

FROMAGE

Manchego 10
Firm, Unpasteurized, Raw Sheep's Milk

Parmigiano Reggiano 10
Hard, Unpasteurized Cow's Milk
Aged 24 months

Murcia Al Vino 9
Semi Soft, Pasteurized, Goat's Milk,
Soaked in Red Wine

Cabrales 10
Firm, Unpasteurized Cow's Milk
Blue Cheese from Northern Spain

Pierre Robert 10
Pasteurized, Triple Crème Soft Cow's Milk

Beemster Aged Gouda XO 11
Hard, Pasteurized, Cow's Milk
Aged 18 months

Selection of Three Cheeses 28

CHARCUTERIE & SALUMI

Pâté Campagne 11
Classic Country Style Pâté.

Tuscan Pâté 10
Soft Chicken Liver Mousse.

Duck Rillettes 12
Shredded Duck Confit
with Pink Peppercorn and Thyme.

Jamón Serrano 10
Spanish cured ham that is firmer and
has less fat than its Italian counterparts.

Prosciutto di Parma 11
Salt-cured aged ham from Parma, Italy.
A hint of nutty flavor from the
Parmigiano-Reggiano used in the pig's diet.

Consuming raw or undercooked meats may
increase your risk of foodborne illness.

Speck 12
Black pepper rubbed and smoked prosciutto.

Finochietta 11
A Tuscan-style Salume seasoned with fennel
that is a full flavor.

Chorizo Secco 11
Dried Berkshire pork sausage seasoned with
smoked paprika, garlic and hot pepper.

Saucisson Sec 10
Dry cured peppery garlic French sausage.

Soppressata Picante 12
A coarsely ground, dry-cured spicy sausage
made with lean pork meat,
pork fat and delicious spices.

Cured Meats
ad5ZSdLgfrMWS+

BRUNCH

Shredded Beef Brisket, Yukon Gold Potato Hash, Two Fried Eggs, Harissa 15

Candied Orange and Ricotta Stuffed French Toast, Amaretto Honey and Toasted Almonds 13

Poached Eggs, Tomato and Crisp Zucchini Corn Cake, Hollandaise Sauce, Broccoli Rabe 14

Lemon Poppy Pancakes, Blueberry Maple Syrup and Salted Honey Butter 13

Tortilla Espanola - Baked Omelette of Spanish Chorizo, Potato, Onion and Garlic,
Smoked Paprika Tomato Aioli, Arugula and Spiced Bread Crumbs 13

Croque Monsieur - Prosciutto Cotto and Fontina Grilled Sandwich, Mornay Sauce
Served with Arugula Salad or Pommes Frites 14 / 16 Madame (with two eggs)

Chicken Milanese, Garlic Basil Aioli and Slow Roasted Tomato on Focaccia
Served with Arugula Salad or Pommes Frites 15

Smoked Salmon Tartine - Smoked Salmon, Green Onion Mascarpone, Watercress,
Crisp Shallot and Horseradish Crème Fraîche on Pain de Seigle Toast
Served with Arugula Salad or Pommes Frites 16

Tuna Niçoise - Spice Rubbed Tuna Loin, Cucumber Relish,
Potato and Haricot Verts Salad, Soft Cooked Egg, Olive Tapenade 24*

Satis Burger - 8 oz. Prime Beef,
Brioche, Wild Mushroom, Fontina Cheese, Port Shallot Jam, Pommes Frites 16

SIDE DISHES

Pommes Frites 5
Two Eggs Any Style 7
Applewood Smoked Bacon 6
The Piggery Pork Breakfast Sausage 6
Greek Fat Free Yogurt, Honey and Mint 7
Seasonal Fruit 7

Vegetarian

BRUNCH SPECIALS

SUNDAY (11am-3pm)

Any Brunch Selection
with Bloody Mary, Mimosa or Bellini
19.95
*Tuna Niçoise \$5 Additional

Bottles Of DePerriere Brut 20

CHILDREN'S MENU

Grilled Cheese and Tomato
Cinnamon Brioche French Toast
4 oz. Burger, Lettuce
Chicken Milanese
Two Eggs, Bacon or Sausage
Any Selection With Your Choice of
Fries, Fruit or Salad
and Beverage 10

Share Satis with Friends



@satisBF

Thanks for the Likes & Shares!

Please let your server know of any allergies
prior to ordering

\$25 Corkage Fee Per Bottle
20% Gratuity added for parties of 5 or more