



DÉJEUNER

HORS D'ŒUVRES

- SALADE FRISÉE AUX LARDONS** frisee, lardons, poached egg, croutons ... 16
- SALADE VERTE** bibb lettuce, shaved radish, fine herbs, bistro vinaigrette ... 9
- SALADE CÉSAR** little gems, classic dressing, pecorino, boquerones, croutons ... 14
- SOUPE A L'OIGNON GRATINÉE LYONNAISE** ... 9
- FOIE DE VOLAILLE** chicken liver mousse, madeira gelée, pecan raisin toast ... 11
- RILLETTES** smoked blue fish, horseradish, dill, crème fraîche, trout roe ... 10
- PÂTÉ MAISON** country style pork pâté, prunes, pistachios, moutarde l'ancienne ... 13
- PLAT DE FROMAGE** selection of cheeses, pecan raisin toast, confiture ... 15

ENTRÉES

- QUENELLES DE SEMOULES** semolina dumplings, sauce tomate, fennel, olives ... 21
- MOULES MARINIÈRES** steamed mussels, shallots, garlic, herbs, white wine, frites ... 19
- BURGER ROYALE** gruyère, bacon, pickles, special sauce, bibb lettuce, frites ... 15
- TARTINE AU SAUMON FUMÉ** smoked salmon, capers, country bread, egg, herbed cream cheese ... 14
- CROQUE MADAME** ham and gruyère on brioche, béchamel, fried egg, frites ... 15
- THON À LA NIÇOISE** herb crusted tuna, haricots verts, potatoes, anchovy, olives, egg ... 24
- CONFIT DE CANARD** crispy moulard duck leg, pommes rosti, shiitakes, spinach ... 26
- TRUITE GRENOBLOISE** sautéed trout, fennel purée, fingerlings, carrots, lemon-caper beurre noisette ... 25
- OMELETTE AUX FINES HERBES** gruyère, mixed greens ... 13

BOISSONS

- CEREMONY COFFEE** ... 5
ANNAPOLIS, MD
- RISHI HOT TEA** ... 5
PLEASE ASK YOUR SERVER
FOR AVAILABLE SELECTIONS
- RISHI CLASSIC ICED TEA** ... 4
- EVIAN** (750 ML) ... 7
- BADOIT** (750 ML) ... 7
- SODAS** ... 4
COKE, DIET COKE, GINGER ALE, CLUB SODA

COCKTAILS

- ROSE WINDOW** ...14
CAPOTOLINE ROSÉ VERMOUTH, ST-GERMAIN,
LEMON, SPARKLING WINE
- FANCY SOUR** ...12
BONAL, LUXARDO, LEMON, ORANGE BITTERS
- CHELSEA BOOT**...14
DEWAR'S, AMARO MONTENEGRO, HONEY, LEMON
- FOURTH DEGREE**...12
BEEFEATER GIN, DOLIN ROUGE VERMOUTH,
DOLIN DRY VERMOUTH, PASTIS
- WIDOW'S KISS** ...15
CALVADOS, YELLOW CHARTREUSE, BENEDICTINE
- DANDY**...14
RITTENHOUSE RYE, BYRRH, COINTREAU,
ANGOSTURA BITTERS



BIÈRE

Kronenbourg 1664, Lager, France	7
Port City, <i>Optimal Wit</i> Witbier, VA	8
Bell's, <i>Two Hearted Ale</i> IPA, MI	8
Brewer's Art, <i>Resurrection</i> Dubbel, MD	8
Köstritzer, Schwarzbier, Germany	8
Oxbow, <i>Crossfade</i> Saison, ME	26 (500ml)

APÉRITIFS

ABSINTHE

La Muse Verte	15
Pernod	13
St. George	14
Vieux Carré	14

PASTIS

Granier, <i>Mon Pastis</i>	9
Ricard	9
Pernod	9

SPIRITS

Aperol	7
Campari	8
Suze	9

SHERRY

Williams & Humbert, <i>Pando</i> Fino	9
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VERMOUTH & AROMATIZED WINE

Capitoline Rosé	9
Bonal Gentiane Quinquina	9
Byrrh Grand Quinquina	11
Lillet Blanc	10
Carpano Antica	12
Cocchi Americano	10
Cocchi di Torino	9

WINES

GLASS | BTL.

BUBBLES

François Montand, Brut Blanc de Blancs NV	12 45
Thierry Triolet, Côtes de Sezanne, Champagne NV	23 86

BLANC

Domaine de la Bregeonnette, Muscadet Sèvre-et-Maine '16	10 38
Domaine Raffaitin-Planchon, Sancerre, Sauvignon Blanc '16	15 57
Domaine Les Grands Crays, Viré-Clessé, Chardonnay '14	14 53
Michel Gassier, Costières de Nîmes <i>Nostre País</i> '14	13 49

ROSÉ

Domaine des Terrisses, Gaillac '16	10 38
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ROUGE

Christophe Pacalet, Juliéna, Gamay Noir '16	14 53
Bruno Colin, Bourgogne, Pinot Noir '14	16 60
Domaine Maestracci, Corse-Calvi <i>Clos Reginu</i> '15	13 49
Domaine Bruno Dufeu, Bourgueil <i>Grand Mont</i> , Cabernet Franc '14	13 49
Saint Cosme, Côtes-du-Rhône, Syrah '16	12 45
Château Les Vieux Moulins, Blaye - Côtes de Bordeaux, Merlot '11	16 60