CUVÉE' <b>Brut</b> n/v <i>Reims</i> FR                  | <del>530</del> | 450 |
| KRUG <b>Brut</b> n/v <i>Reims</i> FR                                 | <del>600</del> | 500 |
| RUINART <b>Brut Rosé</b> N/V <i>Reims</i> FR                         | <del>250</del> | 175 |

### BOISSONS

#### MIMOSA ~ 6

*fresh squeezed orange juice, sparkling wine*

#### LE GRAND MIMOSA PITCHER ~ 45

*sparkling wine, Grand Marnier, orange juice  
(minimum 2 ppl.)*

#### TABLEAU CAESAR ~ 6

*vodka, dubonnet, tomato juice or caesar mix,  
cornichon*

All Tableau Cocktails ~ \$2 off

Bubbles ~ 6

House white, rosé, red ~ 6

Blonde Bombshell Lager ~ 5

Bières Pressions ~ 6

Highballs ~ 5

\* Grower Champagne

~ Bubbles on this list may change subject to availability ~ but we promise that their replacements will be delicious