

## Nice Matin Restaurant Menu:

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### LUNCH

#### Appetizers

##### Pistou

Nicoise vegetable soup with pesto

Fava Bean Tortelloni  
with parmesan & butter

Leeks Vinaigrette  
with mustard & chopped egg

Asparagus Vinaigrette  
Petits Legumes Farci  
stuffed with shortribs, rice & tomato

Stuffed Sardines  
swiss chard, bechamel & rice

Mackerel Gravlax  
grapefruit & cracked white pepper

#### Sandwiches & Burgers

##### Pan Bagnat

nicoise salad on a crusty French roll

Grilled Chicken Ciabatta  
marinated peppers, bacon & aioli

Croque Monsieur  
griddled black forest ham

& melted gruyere on pain de mie

Croque Madame  
croque monsieur with a fried egg

Smoked Pork Loin  
pressed sandwich with  
braised red cabbage, spicy mustard

Roasted Portobello Focaccia  
mozzarella, arugula, pesto

Five Napkin Burger  
10oz. of beef, sauteed onions, cheese & aioli

Hamburger 8oz.  
TOPPINGS

cheese, bacon, marinated peppers,  
balsamic onions, avocado, mushrooms

Thin Crust Nicoise Pizza  
Pissaladiere  
stewed sweet onions, olives, anchovies

Portobello Mushroom  
tomato sauce, gruyere, sage

Roquefort  
walnuts, roasted garlic, rosemary

Merguez  
sausage, peppers, onions, pecorino

Tomato  
fresh tomatoes, parmesan, thyme

Salads  
Frisee with Roquefort  
pears, walnuts & sherry vinaigrette  
Roasted Beets and Haricots Verts  
with marinated feta cheese

Hearts of Romaine  
creamy lemon - black pepper dressing & pecorino

Mixed Greens  
pear tomatoes, red wine vinaigrette

Grilled Chicken  
escarole, chicory, oranges & almonds

balsamic vinaigrette  
Mediterranean Lamb  
chopped cucumbers, tomatoes, onions, feta & beans  
yogurt - mint vinaigrette

Salade Nicoise  
olive oil poached tuna, raw vegetables & hard cooked eggs, olive croutons, lemon & extra  
virgin olive oil

Sole "Milanese"  
arugula, fennel, olives, orange & shaved parmesan  
sliced tomatoes

Jumbo Lump Crabmeat Salad  
remoulade sauce, avocado & lime vinaigrette

#### Entrees

Roasted Half Chicken Dijonnaise

sweet garlic & thyme breadcrumbs

Kobe Beef Chopsteak  
crisp fried onion rings, chasseur sauce

Lamb Ravioli  
flavored with parmesan, orange & sage  
red wine & tomato sauces

Grilled Moroccan Spiced Salmon  
grilled vegetables, tabouleh & harissa

Moules Frites  
bowl of shelled mussels in herb broth with aioli

Steak Frites  
10oz. dry aged beef, bearnaise

Parmesan Polenta  
roasted portobello mushroom, grilled asparagus  
radicchio & balsamic onions

Swiss Chard Frittata  
parmesan, pignolis & raisins

Omelette Provencal  
ratatouille & goat cheese

SIDES  
Haricots Vert, Parmesan Braised Swiss Chard Ratatouille  
French Fries Chickpea Fries Polenta

20% Gratuity added to parties of 8 or more