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BON MARCHÉ

Charcuterie \$6

CHICKEN LIVER MOUSSE
DUCK RILLETE
PÂTÉ DE CAMPAGNE
FROMAGE DE TÊTE
BEEF SHORT RIB TERRINE
JAMON DE BAYONNE
CERVELAS DE LYON

Salads ... \$11

FRISÉE AUX LARDONS
CHICORY, BACON, POACHED EGG
TERRINE OF LEEKS
MEYER LEMON VINAIGRETTE
SALADE VERT
TOASTED NUTS, SPRING HERBS
WARM CROTTIN CHEESE
ENDIVE, NECTARINES, WALNUTS
SUMMER MELON SALAD

Quick Bites ... \$7

BRANDADE DE MOREAU CHICKEN LIVER TARTINE
MUSHROOM BEIGNETS TARTE LYONNAISE
TUNA NICOISE TARTINE CROQUE MONSIEUR

Soups ... \$9

FRENCH ONION SOUP
OXTAIL BROTH, TOAST & GRUYERE
WATERCRESS SOUP
CRÈME FRAICHE, SMOKED TROUT ROE

Oysters & Raw Bar

POACHED SHRIMP
SAUMON FUME
SEAFOOD CRUDO

RAW OYSTERS
LITTLE NECK CLAMS
PACIFIC MUSSELS

DUNGENESS CRAB
SEA URCHIN
RAZOR CLAMS

* MARKET PRICE * CHANGES DAILY *

Appetizers ... \$15

PARISIAN GNOCCHI
SUMMER SQUASH & BLOSSOMS

BONE MARROW
PAIN DE CAMPAGNE, PARSLEY

ESCARGOT PERSILLADE
PUFF PASTRY, VEGETABLE CRUDITE

MOULES FRITES
MUSSELS, BEER, & CRÈME FRAICHE

Appetizers ... \$18

VEAL SWEETBREADS
PARSLEY GIRARDET, MADIERA JUS

STEAK TARTAR
POMME "PONT NEUF" SALAD

SOUPE DE POISSON
SAFFRON, POMME DAUPHINE

FOIE GRAS TERRINE
PLUM JAM, HAZELNUTS & BRIOCHE

Entrées ... \$21

FAVA BEAN & HERB RAVIOLI
PARMESAN, WILD MUSHROOMS

FINE HERBES SAUSAGE
RAMP POMME PUREE, PORK JUS

CHICKEN GRAND-MÈRE
PEARL ONIONS, BACON, MUSHROOMS

"Le Burger"

8OZ HAMBURGER
GREEN PEPPERCORNS
ONION MARMALADE
BRIOCHE BUN \$15

Plats de Résistance ... \$29

LEG OF LAMB GRILLED SQUASH, CELERY, TAPENADE, THYME JUS

DUCK AU POIVRE PRESERVED BROOK CHERRIES & WAX BEANS

SAUTEED HALIBUT RATATOUILLE, CRISPY COUS COUS, BASIL

STEAK FRITES WATERCRESS, ROQUEFORT & COGNAC JUS

RIB ROAST POMME FONDANT, ESCAROLE & APRICOT MUSTARD

Sides ... \$6

SWISS CHARD

VEGETABLE GRATIN

POMME FRITES

MARKET VEGETABLES

POTATO MOUSSELINE



LA GRAND ILLUSION

APRICOT INFUSED OLOROSO SHERRY
ALESSIO VERMOUTH, BITTERS

“THE THEATER'S TOO DEEP FOR ME. I PREFER BICYCLING”

Jean Renoir, 1937



JE T'AIME, JE T'AIME

SUTTON CELLARS VERMOUTH, PAMPLEMOUSSE ROSE,
GREEN CHARTREUSE, GRAPEFRUIT BITTERS, SODA

“I LOVE YOU. DO YOU HEAR? I LOVE YOU”

Alain Resnais, 1968



PORT OF SHADOWS

MESCAL, LILLET BLANC, CORIANDER SYRUP
CELERY, LIME, BITTERS

“KISS ME, WE DON'T HAVE MUCH TIME”

Marcel Carné, 1938



LE SAMOURAI

JAPANESE WHISKY, SAKE
SPICED PLUM SYRUP

“I LIKE IT WHEN YOU COME AROUND, BECAUSE YOU NEED ME”

Jean-Pierre Melville, 1967





BELLE DE JOUR

AMONTILLADO & PX SHERRY, COCONUT CORDIAL
PINEAPPLE, AMARGO BITERS

“I WANT TO BE ALONE WITH YOU MORE EVERYDAY”

Luis Buñuel, 1966



BIRDS OF A FEATHER

RHUM AGRICOLE, MUSCAT DE BEAUME
WHITE PEACH PUREE, AKAVIT, LEMON

“YOU WERE TERRIFIED, IT WAS SO SWEET”

Edouard Malinara, 1978



LOVE AT SEA

CARROT INFUSED CAMPARI, BENEDICTINE
DOLIN DRY VERMOUTH

“YOU FORGET ME, I’M GOING. I DO NOT KNOW WHERE”

Guy Gilles, 1965



DISCREET CHARM

AGED RHUM AGRICOLE, PEAR LIQUEUR, SESAME INFUSED
HONEY, LEMON, SPARKLING PEAR CIDER

“SOMEWHERE BETWEEN CHANCE & MYSTERY LIES IMAGINATION”

Luis Buñuel, 1972





about our
BEER



Draught
BEER
12 oz · \$6

BON MARCHÉ

OUR DISTINCTIVE BEER LIST IS CURATED BY MASTER CICERONE RICH HIGGINS. RICH BREWS 2-3 ROTATING HOUSE BEERS DESIGNED TO PAIR BEAUTIFULLY WITH CHEF MATT SIEGER'S MENU.

MANY OF THE BEERS CREATED EXCLUSIVELY FOR BON MARCHÉ ARE INSPIRED BY CLASSIC FRENCH STYLES TYPICALLY CONSUMED BY WORKING CLASS FARMERS & WORKERS, AS OPPOSED TO THE MORE REFINED STYLES YOU MAY FIND IN RETAIL SHOPS. THE RESULT IS EXCITING, FLAVORFUL BEER THAT IS MEANT TO BE ENJOYED ALONGSIDE THE CUISINE OF THE EUROPEAN COUNTRYSIDE.

RICH HAS A WONDERFUL NOSE FOR GUEST BEERS, CELEBRATING LOCAL & INTERNATIONAL BREWERS WITH A SIMILAR APPROACH TO CRAFT BEER: MAKE IT DELICIOUS, MAKE SURE IT PAIRS WELL WITH FOOD, AND DON'T TAKE YOURSELF TOO SERIOUSLY.

PLEASE ENJOY AND DO NOT HESITATE WITH QUESTIONS OR COMMENTS. WE ARE ALWAYS INTERESTED IN CONSTRUCTIVE CRITICISM AS WE EXPERIMENT WITH CREATING NEW BEERS.

À VOTRE SANTÉ!

Brewed in House

SUR LIE

UNFILTERED PILSNER, 5.2% ABV

CRISP, SMOOTH EUROPEAN PILSNER LAGER. SERVED UNFILTERED THE WAY THE BREWERS DRINK IT IN THE CELLARS OF FRANCE



L'OUVRIER

AMBER BIÈRE DE GARDE, 6.8% ABV

DEDICATED TO THE WORKERS & FARM HANDS IN FRENCH FARM COUNTRY FOR WHOM THIS MALTY FARMHOUSE BEER IS TRADITIONALLY BREWED

Quest Beers

SAISON DE LILY

BELGIAN STYLE SAISON, 7.7% ABV

REFRESHING WITH HINTS OF PEPPER, LEMON & EARTH
MAGNOLIA BREWING CO · SAN FRANCISCO, CA



ANCHOR PORTER

CLASSIC PORTER, 5.6% ABV

BITTER DARK CHOCOLATE, RED FRUIT AND ROAST
ANCHOR BREWING CO · SAN FRANCISCO, CA



SUMMER IPA

AMERICAN STYLE IPA, 6.4% ABV

FLAVORS OF CITRUS, TROPICAL FRUITS & PINE
FACTION BREWING · ALAMEDA, CA



MONK'S CAFE SOUR ALE

FLEMISH SOUR RED ALE, 5.5% ABV

OAK-AGED SOUR ALE WITH HINTS OF CHERRY, AMONTILLADO & BALSAMIC
BROUWERIJ VAN STEENBERGE · BELGIUM