

FONTAINE

— OLD TOWN —

Where the Locals Eat

For Online Ordering, please visit our website at
FontaineBistro.com



There is a
90 minute
seat limit.

Ask your server for Daily Specials and Bulk To Go items.

We have a full bar, beer, wine, and ciders.

Due to mandated guidelines we are unable to offer free refills.

A Restaurant Service Charge of 10% will be added to the ticket.

This charge helps to offset some of the unexpected fluxuations of operating expenses that the restaurant industry is currently experiencing. This is not a gratuity charge.

119 South Royal Street | Alexandria, VA 22314 | 703.535.8151



fontainecaffe

fontainebistro.com

Wines by the Glass

SPARKLING AND FRENCH SPARKLING CIDERS

Wolfberger Brut Rosé	Eguisheim, France	13/49
Dibon Brut Cava NV	Cava, Spain	9/33
Fournier Brut Apple Cidre	Normandy, France	7/21
Daufresne Poire Cidre	Normandy, France	9/33

ROSÉS

Mont Gravet 2017	Languedoc, France	8/27
Le Paradou	Provence, France	11/41

WHITES

Dr. Loosen Riesling 2017	Mosel, Germany	11/36
Little James Basket Sauvignon-Viogner	Languedoc, France	11/34
Wolfberger Pinot Gris	Eguisheim, France	13/44
Chateau De Fontenille 2018	Bordeaux, France	10/33
Macrostie Chardonnay	Sonoma, California	14/47

REDS

Smoke Tree Pinot Noir 2016	Sonoma, California	14/47
Perrin Cotes-du-Rhone 2017	France	10/33
Bujanda Rioja 2016	Spain	9/30
El Ganador Malbec 2016	Argentina	8/29
L'Ecole Red Blend 2016	Walla Walla, Washington	16/61

Wines by the Bottle

SPARKLING

Zardetto Prosecco Private Cuvée Brut NV	Veneto, Italy	37
Trouillard Extra Brut Champagne NV	Champagne, France	70

ROSÉS

Mont Gravet 2017	Languedoc, France	27
Le Paradou Rose	Provence, France	41

WHITES

Broadbent Vinho Verde NV	Minho, Portugal	37
Maysara Arsheen Pinot Gris 2018	Oregon	50
Benoit Gautier Vouvray 2017	Loire, France	40
Michel Thomas Sancerre Blanc 2019	Loire, France	64
Huntaway Sauvignon Blanc	New Zealand	49
Twin Islands Sauvignon Blanc 2018	New Zealand	36
Perchaud 1st Cru Fouchaume Chablis 2016	Chablis, France	70
Trouillet Lebeau Pouilly-Fuisee 2018	Burgundy, France	71
Domaine Chavey-Chouet Bourgogne	France	54
Traisental Gruner Veltliner Obere Steigne 2019	Austria	61
Gruner Veltliner Hugo 2018	Austria	36

REDS

Belle Glos Pinot Noir	California	56
Argyle "Reserve" Pinot Noir	Willamette Valley, Oregon	71
MacRostie Pinot Noir 2016	California	63
Cloudline Pinot Noir 2018	Oregon	50
Pavillon de Chavannes Côte-de-Brouilly 2017	France	50
Morgon Grand Cras 2017	Beaujolais	71
Joao Vila Santa Blend 2015	Portugal	37
Jaume Cotes-du-Rhone 2016	France	41
HRW Zinfandel 2014	California	46
Duckhorn Decoy Merlot 2017	California	50
Castello di Neive Barbera D'Alba 2016	Italy	50
Tenuta Sant Antonio Amarone 2015	Italy	90
Château Ségla Margaux 2012	Bordeaux	93
Siegel 1234 Reserve Red 2017	Chile	40
Montebuena Rioja 2017	Spain	33
Quilt Cabernet Sauvignon 2017	Napa Valley, California	66
Justin Cabernet Sauvignon 2017	California	61
Ch. Landes Prestige Saint-Emillion 2016	France	70

Beers

AMERICAN CRAFT

Rotating IPA Ask your server about our rotating IPA

Port City Optimal Wit 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%

Victory Prima Pilsner 6
Crisp yet distinct Pilsner brewed with German hops that bring vivid notes of floral and spice with citrus and lemon. Smooth, easy drink. ABV 5.3%

Victory Sour Monkey Pennsylvania 9
Sour/Wild Ale, with nuances of sweet fruit, and a sharp tang of tartness. ABV 9.5%

Mustang Sally Article One Amber Lager Virginia 7
Vienna-Style Amber Lager, with tasting notes of toast, caramel and nuts. ABV 4.5%

North Coast Pranzster California 8
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%

Great Lakes Edmund Fitzgerald Ohio 8
a bold hop presence. ABV 6.0%

Alewerks Superb IPA Virginia 8
Hazy IPA, bright and fresh with notes of mango and passion fruit. ABV 6%

IMPORTS

Gaffel Kolsch Germany 8
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%

Eggenberg Pilsner Austria 8
Crisp, clean, dry hoppy nose with aromatic flavors. ABV 4.5%

Kronenbourg 1664 Lager France 7
Pale Lager, France's #1 selling beer, made with a unique blend of hops including aromatic hops from Alsace. ABV 5.5%

Palm Belgian Amber Ale Steenhujel, Belgium 8
Belgian Amber Ale, made with English hops, French barley and Belgian yeast. ABV 5.2%

La Chouffe Blonde Belgium 10
Slightly Hoppy, combining notes of fresh coriander and fruity notes. ABV 8.0%

Oud Beersel Oud Gueuze Lambic Belgium 16
Fruity nose with a hoppy palate, spontaneous fermentation. ABV 6.0%

Rodenbach Grand Cru Roeselare, Belgium 10
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%

Dubuisson Scaldis Peche Mel Belgium 12
This amber ale is brewed with fresh peaches for a wholly unique experience. ABV 8.5%

De Halve Maan Brugse Zot Belgium 11
With the perfect balance of malty sweetness and savory hops, it's no wonder this is the city beer of Bruges. ABV 6%

Morland Old Speckled Hen England 10
Popular with ale drinkers around the world: unique and quality. ABV 5.2%

Weihenstephaner Hefeweizen Germany 8
From the world's oldest brewery; the first example of Hefeweizen. ABV 5.4%

Weihenstephaner Kristall Germany 10
A golden, tangy clear wheat beer with fresh citrus. ABV 5.4%

Scaldis Belgian Ale 12
Sweet, fruity aroma with noticeable alcohol on the nose. Soft, smooth flavors of peppery, grassy spices and warming alcohol and residual sweetness. ABV 12%

Weihenstephaner — Non-alcoholic Germany 6
Tangy, fresh and full bodied, with hints of cloves and honey as well as a fine yeasty spirit. The top fermentation is not interrupted and the beverage has the entire time to mature. ABV 0.5%

Ciders

The traditional drink with crêpes in France

Seasonal Virginia Ciders ~ Cobbler Mountain Cidery

Cranberry Ginger 8
Red Delicious, Ginger Gold, & Fuji apples with ginger & cranberries. ABV 6.8%

Mountain Top Hop 8
Red Delicious, Golden Delicious, & Ginger Gold apples. ABV 6.8%

Kickin' Cinnamon 8
Red Delicious, Ginger Gold, & Fuji apples with local Virginia honey. ABV 6.8%

Ginger Peach 8
Red Delicious apples, peaches, and ginger. ABV 6.8%

Wild Blackberry 8
Red Delicious apples, blackberries, and cascade hops. ABV 6.8%

Savory Crêpes

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

Alexandrian ~ ham, mushrooms & Swiss cheese	16.25
Farmers Market ~ zucchini, spinach, mushrooms, tomatoes & feta cheese	16.50
Moroccan ~ spinach & feta cheese topped with mint-yogurt sauce	16.25
Norwegian* ~ cold-smoked salmon, caramelized onions & crème fraîche	18.95
Old Towner ~ ham, sautéed spinach & caramelized onions	16.25
Parisienne ~ roasted herb chicken, ratatouille & brie cheese	18.95
Sultan ~ spicy lamb sausage, lentils, spinach & feta cheese topped with fresh tomatoes & yogurt mint sauce	18.95
Tuscan ~ Italian sausage, cannellini beans, red peppers & onions in tomato sauce	18.95
Zennist ~ lentils, spinach & tomatoes simmered in a coriander coconut curry sauce	18.95
Californian* ~ two eggs scrambled with fresh baby spinach & tomatoes (Breakfast/Brunch/Lunch only)	16.95

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.

Bella ~ fresh strawberries & Nutella	11.25
Black Forest ~ chocolate ice cream, morello cherries, dark chocolate sauce & whipped cream	12.50
Grand Chocolate ~ duo of dark chocolate & praline mousse topped with our house-made dark chocolate sauce	12.50
Just Peachy ~ caramelized peaches, vanilla ice cream, toasted almonds & peach brandy	11.25
Lemon Drop ~ lemon cream	11.25
Marathon ~ banana and/or fresh apple, Nutella, peanut butter & chocolate sauce	11.25
Simply Nutella ~ Nutella	8.95
Sundae Afternoon ~ chocolate & vanilla ice cream, banana, walnuts & chocolate sauce topped with whipped cream	12.50
Sweetest Thing ~ sweet mascarpone (Italian cheese cream) & morello cherries marinated in red wine	12.50
Wild Berry ~ fresh strawberries, strawberry ice cream, toasted almonds & raspberry sauce	12.50
Charming Frenchman ~ caramelized apples, French vanilla bean ice cream & calvados (Dinner only)	11.50
Late Nighter ~ poached pear, butter pecan ice cream, cognac & dark chocolate (Dinner only)	12.50

Add a scoop of vanilla ice cream to any sweet crêpe 3.00

Kinder Crêpes

6 years and under

Lunch Box ~ peanut butter & strawberry jam	8.25
Naptime ~ dusted with powdered sugar	7.25
Playtime ~ ham & cheese, made with buckwheat flour	11.50
Tea Party ~ banana with chocolate sauce	9.50

*Consuming raw or undercooked meat, seafood or egg can significantly increase risk to your health.
20% gratuity charge applies to party of six (6) or more.

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