

— Cold Bar —

RIVIERA TOWER 115
lobster, mussels, shrimp cocktail,
oysters, marinated octopus,
mignonette, tabasco, cocktail

OYSTERS
mignonette, tabasco, cocktail
1/2 dozen 18 | dozen 32

SHRIMP COCKTAIL 18
mignonette, tabasco, cocktail

— Tartines — 16 each

SMOKED SALMON
taramosalata, pickled onions, green
olive vinaigrette

CRAB
lemon crème fraîche, cucumber,
apple, dill

STEAK TARTARE
“caeser tartine,” sauce verte,
parmigiano, pickled pearl onions

WHIPPED RICOTTA
apricot mostarda, salted honey,
black pepper

AVOCADO
six minute egg, ricotta salata,
harissa spice



— Shared —

LABNEH PARFAIT* 11
granola, macerated berries,
orange blossom honey

MEDITERRANEAN SPREADS* 14
trio of hummus, baba ganoush,
tzatziki, pita

LAMB MEATBALLS 14
eggplant purée,
kefalograviera cheese, chives

GRAPE LEAVES** 12
rice, herbs, tomato, pine nuts

TRUFFLED ASPARAGUS 18
soft poached egg, mustard
aioli, bleu cheese

SEARED TUNA NICOISE 19
tonnato sauce, cucumber,
hard boiled egg, mint

GREEK GARDEN SALAD* 17
tomato, cucumber, peppers,
onions, feta, kalamata olives

LAMB PIE 16
braised lamb, feta, phyllo



— Sweet —

TIRAMISU FRENCH TOAST 18
coffee chocolate syrup,
whipped mascarpone

LEMON RICOTTA PANCAKE 19
blueberry compote, lemon syrup,
whipped cream

BAKLAVA WAFFLE 19
brown butter glaze, strawberry

— Sides —

LA VIE BACON 8
POTATO & PEPPER HASH* 8
MERGUEZ SAUSAGE 8
FOCACCIA TOAST* 3
**BISCUITS & BROWN BUTTER
GLAZE*** 4

*vegetarian
†contains nuts

— Savory —

— Benedicts —

butter croissant, served
with harissa hollandaise,
poached egg

MAINE LOBSTER 32

BLUE CRAB 32

MORTADELLA 24

MUSHROOM & KALE* 22

MERGUEZ MUFFIN 24
fried egg, harissa aioli,
lamb

SOFT SCRAMBLE 17
summer squash, focaccia toast,
garlic yogurt

LA VIE OMELETTE 17
raclette fondue, grilled
asparagus, mushrooms

CAST IRON FRITTATA 19
sofrito, cheese curds,
italian sausage

SHORTRIB HASH 23
confit potatoes, horseradish
crème, buttermilk biscuit

NY STEAK & EGGS 30
harissa hollandaise,
charred peppers, cherry tomato

SHAKSHUKA 21
tomatillo, grilled avocado, n'duja,
lime crème

DUCK CONFIT CARBONARA 25
fried egg, radiatore pasta,
balsamic onions

LA VIE BURGER ROYALE 24
“chorizo style” bacon, raclette
fondue, pickles, la vie sauce
add egg +2

L'AMÉRICAIN 24
fried egg, lamb & beef sausage,
hashbrowns, bacon, toast





Cocktails & Drinks

— Brunch Drinks —

draft cocktails by the glass or carafe

ROSÉ SANGRIA 12/48
pisco, citrus, apple, tropical tea, agave

ST GERMAIN SPRITZ 14/56
st. germain, maurin quina, falernum, sparkling wine

CRAZY PINEAPPLE 15/60
vodka, pineapple, rooibos tea, szechuan peppercorn, citrus

RIVIERA HIGBALL 14/56
vodka, st. germain, huckleberry, citrus, soda

NOT A VODKA CRAN 15/60
vodka, chai tea, cranberry, lime

WORD OF MOUTH 15/60
mezcal, lime, vanilla, green chartreuse

— Mimosas —

BUILD YOUR OWN MIMOSA
each bottle served with choice of two juices: orange, grapefruit, pineapple, cranberry

CRICOVA 38

PIERRE SPARR 55

VEUVE CLICQUOT 99

KRUG 250

additional juice, 4 per carafe

RISE & SHINE 15
irish whiskey, cold brew, hazelnut, cream

BLOODY MARY 12
vodka, bloody mary mix

BLOODY MARY "TERRE ET MER" 20
grey goose vx voda, bloody mary mix, shrimp

MIMOSA 12
prosecco, orange juice

— Wine —

by the glass, see our wine list for bottles

SPARKLING

NV VEUVE CLICQUOT BRUT 27
pinot noir/chard I champagne, fr

PIERRE SPARR CREMANT 14
pinot blanc I alsace, fr

RIONDO PROSECCO 12
glera I veneto, it

NV VEUVE CLICQUOT ROSE 29
pinot noir/chard I champagne, fr

LOVISOLO ROSÉ 11
nebiolo I piemonte, it

ROSÉ

BIELER PERE & FILS 12
2017 I prevence, fr

CUNE RIOJA 10
tempranillo I rioja, esp

ROSA DEL GOLFO 11
negroamarol puglia, it

WHITE

STAGS LEP 17
chardonnay I Napa Valley, ca

LODALI 13
chardonnay I langhe, it

DOMAINE BELLEVUE 13
sauvignon blanc I touraine, fr

LUNARDI 12
pinot grigio I delle venezie, it

RED

DUCKHORN 21
cabernet sauvignon I napa, ca

ALCESTI NARKE POETI 13
cab/nero d'avola I sicily, it

M. CHAPOUTIER 12
grenache/syrah I rhone, fr

CHATEAU FAMAY 12/50
malbec I cahors, fr

FATTORIA DEL CERRO 13
sangiovese I montepulciano, it

FAIRFAX WINE CO. 12
pinot noir I santa rosa, ca



— Coffee & Tea —

COFFEE 4
ESPRESSO 4
DOUBLE ESPRESSO 6
CAPPUCCINO 6
LATTE 6
regular, vanilla, caramel
COLD BREW 8
TEA 5

— Bottled Beer —

AMSTEL LIGHT 7
BUD LIGHT 7
DOS EQUIS 7
HEINEKEN 0.0% 7
STELLA CIDER 7
3 STARS WHITE IPA 8
DC BRAU PUBLIC PALE ALE 8

— Draft Beer —

STELLA 8
pale lager, belgium, 5.0%

TROEGS DREAMWEAVER 9
hefewizen, pa, 4.8%

GOOSE ISLAND SOFIE 8
saison, illinois, 6.5%

DC BRAU 8
american porter, dc, 5.5%

PERONI 8
pale lager, italy, 5.1%

MAHOU 8
pale lager, spain, 5.5%

DEVIL'S BACKBONE 8
ipa, va, 6.2%

— Non-Alcoholic —

CITRON PRESSÉ 9
house-made lavender lemonade

SEAS THE DAY 10
lime, strawberry, mint, aged balsamic vinegar

GRAPE BASIL REFRESHER 10
lemon, basil, grape, ginger beer