

· BISTRO ·
DU JOUR

COCKTAILS

Colette's Punch 8.00

Mango-Infused Vodka, Rhubarb Liqueur,
Cassis, Ginger, Lemon, Bubbles
Pitcher (serves 5) 39.00



French 75 8.00

Citadelle Gin, Lemon Verbena,
Lemon, Bubbles

L'APÉRITIF 8.00

Kir

Crème De Cassis, White Wine

Kir Royale

Crème De Cassis, Bubbles

Americano

Campari, Dolin Sweet Vermouth, Soda

Aperol Spritz

Aperol, Bubbles, Soda

Hugo Spritz

St. Germain, Mint, Bubbles



VINS

BY THE CARAFE 5OZ 7.00 | 8OZ 10.00

White Blend Côté Mas, Sud de France, FR

Grenache Rosé Côté Mas, 'Aurore', Provence FR

Syrah Blend Côté Mas, Sud de France, FR



L'HEURE DE L'APÉRO

HAPPY HOUR

DAILY 3 - 6 PM

Gougères ♡ 4.00

Warm Cheese Puffs, Gruyère



Macaron Au Foie ♡ 2.00 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Préfou de Vendée ♡ 8.00

Garlic Confit, Herb Butter

Soupe À L'Oignon 10.00

French Onion Soup, Gruyère, Baguette Crouton

Quiche Du Jour 10.00

Mixed Greens

Burger Américain 15.00

Double Patty, American Cheese, Special Sauce, French Fries

Tarte Flambée 15.00

Gruyère, Mozzarella, Crème Fraîche, Lardons,
Caramelized Onions, Summer Truffles

Pommes Frites ♡ ♡ 4.00

♡ = Vegan ♡ = Vegetarian ♡ = Gluten Free

BIÈRE 6.00

DRAFT BEER

Atlas District Common Lager DC / 5%

Right Proper Raised by Wolves Pale Ale DC / 5%

Aslin Orange Starfish IPA VA / 6.5%

Denizens Southside IPA MD / 7.2%

Evolution Exile Red Ale MD / 5.9%

RAR Groove City Hefeweizen MD / 5.2%



A **KNEAD** Restaurant

Le Chef Executif: Mackenson Horebe

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Please Notify Us Of Any Allergies

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions

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Service @ **DUJOUR**

A 20% gratuity is customary and appropriate. Parties of 5+ will be charged a 20% gratuity. Please, no more than 4 credit cards per table.