

BREAD

- Crescent Rolls

9
- whipped butter, honey, sea salt (v)

RAW BAR

- Oysters*

20
- half-dozen oysters, lemon, mignonette
- Tuna Crudo*

22
- fennel, apple, pine nut, whipped ricotta (gf)
- Lobster Roll Bites

29
- tomato jam, celery, cornichons, brioche
- Caviar Bump

27
- served with a mini dry vodka 'tini

SHARED APPETIZERS

- Sour Cream & Onion Dip

13
- crispy potato chips (v)
- Deviled Eggs

6
- dijon, smoked paprika (v, gf)
- Smoked Salmon*

18
- rillette, garden herbs, saltine crackers
- Crispy Beef Tacos

19
- cabot cheddar, lettuce, cilantro, lime crema
- Escargot

18
- garlic & herb butter, grilled bread
- Shrimp Martinique

22
- tomatoes, bell peppers, cajun cream sauce
- Spinach Artichoke Dip

14
- tortilla chips, crudité (v)

SIDES & VEGGIES

- Mac & Cheese (v)

13
- Grilled Broccoli (vg)

12
- Haricots Verts Almondine (v)

13
- Curry-Roasted Carrots (v)

12
- Ratatouille (v)

12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy or intolerance, please notify us. Allergen information for menu items is available. Ask an employee for details.

FRENCH BREAD PIZZAS

- French Onion

21
- caramelized onions, gruyère, thyme, mornay (v)
- Forest Mushroom

22
- sautéed mushrooms, comté, mornay (v)
- Pepperoni & Hot Honey

24
- san marzano tomatoes, mozzarella, espelette

MAINS & SANDWICHES

- Grilled Salmon

32
- ratatouille, green olives, basil (gf)
- Roasted Chicken

27
- artichoke, carrot, mushroom, white wine garlic jus (gf)
- Fried Chicken

25
- mashed potatoes, gravy
- Rigatoni Pesto

22
- pistachio, basil, arugula, blistered tomatoes (v)
- Grilled Cheese & Tomato Soup

21
- cheddar, comté, brioche, san marzano tomatoes (v)

Avoir La Frite

- Steak au Poivre*

34
- grilled hanger steak, black peppercorn sauce

- The Butcher's Reserve*

MP
- choice of béarnaise or au poivre

- Hundredfold Cheeseburger*

24
- snake river farms american wagyu beef, tomato jam, onion, secret sauce

- Steamed Mussels

22
- white wine garlic broth, grilled sourdough

- Croque Madame*

19
- country ham, comté, black truffle, confit egg yolk

THE HUNDREDFOLD FRIES

- Tallow Fries

7
- choice of: garlic aioli, ketchup, or crème fraîche (gf)
- add truffle & parmesan +2

Hundredfold

concept by Chef Timothy Hollingsworth
executive chef David Hansel | general manager Matthew Padvarietis

SALADS

- Hundredfold Caesar

14
- little gem, mimolette cheese, crispy sourdough croutons
- Bibb Lettuce Salad

15
- finest herbs, mustard vinaigrette (vg, gf), add goat cheese croutons
- Herbed Chicken Salad

19
- cabbage, romaine, cucumber, jalapeño, cilantro, lime vinaigrette
- Tuna Niçoise Salad

25
- olives, tomatoes, green beans, eggs, potatoes

FEATURED COCKTAILS

- Hip-Flask

18
- whistlepig piggyback 6yr rye, cognac, sherry, sweet vermouth, bénédictine, bitters
- Bon Vivant

17
- absolut citron vodka, poire eau de vie, lemon, soda
- Midnight Express

16
- vodka, mr black cold brew coffee liqueur, la colombe cold brew, cacao nib, atomized pastis
- Sorry I'm Lait !

17
- mi campo reposado tequila, peach, sherry, honey, cold-pressed ginger & lemon (clarified!)
- Maison Old-Fashioned

17
- brown butter-washed bourbon, bigallet china-china amer, demerara, hundredfold bitters blend
- Chère Margaritè

16
- mi campo blanco tequila, chateau aloe liqueur, cold-pressed non-gmo grapefruit, lime, agave
- Heaven Cent

17
- absolut citron vodka, giffard pamplemousse, french lemon sorbet, schramsberg mirabelle brut rosè
- Apricot Spritz

16
- lillet blanc aperitif, giffard abricot du roussillon liqueur, bouvet crémant de loire, soda
- The TTT

18
- three tiny 'tinis: classic 50/50, dirty, dry with house pickles, 2-year-aged-blue-cheese-stuffed olives, potato chips, helix vodka or fords gin

Add caviar to fold in a little luxury* +24
Vegetarian: v
Vegan: vg
Made without gluten: gf

We are a cashless establishment. Merci !

Hundredfold

BRUNCH

Breakfast French Bread Pizza

sausage, gruyere, onion, potato, fried egg 24

Breakfast Burrito

soft scrambled eggs, cheddar cheese, black beans, and potato 19

Morning Plate

Two fried eggs, bacon or sausage, crispy potatoes, and crescent roll 24

Smoked Salmon Plate*

Whipped cream cheese, cucumber, tomato, red onion, capers,
warm crescent roll, poached egg 21

BRASSERIE STEAK & EGGS

hanger steak with two fried eggs,
crispy potatoes, and salsa molcajete (*gf*)

42

Hundredfold Cheeseburger*

srf american wagyu, tomato jam, onion, secret sauce, fried egg 26

Lemon Ricotta Pancakes

Whipped mascarpone, house lemon curd, and fresh berries 24

COCKTAILS

Classic Bloody Mary

tomato, Helix vodka, poached prawn 15

Chère Margarité

mi campo blanco tequila, chateau aloe liqueur,
cold-pressed non-gmo grapefruit, lime, agave 16

Apricot Spritz

lillet blanc aperitif, giffard abricot du roussillon liqueur,
bouvet crémant de loire, soda 16

Midnight Express

vodka, mr black cold brew coffee liqueur, la colombe cold brew,
cacao nib, atomized pastis 16

Mimosa

Prosecco, orange juice 12

Vegetarian: v Vegan: vg Made without gluten: gf

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DESSERTS

Warm Chocolate Chip Cookie

served with vanilla ice cream 9

Lemon Ricotta "Cheesecake"

lemon curd, graham cracker, pistachio 10

Chocolate Mousse

whipped cream, chocolate shavings (*gf*) 9

PAIN PERDU BITES

cinnamon sugar brioche, salted caramel dip 10
add ice cream +3

Ice Cream or Sorbet

daily selection 8

COFFEE & TEA

La Colombe French Press

small or large 5 | 9

Espresso 4

Cappuccino 5

Latte 5

Hot Tea 5

Cold Brew 5

Double Espresso 5

Affogato 6

Made without gluten: gf

