

Lunch – Sample Menu

available monday through friday 11:00 am to 3:00 pm



SHAREABLES

Oysters on the Half Shell* - burnt shallot mignonette, lemon <i>choice of single, half dozen, or dozen</i> <i>suggested pairing: DeLille, forget-me-not blanc de blancs</i>	GF, DF	4.5 25 48
Herb Poached Blue Prawns - house cocktail sauce	GF, DF	25
Cheese & Charcuterie - variety of cured meats & cheeses, house jam, pickled vegetables, cornichon, dried fruit, marcona almond, crostinis <i>suggested pairing: DeLille, chaleur blanc white blend</i>	GF+	38
Daily Bread - sourdough, baguette, sea salted butter	VEG, DF*	9
Pomme Frites - sea salt & espelette pepper, smoked onion aioli	GF, DF, VEG	14
Smoked Salmon Spread - cream cheese, horseradish, ikura roe, sourdough cracker <i>suggested pairing: DeLille, red willow chardonnay</i>	GF+	15
Duck Liver Pâté - rosé gelée, sourdough crackers <i>suggested pairing: DeLille, le petit doux late harvest sémillon</i>	GF+	16
Steak Tartare* - beef tenderloin, shallot, caper, dijon, egg yolk, nduja butter baguette	GF+, DF+	26

VEGETABLES & SALADS

herbed chicken breast +12 | soft egg* +3 | grilled salmon* +12

Lyonnaise Salad - frisée, lardon, soft egg*, bacon shallot vinaigrette <i>suggested pairing: DeLille, red willow chardonnay</i>	GF, DF	16
Grilled Hearts of Romaine - sunflower seed dressing, spiced garbanzos	GF, DF, VEG	14
Beet & Orange - marinated red beet, arugula, cara cara orange, goat cheese, green goddess, pistachio	GF, DF+, VEG	15
Roasted Baby Carrot - sheep feta yogurt, carrot gastrique, almonds	GF, VEG, DF+	14
Crispy Brussels - roasted grape, lemon zest	GF, VEG, DF	14
Washington Salad - bing cherries, beecher's cheddar, toasted hazelnut, cherry vinaigrette <i>suggested pairing: DeLille, le colosse merlot</i>	GF, DF+, VEG	16



DeLille En Ville guest wifi password: DeLilles4601

A 20% gratuity will be added to parties of 8 or more. 100% of this charge is paid to the hourly service team and kitchen.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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SANDWICHES

served with pomme frites or side house salad

- Grilled Chicken Sandwich** - herb marinated chicken breast, arugula, pickled red onion, pesto, garlic aioli, potato bun **GF+** 22
suggested pairing: DeLille, red willow chardonnay
- DeLille Burger*** - truffle aioli, brie, prosciutto, caramelized onion, arugula, potato bun **GF+, DF+** 28
suggested pairing: DeLille, minuit red blend
- Croque Monsieur** - country ham, dijon, cave aged gruyere, mornay sauce **add sunny egg +3** 22
- Avocado Toast** - grilled sourdough, sprouts, pickled red onion, radish **DF, VEG** 22

MAINS

add side house salad +10

- Nicoise Grain Bowl** - confit albacore tuna, quinoa, lentil, green bean, tomato, nicoise olive, hard egg, herb vinaigrette, fried caper **GF, DF** 28
suggested pairing: DeLille, red willow chardonnay
- Carnaroli Risotto** - roasted squash, fennel & cranberry relish, goat cheese, xvo0 **DF+, GF, VEG** 27
suggested pairing: DeLille, chaleur blanc white blend
- Quiche Lorraine** - egg custard, smokey bacon, gruyere, house salad & pink peppercorn vinaigrette **22**
suggested pairing: DeLille, rosé
- Seared King Salmon*** - charred cabbage, basque chili & carrot sauce, cider, apple, dill **DF, GF** 46
suggested pairing: DeLille, roussanne
- Creste Di Gallo** - 7 hour lamb leg, castelvetro olive, pickled lemon zest, sheep feta **DF+** 34
suggested pairing: DeLille, signature syrah
- Steak Frites*** - RR new york strip, maitre'd butter, beef jus, aioli **GF, DF+** 48
suggested pairing: DeLille, shaw cabernet sauvignon



GF - Gluten Free, **GF+** - Gluten Free Option, **DF** - Dairy Free, **DF+** - Dairy Free Option, **VEG** - Vegetarian, **VEG+** - Vegetarian Option

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