

## Les Crepes et Flatbreads

*La Crepe de Poulet et champignons*  
Sautéed chicken, onions & mushrooms topped with béchamel sauce / 15.95

*La Crepe de Salmon*  
Cold smoked salmon, goat cheese, red onions & capers (served cold) / 16.95

*Vegetable Crepe*  
Sautéed green & red peppers, red onions, green beans & mushrooms topped with creme fraiche / 14.95

*Flatbread Alsace*  
Ham & caramelized onions topped with creme fraiche / 14.95

*Prosciutto Arugula Flatbread*  
Arugula, fresh mozzarella, cherry tomatoes, onion, and prosciutto tossed in an olive oil & vinegar dressing / 17.95

## Les Salades

\*add grilled chicken, seared ahi tuna, smoked salmon, scoop of chicken or egg salad / 6.95

*La Salade Maison*  
Mixed greens, tomatoes, & goat cheese with a citrus vinaigrette / 9.95

*La Salade D'épinard*  
Spinach, bacon, red onions, mushrooms, hard-boiled egg with a warm bacon dressing / 14.95

*La Salade Bleu et Poire*  
Mixed greens, poached pear, bleu cheese, & spiced walnuts with a blackberry dressing / 15.95

*La Salade Niçoise*  
Mixed greens, black olives, red & green peppers, green beans, onions, tomatoes, potatoes, hard-boiled egg, & capers with seared ahi tuna / 16.95

*Arugula Salad*  
Arugula, cherry tomatoes, pine nuts, & asiago cheese with an olive oil & champagne vinaigrette / 14.95

# Roswell Provisions

## Welcome to Le Bistro

Brunch served Saturday & Sunday  
Dinner served Friday & Saturday evenings  
with Live Music

## Hors d'oeuvres

*Les Croutons Niçois*  
Homemade crouton with sliced tomato & fresh melted mozzarella finished with a balsamic glaze / 9.95

*Smoked Salmon Crostinis*  
Homemade crouton topped with smoked salmon & horseradish sauce finished with basil / 13.95

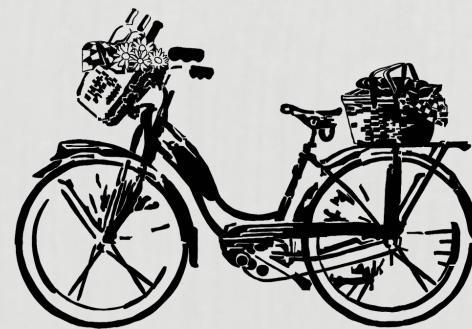
*Le Grand Bleu*  
Warm homemade bleu cheese dip served with kettle chips topped with bleu cheese crumbles & tomatoes / 9.95

*Say Fromage*  
Twice-baked Brie topped with dried cranberries, served with homemade croutons / 14.95

*Charcuterie et Fromage*  
A rotating fresh selection of three cheeses & two meats from our Market / Mkt

*Le Bol de Pain et Beurre*  
Bowl of sliced fresh baguette & butter, served with Herbs de Provence infused olive oil by request / 5.95  
\*Add our homemade olive tapenade / 2.50

*La Soupe- La Maison or French Onion*  
Cup / 5.95    Bowl / 7.95



## Les Sandwiches, Quiche et Plus

\*Please choose one side item-  
Salad Maison, Ratatouille, Chips, or Soup

*Le Croque Monsieur*  
Ham & Swiss baked on brioche topped with cheese & bechamel sauce / 14.95  
\*Make it a Madame- Add an egg / 1.25

*La Salade de Poulet*  
Our famous homemade chicken salad (with fine almonds) served on baguette with lettuce & tomato / 14.95

*La Salade D'oeufs*  
Homemade egg salad served on baguette with bacon, lettuce, & tomato / 13.95

*Le French Dip*  
In-house slow roasted beef with horseradish sauce on baguette with a side of Au Jus / 16.95

*Le Sandwich Italian*  
Sliced tomato, pesto, & fresh mozzarella toasted on baguette / 13.95 \* Add grilled chicken / 6.95

*Le Parisien Jambon Beurre*  
Classic 1950's Parisian lunch- Ham, butter, & gherkins on baguette / 13.95

*La Quiche*  
Choice of-  
Spinach & Swiss Quiche  
Quiche Lorraine (ham, bacon, swiss)  
Smoked Salmon & Goat Cheese Quiche / 14.95

*Clafoutis Provençal*  
Baked egg with goat cheese, tomato, chives, & zucchini / 14.95

*Bouche a la Reine*  
Puff Pastry filled with chicken, mushroom, & onion, topped with bechamel sauce / 16.95

*Beef Bourguignon*  
Braised beef with carrots, onions, & mushrooms served with fresh pappardelle / 21.95



## Les Desserts

### La Crepe Nutella

Filled with Nutella & strawberries, topped with fresh whipped cream / 8.95

### Banana Split Crepe

Vanilla ice cream, strawberries, & bananas topped with chocolate & strawberry sauce with fresh whipped cream / 10.95

### La Creme Brûlée

Topped with fresh strawberries / 8.95

### Strawberry Shortcake

Cream cheese pound cake layered with vanilla ice cream & fresh strawberries, topped with chocolate & strawberry sauce & fresh whipped cream / 11.95

### La Mousse au Chocolate

Fresh chocolate mousse topped with fresh sliced strawberries, chocolate sauce, & fresh whipped cream / 7.50

### Plaque de Macarons

Plate of six assorted flavors / 10.50

### Tarte aux Pomme

Apple tart served with vanilla ice cream and a caramel drizzle / 9

### Les Profiteroles

Choux pastries filled with vanilla ice cream and coated in chocolate sauce with toasted almonds / 9.95

### Bistro Brownie Sundae

Warmed homemade brownie topped with vanilla ice cream, maple walnuts, chocolate sauce, & fresh whipped cream / 8.95

### Bistro Brownie Twist

Warmed homemade brownie topped with vanilla ice cream, Reeses peanut butter chunks, chocolate sauce, & Reeses peanut butter sauce / 9.95

### Kahlua Coffee Toffee

Warmed homemade brownie topped with coffee ice cream, toffee bits, fresh whipped cream & finished with a Kahua pour / 11

### Bailey's Cake & Cream

Cream cheese pound cake topped with coffee ice cream & fresh whipped cream & finished with a Bailey's pour / 9.95

### Bread Pudding

A rotating seasonal flavor topped with a cream reduction sauce, vanilla ice cream, & fresh whipped cream / 10.95

## Les Cupcakes

5.25

### Yellow or Chocolate

Buttercream or Chocolate Icing

### White Chocolate Raspberry

White Chocolate Cupcake with Raspberry Filling with White Chocolate Icing

### Oreo

Chocolate Cupcake with Oreo Icing

### Strawberry or Red Velvet

Cream Cheese Icing

### Cookie Dough

Yellow Cupcake with Cookie Dough Filling with Cookie Dough Icing

### Peanut Butter

Chocolate Icing with Reeses Chunks

## Kids Menu

served with kettle chips / 7.95

Ham & Cheese (American or Swiss)

Nutella Sandwich

Peanut Butter & Jelly

## Les Cocktails

### South of France

Empress Gin 1908, Lemon, Mint, Cointreau, & Agave / 13

### French Mule

Ketel One Vodka, Cointreau, Lemon, Orange, & topped with ginger beer / 13

### French Manhattan

Woodford, Chambord, Rhubarb Bitters, & a cherry garnish / 14

### Rose Mojito

White Rum, Rose Hip Liqueur, Mint Leaves, & topped with soda / 13

### French Tart

Ketel One Vodka, Elderflower Liqueur, Lemon, Rosemary Simple, & Grapefruit Juice / 14

### The Bubbly Drink

Orange, Elderflower Liqueur, Tito's Vodka, Prosecco, & topped with soda / 14

### Spicy Cucumber Lime Margarita

21 Seeds Cucumber Jalapeno Tequila, Lime, Agave, & topped with soda / 13

### Espresso Martini

Fresh Espresso, Tito's Vodka, & Kahlua / 14  
\*Make it a Dessert Espresso Martini - add Chocolate or White Chocolate Godiva liqueur / 3

## Les Beers

1664 Blanc  
Blue Moon  
Bud Light  
Classic City Lager  
Coors Light  
Guinness  
Michelob Ultra  
Miller Lite

Monday Night  
Red Hare  
Scofflaw  
Stella Artois  
Sweetwater 420  
Sweetwater IPA  
Terrapin  
Tropicala

## Les Vins

### White

#### Chardonnay

France 11/40

Napa 14/54

Russian River Valley 12/46

#### Pinot Grigio

Veneto, Italy 10/39

Alto Adige, Italy 15/58

#### Sauvignon Blanc

France 11/40

New Zealand 12/46

California 14/54

#### Riesling

Germany 9/34

### Rosé & Sparkling

#### Rosé

Frosé 10

Provence 12/42

#### Sparkling

Prosecco, Italy 10/38

Brut, France 11/42

Rosé, France 11/42

### Red

#### Cabernet Sauvignon

California 11/40

Sonoma 12/46

Napa 15/58

#### Pinot Noir

California 11/40

France 13/50

#### Other Reds

Malbec, Argentina 12/46

Bordeaux, France 15/58

Red Blend, California 15/58

### Bottle Only

Please ask your server to share our monthly selections