

· 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



A **KNEAD** Restaurant
 Le Chef Executif: Mackenson Horebe
 Follow Us @ [BistroDuJour](#)

L'HEURE DE L'APÉRO

HAPPY HOUR
 DAILY 3 - 6 PM

Gougères ☿ 5.00

Warm Cheese Puffs, Parmesan, Mornay



Macaron Au Foie ☿ 2.00 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Artichaut Croquant 9.00

Crispy Artichokes, Garlic Aioli, Lemon, Parsley

Soupe À L'Oignon 10.00

French Onion Soup, Gruyère, Baguette Crouton

Burger Américain 15.00

Double Patty, American Cheese,
 Special Sauce, French Fries

Tarte Flambée 16.00

Bacon Lardons, Gruyère, Crème Fraîche,
 Caramelized Onions

Burgundy Winter Truffles +14

Pommes Frites ☿ 4.00

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%



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.

♥ = Plant-Based ☿ = Vegetarian ✂ = Gluten Free

Service @ **DU JOUR**

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.