

C'EST LA VIE

FRENCH CAFE AND
CREPERIE

SAVORY CREPES

JAMBON	12
Ham, gruyere, dijon cream	
FIGGY PIGGY	12
Proscuitto, goat cheese, fig jam and arugula	
MONTE CRISTO	13
Ham, turkey, gruyere, raspberry jam	
FRENCHIE	12
Double cream brie, apricot jam and arugula	
BAG	12
Bacon, apple, Gorgonzola	
BRUNCH	13
Bacon, egg, Tillamook cheddar	
CAPRESE	12
Fresh mozzarella, tomato, basil, balsamic	

CREPE ADDITIONS

substitute Kember's Gluten free batter	1.5
organic mixed greens with fresh rosemary buttermilk dressing	5
cup of soup	4
bowl of soup	6
extra cheese/an egg	2.5
turkey, bacon, ham, procuitto	3
tomato, apple, arugula	1

SEE OUR MARKET FOR
CHEESE, CHARCUTERIE,
MEALS TO TAKE HOME
AND TREATS

SWEET CREPES

NUTELLA BANANA	8
SEASONAL FRUIT (ASK US)	8
PEANUT BUTTER, BANANA CHOCOLATE	8
LOCAL HONEY, GOAT CHEESE, LAVENDAR	8
APPLE, CINNAMON AND SALTED CARAMEL	8
FRENCH BUTTER, LEMON, POWDERED SUGAR	7
FRENCH BUTTER, CINNAMON AND SUGAR	7
FRENCH BUTTER AND SALTED CARAMEL	7
ADD A SCOOP OF GELATO \$2.50	

DRINKS

COMPASS COFFEE	4
CAFE AU LAIT/CAFE	
CHOCOLATE/CHAI AU LAIT	5
HOT TEA	4
ORANGE OR APPLE JUICE	3.5
FRENCH PRESS	7/5
ICED T/COKE/SPRITE/DIET	3.5
HOUSEMADE SODA	
LAVENDER, ELDERFLOWER, POMEGRANATE, BLACK CURRANT	5

C'EST LA VIE

FRENCH CAFE AND
CREPERIE

GRILLED CHEESE

On Grand Central Bakery bread,
served with chips

BIG CHEESE 9
Classic made with Tillamook
cheddar

add meat \$3 add veg \$1

MONTE CRISTO 13
Ham, turkey, gruyere,
raspberry jam

BRUNCH 13
Bacon, egg, Tillamook
cheddar

CAPRESE 12
Fresh mozzarella, tomato,
basil, balsamic

TUNA MELT 12
Albacore tuna salad, capers,
shallots, Tillamook cheddar

"FONDUE" 13
Our big cheese cut up into
cubes and served with tomato
basil bisque for dipping

CHARCUTERIE & FROMAGE

Served with nuts, apple, preserves
and crackers

BRIE BRULEE 10
double cream brie flamed to
a crisp

MES AMIS 12
a cow, sheep and goat
cheese

THE WHOLE FARM 16
2 cheeses & 2 meats

SEE OUR MARKET FOR CHEESE, CHARCUTERIE, MEALS TO TAKE HOME AND TREATS

TARTINES

Open faced, on Grand Central
Bakery bread, served with
organic mixed greens and fresh
rosemary buttermilk dressing

CROQUE MONSIEUR 14
Dijon creme, ham, and gruyere
Make it a Madame - add egg \$2.5

PIG IN A PEAR TREE 14
Oregon Growers pear hazelnut
spread, double cream brie,
prosciutto

ALL THE CHEESE 14
Brie, goat, gruyere and
gorgonzola served with Three
little Figs Puddletown pub
chutney

ADD A CUP OF SOUP 4

SOUP AND SALAD

Served on organic mixed greens with
housemade dressing and bread

HARVEST 13

Bacon, apples, gorgonzola and walnuts

THANKSGIVING 13

Turkey, dried cranberries, goat
cheese and pumpkin seeds

TUNA 13

Albacore tuna salad, shallots,
capers and roasted tomatoes

MEDITERRANEAN 13
roasted tomatoes, cucumbers, olives
and feta

**COMBO- CUP OF SOUP AND
SMALLER SIZE SALAD** 15

CUP OF SOUP 5

BOWL OF SOUP 7