

# FONTAINE

— OLD TOWN —

*Where the Locals Eat*

119 South Royal Street | Alexandria, VA 22314 | 703.535.8151

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# Wines by the Glass

## SPARKLING AND FRENCH SPARKLING CIDRES

<b>Wolfberger Brut Rosé</b>	Eguisheim, France	12/49
<b>Dibon Brut Cava NV</b>	Cava, Spain	8/32
<b>Fournier Brut Cidre</b>	Normandy, France	6/20
<b>Docs Hard Pear Cider</b>	New York	5/16

## ROSÉS

<b>Mont Gravet 2017</b>	Languedoc, France	8/36
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## WHITES

<b>Broadbent Vinho Verde NV</b>	Minho, Portugal	8/36
<b>Chateau des Templiers Muscadet</b>	Loire, France	9/37
<b>Huntaway Sauvignon Blanc</b>	New Zealand	12/48
<b>Yalumba Unoaked Chardonnay 2017</b>	Australia	9/39
<b>Michel Thomas Sancerre Blanc 2015</b>	Loire, France	11/52

## REDS

<b>Belle Glos Pinot Noir</b>	Santa Barbara, California	12/55
<b>Jaume Côtes-du-Rhône 2015</b>	France	10/40
<b>Bodegas Juan Gil Monastrell 2014</b>	Jumilla, Spain	10/44
<b>Renacer Punto Final Malbec 2017</b>	Mendoza, Argentina	8/36
<b>Oxford Landing Shiraz</b>	South Africa	10/44
<b>Justin Cabernet Sauvignon 2016</b>	Paso Robles, California	14/69

# Wines by the Bottle

## SPARKLING

<b>Zardetto Prosecco Private Cuvée Brut NV</b>	Veneto, Italy	36
<b>Mumm Napa Brut Prestige NV</b>	Napa, California	52
<b>Trouillard Extra Brut Champagne NV</b>	Champagne, France	69
<b>Sophora Brut Rosé</b>	New Zealand	69

## ROSÉS

<b>Mont Gravet 2017</b>	Languedoc, France	36
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## WHITES

<b>Markus Huber Gruner Veltliner 2012</b>	Traisental, Austria	49
<b>Voix de la Vigne Pinot Gris 2016</b>	Oregon	48
<b>Benoit Gautier Vouvray 2016</b>	Loire, France	39
<b>Michel Thomas Sancerre Blanc 2015</b>	Loire, France	52
<b>Jean Reverdy Sancerre Blanc 2017</b>	France	49
<b>Twin Islands Sauvignon Blanc 2017</b>	New Zealand	35
<b>Perchaud 1st Cru Fouchaume Chablis 2014</b>	Chablis, France	69
<b>Michel DuTour Pouilly-Fuissé 2013</b>	Burgundy, France	72

## REDS

<b>Beckon Pinot Noir 2015</b>	California	45
<b>BonAnno Pinot Noir 2013</b>	California	54
<b>MacRostie Pinot Noir 2013</b>	California	62
<b>Cloudline Pinot Noir 2016</b>	Oregon	49
<b>Ecard Bourgogne Rouge 2015</b>	France	45
<b>Pavillon de Chavannes Côte-de-Brouilly 2016</b>	France	49
<b>Joao Vila Santa Blend 2015</b>	Portugal	36
<b>Michel Gassier Cercius CDR 2014</b>	France	42
<b>HRW Zinfandel 2013</b>	California	45
<b>Duckhorn Decoy Merlot 2013</b>	California	49
<b>Castello di Neive Barbera D'Alba 2013</b>	Italy	49
<b>Tenuta Sant Antonio Amarone 2012</b>	Italy	89
<b>Château Ségla Margaux 2012</b>	Bordeaux	92
<b>Ch Landes Prestige Saint-Emilion 2016</b>	Bordeaux	52
<b>Siegel 1234 Reserve Red 2013</b>	Chile	39
<b>Bodegas Carrau Ysern Tannat 2014</b>	Uruguay	59
<b>El Ganador Malbec 2016</b>	Argentina	36
<b>Montebueno Tinto Rioja 2016</b>	Spain	38
<b>Andeluna Cabernet Sauvignon 2013</b>	Argentina	52
<b>Root:1 Cabernet Sauvignon 2015</b>	Chile	39
<b>Thurston Wolfe Teacher Cab. Sauvignon 2012</b>	Washington	62
<b>BonAnno Cabernet Sauvignon 2014</b>	California	59
<b>Justin Cabernet Sauvignon 2015</b>	California	69

# Beers

## AMERICAN CRAFT

<b>Port City Optimal Wit</b>	Virginia	6
Belgian Style White, crisp and citrusy with layers that evolve in the glass. Brewed with Virginia wheat, Spanish orange peels, coriander and grains of paradise for a subtle, peppery finish. ABV 4.9%		
<b>Ace Perry Hard Cider</b>	California	6
Pear Cider, made from 100% California grown apples, pear essence and vanilla added. ABV 5.0%		
<b>Evolution DelMarVa Pilsner</b>	Maryland	6
Czech-style pilsner, golden in color with floral and citrus hop characteristics from German Saphir and Opal hops. Crisp with delicate malt flavors and a dry finish. ABV 4.8%		
<b>Dogfish Head 90 Minute DIPA</b>	Delaware	8
Imperial IPA, firm malt backbone with extreme hop rating, tastes of brandied fruitcake, raisiney and citrus. ABV 9%		
<b>Victory Sour Monkey</b>	Pennsylvania	8
Sour/Wild Ale, with nuances of sweet fruit, and a sharp tang of tartness. ABV 9.5%		
<b>Mustang Sally Article One Amber Lager</b>	Virginia	6
Vienna-Style Amber Lager, with tasting notes of toast, caramel and nuts. ABV 4.5%		
<b>North Coast Pranzster</b>	California	7
Belgian Golden Ale, made using traditional Belgian brewing techniques with a mixed culture of antique yeast strains that result in a floral nose, and full fruity flavor with a clean finish. ABV 7.6%		
<b>Great Lakes Edmund Fitzgerald</b>	Ohio	7
Porter, complex roasty aroma with a bittersweet, chocolate-coffee taste and a bold hop presence. ABV 6.0%		
<b>Alewerks Superb IPA</b>	Virginia	7
Hazy IPA, bright and fresh with notes of mango and passion fruit. ABV 6%		
<b>Von Trapp Pilsner</b>	Vermont	6
A smooth, crisp Bohemian pilsner with a harmonious blend of Perle and Saaz hops. By the family that inspired "The Sound of Music." ABV 5.4%		

## IMPORTS

<b>Gaffel Kolsch</b>	Germany	7
Kolsch, with signature flavor derived from an ale yeast that is "lagered" in cold cellars. Pale, faintly fruity with a crisp, hop finish. ABV 4.8%		
<b>Eggenberg Pilsner</b>	Austria	7
Crisp, clean, dry hoppy nose with aromatic flavors. ABV 4.5%		
<b>Kronenbourg 1664 Lager</b>	France	6
Pale Lager, France's #1 selling beer, made with a unique blend of hops including aromatic hops from Alsace. ABV 5.5%		
<b>Straffe Hendrik Tripel</b>	Belgium	11
A strong beer with spicy aromas, hints of black pepper and ginger. ABV 9.0%		
<b>Palm Belgian Amber Ale</b>	Steenhuffel, Belgium	7
Belgian Amber Ale, made with English hops, French barley and Belgian yeast. ABV 5.2%		
<b>Gouden Carolus Keizer Imperial Dark</b>	Belgium	12
World's Best Belgian Style Strong; roasty and caramel with plum. ABV 11.0%		
<b>Oud Beersel Oud Gueuze Lambic</b>	Belgium	15
Fruity nose with a hoppy palate, spontaneous fermentation. ABV 6.0%		
<b>Rodenbach Grand Cru</b>	Roeselare, Belgium	9
Flander's Style Red (sour). "The Burgundy of Belgium" a blend of 1/3 young beer and 2/3 of beer aged 2 years in oak foeders. Oak maturation contributes to its fruity taste, complexity and intensity. ABV 6%		
<b>Dubuisson Scaldis Peche Mel</b>	Belgium	11
This amber ale is brewed with fresh peaches for a wholly unique experience. ABV 8.5%		
<b>De Halve Maan Brugse Zot</b>	Belgium	10
With the perfect balance of malty sweetness and savory hops, it's no wonder this is the city beer of Bruges. ABV 6%		
<b>Morland Old Speckled Hen</b>	England	9
Popular with ale drinkers around the world: unique and quality. ABV 5.2%		
<b>Weihenstephaner Hefeweizen</b>	Germany	9
From the world's oldest brewery; the first example of Hefeweizen. ABV 5.4%		
<b>Weihenstephaner Kristall</b>	Germany	9
A golden, tangy clear wheat beer with fresh citrus. ABV 5.4%		
<b>Scaldis Belgian Ale</b>	Belgium	7
Strong pale beer with crystal malt adding colour and sweetness. Spicy burn. ABV 5.4%		
<b>Bitburger Drive — Non-alcoholic</b>	Germany	5
A refreshing, non-alcoholic beer fully-fermented so that there is no need for pasteurization that has a crisp, fresh taste. ABV 0.0%		

# Ciders

## FRENCH SPARKLING CIDERS & HARD CIDER

The traditional drink with crêpes in France

### Seasonal Virginia Ciders ~ Cobbler Mountain Cidery

<b>Cranberry Ginger</b>	Red delicious, ginger gold & fuji apples with ginger & cranberries. ABV 6.8%	7
<b>Mountain Top Hop</b>	Red delicious, golden delicious & ginger gold apples. ABV 6.8%	7
<b>Kickin' Cinnamon</b>	Red delicious apples and cinnamon. ABV 6.8%	7
<b>Foggy Ridge First Fruit Apple Cider (25 oz)</b>	American heirloom apples create a rich fruity cider with lively acidity. ABV 7%	32
<b>Docs Draft Hard Pear &amp; Apple Cider (22 oz)</b>	A traditional cider hand crafted from a select blend of apples and pears. Intense aromas of ripened pear dance from the glass. The taste is light and crisp with a clean, dry finish. ABV 5.5%	16
<b>Christian Drouin Poire Cidre (25 oz)</b>	Normandy, France	32
A refreshing pear cider with notes of citrus, creating a balance between sweetness and crisp acidity. ABV 4.0%		

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# Crêpes

## Savory Crêpes

Add two eggs to any savory crêpe for \$4.95 during Breakfast, Brunch & Lunch ~ not available during Dinner.

<b>Alexandrian</b> ~ ham, mushrooms & swiss cheese .....	13.95
<b>Farmer's Market</b> ~ zucchini, spinach, mushrooms, tomatoes & feta cheese .....	14.95
<b>Moroccan</b> ~ spinach & feta cheese topped with mint-yogurt sauce .....	13.95
<b>Norwegian*</b> ~ cold-smoked salmon, caramelized onions & crème fraîche .....	16.95
<b>Old Towner</b> ~ ham, sautéed spinach & caramelized onions .....	13.95
<b>Parisienne</b> ~ roasted herb chicken, ratatouille & brie cheese .....	16.95
<b>Sultan</b> ~ spicy lamb sausage, lentils, spinach & feta cheese topped with fresh tomatoes & yogurt mint sauce .....	16.95
<b>Tuscan</b> ~ Italian sausage, cannellini beans, red peppers & onions in tomato sauce .....	16.95
<b>Zenist</b> ~ lentils, spinach & tomatoes simmered in a coriander coconut curry sauce .....	15.95
<b>Californian*</b> ~ two eggs scrambled with fresh baby spinach & tomatoes (Breakfast/Brunch/Lunch only) .....	12.95

All savory crêpes are gluten free, made with 100% buckwheat flour & served with a house side salad tossed with a house-made dijon red wine vinaigrette.

## Sweet Crêpes

Dusted with powdered sugar. All sweet crêpes are made with wheat flour ~ substitute Buckwheat for \$1.00.

<b>Bella</b> ~ fresh strawberries & Nutella .....	8.95
<b>Black Forest</b> ~ chocolate ice cream, morello cherries, dark chocolate sauce & whipped cream .....	9.50
<b>Grand Chocolate</b> ~ duo of dark chocolate & praline mousse topped with our house-made dark chocolate sauce .....	10.50
<b>Just Peachy</b> ~ caramelized peaches, vanilla ice cream, toasted almonds & peach brandy .....	8.95
<b>Lemon Drop</b> ~ lemon cream .....	8.95
<b>Marathon</b> ~ banana and/or fresh apple, Nutella, peanut butter & chocolate sauce .....	8.95
<b>Simply Nutella</b> ~ Nutella .....	6.50
<b>Sundae Afternoon</b> ~ chocolate & vanilla ice cream, banana, walnuts & chocolate sauce topped with whipped cream.....	10.50
<b>Sweetest Thing</b> ~ sweet mascarpone (Italian cheese cream) & morello cherries marinated in red wine .....	8.95
<b>Wild Berry</b> ~ fresh strawberries, strawberry ice cream, toasted almonds & raspberry sauce .....	8.50
<b>Charming Frenchman</b> ~ caramelized apples, french vanilla bean ice cream & calvados (Dinner only).....	8.95
<b>Late Nighter</b> ~ poached pear, butter pecan ice cream, cognac & dark chocolate (Dinner only).....	9.50
Add a scoop of vanilla ice cream to any sweet crêpe .....	3.00

## Kinder Crêpes

6 years and under.

<b>Lunch Box</b> ~ peanut butter & strawberry jam .....	6.95
<b>Naptime</b> ~ dusted with powdered sugar .....	5.95
<b>Playtime</b> ~ ham & cheese, made with buckwheat flour .....	9.95
<b>Tea Party</b> ~ banana with chocolate sauce .....	7.95

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Ask your server about how we can accommodate your dietary restrictions and/or requests.

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## Breakfast & Lunch

Monday ~ Friday • 9:00am ~ 2:30pm

### Breakfast

<b>Yogurt with Organic Granola &amp; Fresh Fruits</b> .....	8.95
<b>Overnight Oats with Banana, Walnut &amp; Maple Syrup</b> ~ served with 2% or soy milk .....	9.50
<b>Vanilla Brioche French Toast</b> ~ topped with walnuts served with 100% pure maple syrup .....	10.95
• with banana .....	12.95
• with fresh strawberries .....	14.95
<b>Quiche du Jour</b> ~ served with house side salad .....	12.95
<b>Continental Breakfast*</b> two scrambled eggs, ham, tomato, cucumber & French baguette .....	12.95
<b>Breakfast Cobb Salad*</b> ~ olive oil fried egg, avocado, bacon, tomato, blue cheese & mixed greens served with French baguette .....	14.95

### Lunch

<b>Alsation Tartlet</b> ~ savory tartlet with ham, caramelized onions & goat cheese served atop our house-made tomato sauce with a house side salad .....	11.95
<b>Bruschetta</b> • with fresh apples and brie cheese .....	10.95
• with white Spanish anchovies & fresh tomatoes .....	10.95
<b>Cheese Plate</b> ~ three imported or artisanal cheeses, mixed olives & French baguette .....	15.95
<b>Duck Liver Pâté</b> ~ served with cornichons, olives, dijon mustard & French baguette .....	13.95
<b>Fresh Tomato &amp; Mozzarella</b> ~ topped with extra virgin olive oil & balsamic vinegar reduction .....	8.95
<b>Fontaine Salad</b> ~ baby spinach, roasted chicken breast, fresh apples & goat cheese tossed in a red wine oil olive vinaigrette   served with French baguette .....	14.95
<b>French Bistro Burger</b> ~ topped with melted brie cheese, garlic mayonnaise & caramelized onions on a brioche bun   served with house side salad & our classic frites .....	16.95
<b>Local Kale &amp; Lentil Salad</b> ~ chopped kale, lentils, tomatoes, red onions & feta cheese tossed in our house-made dijon red wine vinaigrette .....	12.95
• with roasted chicken breast .....	15.95
• with duck liver pâté or smoked salmon .....	19.95
<b>PEI Mussels &amp; Frites</b> ~ sautéed with a delicate broth of tomatoes, onions & white wine .....	18.95
<b>Provençal Salad</b> ~ mixed greens, roquefort cheese & walnuts .....	10.95
• with roasted chicken breast .....	13.95
• with duck liver pâté or smoked salmon .....	17.95
<b>Pan-Roasted Trout with Rosemary &amp; Lemon</b> ~ baby spinach & tomato salad served with French baguette .....	21.95
<b>Pan-Seared Salmon</b> ~ sliced avocado & tomato   served with French baguette .....	24.95
<b>Steak Frites with Red Wine Reduction</b> ~ 8 oz sirloin topped with house red wine sauce, served with house side salad & our classic frites .....	25.95

### Sandwiches

<b>Ham &amp; Swiss</b> ~ toasted ham & Swiss cheese with mayonnaise on French baguette .....	10.95
<b>Le Parisienne Sandwich</b> ~ buttered French baguette filled with ham & a few thinly sliced cornichons ~ a true French classic .....	10.95
<b>Rotating Daily Sandwiches</b> (ask your server for today's selection)	
<b>Egg Salad</b> ~ classic egg salad with sliced cucumber on pumpernickel bread .....	10.95
<b>Curry Chicken Salad</b> ~ with apples & grapes served on toasted French baguette .....	10.95
<b>Tuna &amp; Caper Salad</b> ~ served on toasted French baguette .....	10.95
<b>Soup du Jour</b>	
Cup .....	5.95
Bowl .....	7.95
Basket of French baguette .....	3.95
Classic frites (French fries) .....	5.95
House side salad .....	5.95

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## Dinner

Wednesday ~ Saturday • 5:30pm ~ 10:00pm

### Starters

<b>Basket of French Baguette</b> .....	3.95
<b>Bruschetta</b>	
• with fresh apples and brie cheese .....	10.95
• with white Spanish anchovies & fresh tomatoes .....	10.95
<b>Cheese Plate</b> ~ three imported or artisanal cheeses served with mixed olives .....	15.95
<b>Duck Liver Pâté</b> ~ served with cornichons, olives, dijon mustard & French baguette .....	13.95
<b>Fresh Tomato &amp; Mozzarella</b> ~ topped with extra virgin olive oil & balsamic vinegar reduction .....	8.95
<b>Mixed Olives &amp; Feta Cheese</b> ~ marinated in extra virgin olive oil & herbs .....	8.95
<b>Soup du Jour</b>	
Cup .....	5.95
Bowl .....	7.95

### Entrées

<b>Alsation Tartlet</b> ~ savory tartlet with ham, caramelized onions & goat cheese served atop our house-made tomato sauce with a house side salad .....	11.95
<b>Fontaine Salad</b> ~ baby spinach, roasted chicken breast, fresh apples & goat cheese tossed in a red wine oil olive vinaigrette   served with French baguette .....	14.95
<b>Provençal Salad</b> ~ mixed greens with Roquefort cheese & walnuts tossed in our house-made dijon red wine vinaigrette .....	10.95
• with roasted chicken breast .....	13.95
• with duck liver pâté or smoked salmon .....	17.95
<b>Local Kale &amp; Lentil</b> ~ chopped kale, lentils, tomatoes, red onions & feta cheese tossed in our house-made dijon red wine vinaigrette .....	12.95
<b>French Bistro Burger</b> ~ topped with melted brie cheese, garlic mayonnaise & caramelized onions on a brioche bun   served with house side salad & our classic frites .....	16.95
<b>PEI Mussels &amp; Frites</b> ~ sautéed with a delicate broth of tomatoes, onions & white wine.....	18.95
<b>Pan-Roasted Trout with Rosemary &amp; Lemon</b> ~ baby spinach & tomatoes salad served with French baguette .....	21.95
<b>Pan-Seared Salmon</b> ~ sliced avocado & tomato   served with French baguette .....	24.95
<b>Steak Frites with Red Wine Reduction</b> ~ 8 oz sirloin topped with house red wine sauce, served with house side salad & our classic frites .....	25.95

### Sides

<b>Classic Frites</b> (French Fries) .....	5.95
<b>House Side Salad</b> .....	5.95
<b>Pan-Fried Brussel Sprouts &amp; Carrots</b> ~ with olive oil & lightly seasoned with salt & pepper .....	5.95
<b>Ratatouille</b> ~ sautéed onion, red pepper, zucchini & eggplant .....	5.95
<b>Poached Asparagus</b> ~ lightly tossed in butter & flake salt with a side of lemon .....	5.95
<b>Sautéed Baby Spinach</b> ~ baby spinach in oil olive & lightly seasoned with flake salt .....	5.95
<b>Parsley Baby Potatoes</b> ~ baby potatoes tossed with parsley, thyme, garlic, salt & pepper .....	5.95
Make it an entrée, choose any three (3) vegetables .....	13.95

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## Entrées

### Assorted Artisanal Cheese & Fresh Fruit Plate

served with a basket of locally-made French baguettes ..... 15.95

**Breakfast Bruschetta** ~ toasted brioche topped with pancetta (bacon), tomatoes,  
two eggs fried in olive oil & drizzled with pesto aioli & balsamic vinegar glaze

served with house side salad ..... 13.95

### Cold-Smoked Salmon & Avocado Tartine\*

served on toated brioche with tomatoe & crème fraîche ..... 16.95

### Cold-Smoked Salmon & Scrambled Eggs\*

served with tomato, cucumber, capers, red onions & French baguette ..... 16.95

**Mixed Greens Salad** ~ topped with fresh apples, roquefort cheese &

walnuts tossed in our house-made dijon red wine vinaigrette ..... 11.95

• with chicken ..... 14.95

• with duck liver pâté or smoked salmon ..... 18.95

### Pan-Roasted Trout with Rosemary & Lemon

served with baby spinach & tomato salad ..... 21.95

**Shakshouka\*** ~ spicy Morrocan tomato sauce simmered with egg & spicy lamb sausage

served with salad & French baguette ..... 18.95

### Quiche du Jour

served with house side salad ..... 12.95

**Vanilla Brioche French Toast** ~ topped with walnuts

served with 100% pure maple syrup ..... 10.95

• with banana ..... 12.95

• with fresh strawberries ..... 14.95

## Sides

French fries ..... 5.95

Fresh fruit ..... 6.95

Two (2) slices of honey smoked ham ..... 3.95

Two (2) slices of Italian bacon (pancetta) ..... 3.95

Basket of locally-made French baguette ..... 3.95

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