



Pâtisseries dujour

FRESH BAKED PASTRIES FROM
WINSLOW'S TABLE

*limited quantities available

Hazelnut Canelé 3.75

Pain au chocolat 6.5

Almond Cruffin 7

L'apéro

CITRUS MARINATED OLIVES	10
FRENCH ONION FINANCIERS almond, thyme oil and comté cheese	12
GOUGÈRES gruyère mousse and sea salt	12
1/2 DOZEN MAINE OYSTERS seaweed mignonette, fermented chili hot sauce	26
TOUR DE FRANCE Enjoy a sampling of our classic snacks including gougères, financiers, caviar chips, crab salad, and oysters. Portioned for two guests.	40

Hors d'Oeuvres

MAINE CRAB SALAD Peekytoe crab, pickled ramps, dill aioli. Served with vegetable crudite and birdseed crackers.	22
CHICORY SALAD citrus, banyuls vinegar and mandarin orange vinaigrette, pistachios, Flory's truckle	16
BEEF AND GOAT CHEESE SALAD marinated beets, frisée, candied walnuts, goat cheese custard	16
FROMAGE FLORAISON Daily cheese, mostarda, candied walnuts, Winslow's Table birdseed crackers	24

Les Plats

FRENCH TOAST brioche, crème anglaise, preserved strawberry	16
FRITTATA Farm fresh eggs, roasted mushrooms, sautéed greens and goat cheese. Served with a side salad.	16
BISTRO BURGER Grass-fed beef burger, gruyere, dijonnaise, carmalized onions, garlic pickles, on a Union Loafers sesame seed bun. Add an egg =2	18
FRENCH OMELETTE 3 eggs, fresh cheese, garden herbs. Served with a side salad. add 1/2oz caviar +40	18
MUSHROOMS A LA CRÈME oyster and shiitake mushrooms, crème fraîche, brioche, tarragon, fried egg, pistachio persillade.	20
MAINE PEEKYTOE CRAB CRÊPE crème fraîche, Spring vegetables, frisee	22
SALMON BENEDICT lightly smoked salmon, pommes paillason, poached egg, horseradish hollandaise, pickled ramps and shaved fennel salad, everything spice.	22
Sides	6 each
2 EGGS YOUR WAY	
BACON	
TOASTED PORRIDGE BREAD with butter and jam	
SIDE SALAD	



Cocktails | 14

MIMOSA 12
fresh orange juice, sparkling wine
with fruit nectar +2

FRENCH 75
gin, dry curaçao, lemon, sparkling wine

CORPSE REVIVER #2
gin, lillet, dry curaçao, lemon

CORPSE REVIVER #4
tequila, lillet, dry curaçao, lime

DAME DE LA NUIT
vodka, agave liqueur, passion fruit,
mango, vanilla, banana, citrus. Sparkling side-
car.

BLOODY MARY*
vodka, tomato, herb salt

CAFÉ PROVENÇAL
Sump cold brew, coffee liqueur, orgeat

*contains anchovy, vegetarian available
upon request

MIMOSA SERVICE

bottle of sparkling wine and
choice of Patrick Font fruit nectar

ask for our seasonal flavors

52 | serves 4

low abv | 12

HUGO SPRITZ
Elderflower liqueur, mint, citrus, cucumber,
sparkling wine,

BIARRITZ
Aperol, blood orange liqueur, lime, sparkling rose,
club soda

AMÉRICAIN
Bruto Americano, vermouth, lemon soda

MORNING GLOW
peychaud's apertivo, orange juice, foamer

LADY IN RED
rouge vermouth, campari, grapefruit soda

Zero proof

FAUXMOSA 8
n/a sparkling, fresh squeezed oj

BLOOD ORANGE SPRITZ 11
Cape citrus, marigold, ginger

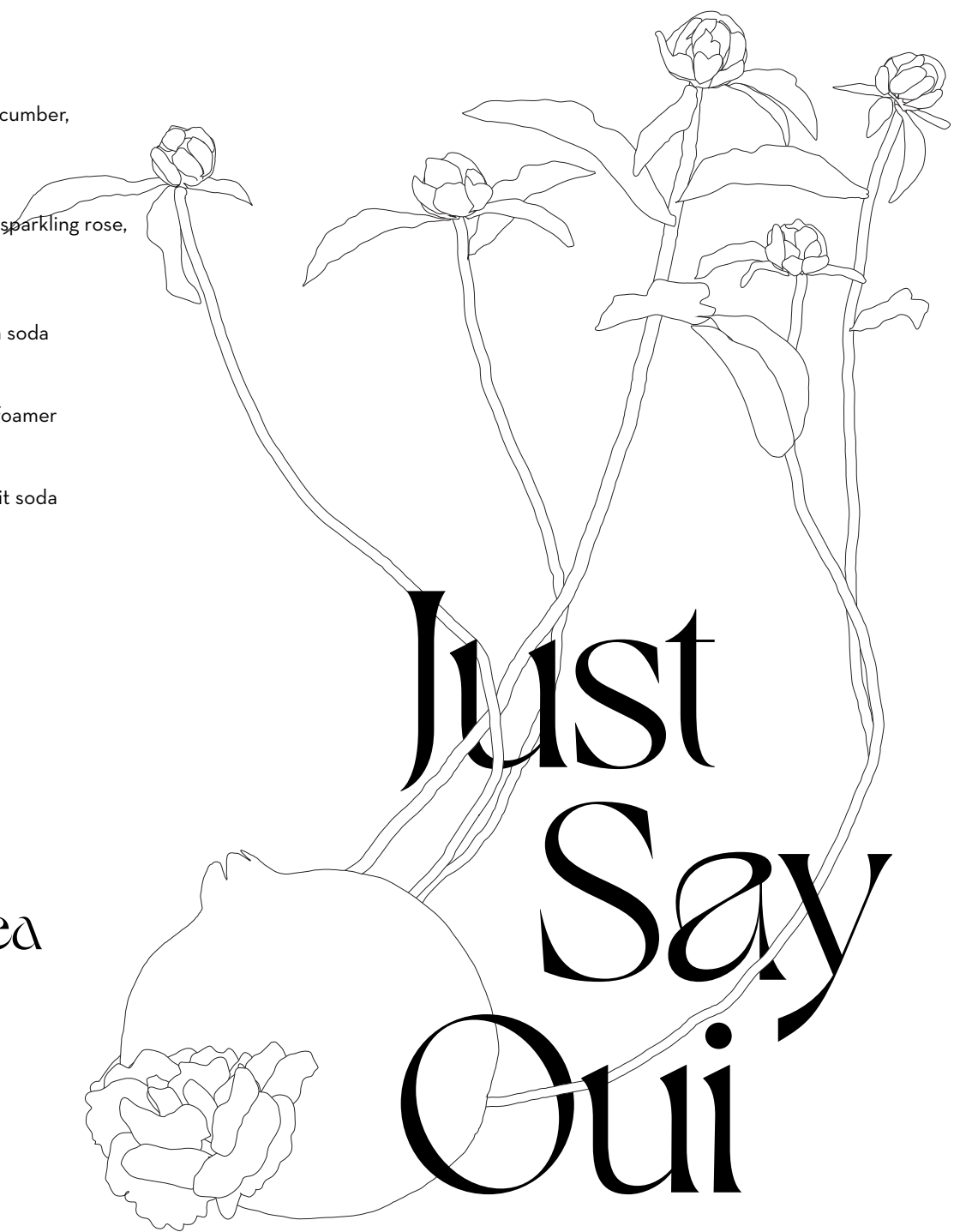
ORANGE JUICE 7
fresh squeezed

Coffee & Tea

SUMP FRENCH PRESS
8 oz - 5 - / 34 oz - 12 -

SUMP COLD BREW
original 5
French vanilla 7

BIG HEART TEA
hot 4
iced 5



DRAWINGS BY ANDY MILLNER