



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 12
almond, thyme oil and comté cheese

GOUGÈRES 12
gruyère mousse and sea salt

1/2 DOZEN MAINE OYSTERS 26
seaweed mignonette, fermented chili hot sauce

TOUR DE FRANCE 40
Enjoy a sampling of our classic snacks including
gougères, financiers, caviar chips, crab salad, and
oysters. Portioned for two guests.

Hors d'Oeuvres

LOCAL ASPARAGUS 16
prosciutto, soft boiled egg, croutons,
sauce gribiche

CHICORY SALAD 16
citrus, banyuls vinegar and mandarin
orange vinaigrette, pistachios, Flory's truckle

BEEF AND GOAT CHEESE SALAD 16
marinated beets, frisée, candied walnuts,
goat cheese custard

FROMAGE FLORAISON 24
Daily cheese, mostarda, candied walnuts,
Winslow's Table birdseed crackers

Les Plats

FRENCH TOAST 16
brioche, crème anglaise, preserved strawberry

FRITTATA 16
Farm fresh eggs, roasted mushrooms, sautéed
greens and goat cheese. Served with a side salad.

MAINE PEEKYTOE CRAB CRÊPE 22
crème fraîche, Spring vegetables, frisée

FRENCH OMELETTE 18
3 eggs, fresh cheese, garden herbs. Served with
a side salad. add 1/2oz caviar +40

MUSHROOMS A LA CRÈME 20
oyster and shiitake mushrooms, crème fraîche,
brioche, tarragon, fried egg, pistachio persillade.

SALMON BENEDICT 22
lightly smoked salmon, pommes paillason,
poached egg, horseradish hollandaise, pickled ramps
and shaved fennel salad, everything spice.

BISTRO BURGER 18
Grass-fed beef burger, gruyere, dijionaise,
carmalized onions, garlic pickles, on a Union Loafers
sesame seed bun. Add an egg \$2

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

LA NEIGE
Lillet, grapefruit, tiki bitters, grapefruit, sparkling
wine

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

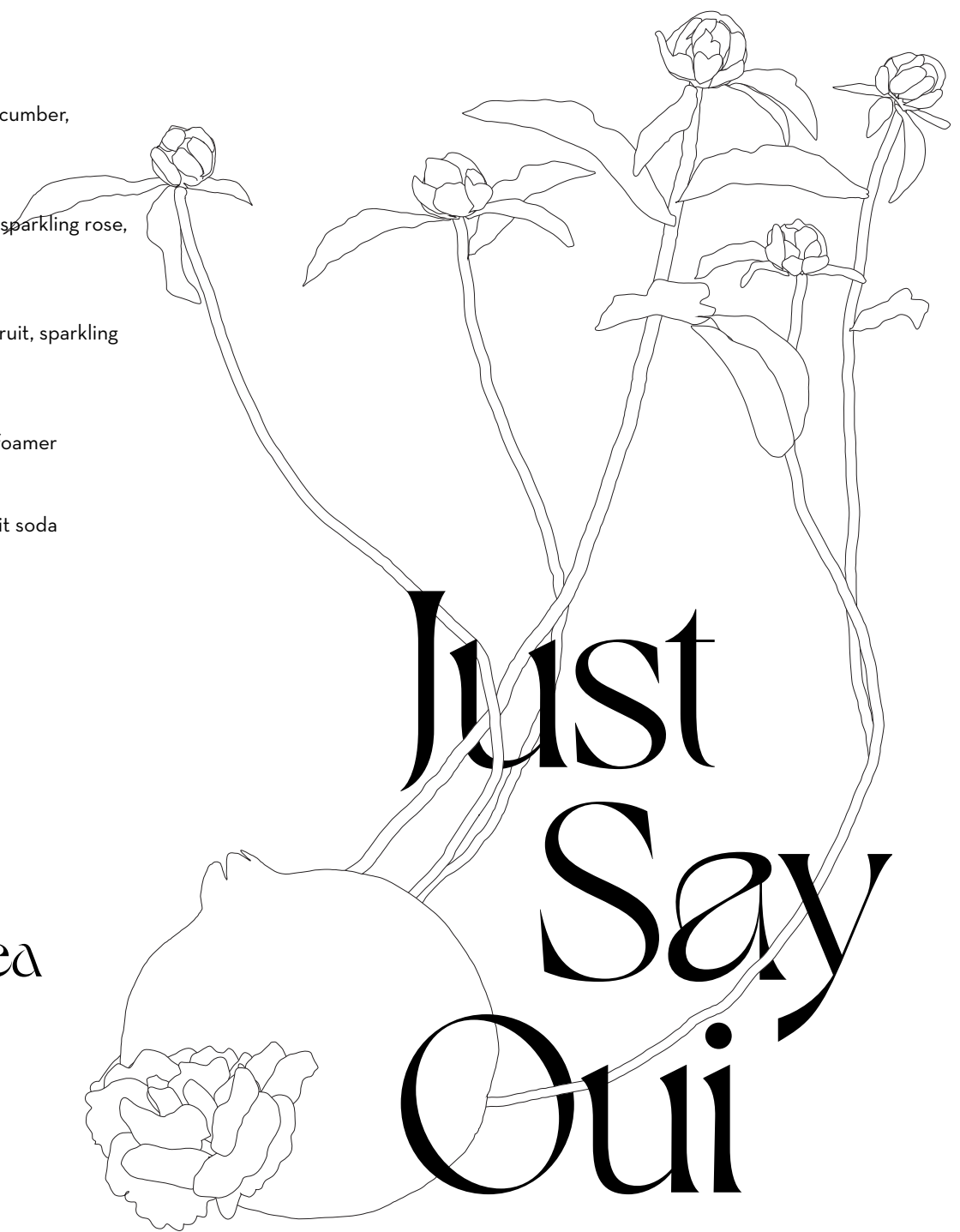
ORANGE JUICE 7
fresh squeezed

Coffee & Tea

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

SUMP COLD BREW
original 5
French vanilla 7

BIG HEART TEA
hot 4



DRAWINGS BY ANDY MILLNER