

Bienvenue!

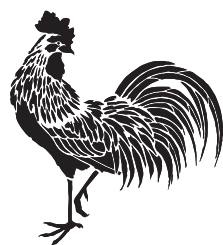
Welcome back to Chez Billy Sud.

We have missed serving you. We want to be clear about our policy on service charges.

Simply put, we do not add any service fees to your bill that go to the business.

When presented with your bill, you will see an automatic gratuity charge of 20% of the service total, before tax. There is a second line for additional gratuity if you would like to acknowledge exceptional service.

100% of this money goes directly to the staff that served you.



HORS D'ŒUVRES

SALADE VERTE 13
bibb lettuce, radish, fines herbes,
bistro vinaigrette

CAESAR 15
gem lettuce, parmesan dressing,
boquerones, garlic breadcrumbs

BETTERAVES 16
beets, puy lentils, roquefort,
walnuts, pear

TARTINE AUX CHAMPIGNONS 18
mushroom toast, truffled ricotta,
fried egg

LA CACHAT 13
provençal goat cheese, honey,
lavender, figs

VELOUTÉ MAIS 13
chilled corn soup, feta, melon,
green tomato

SOUPE A L'OIGNON 14
gruyère crouton

STEAK TARTARE 21
bistro filet, quail egg, shallot, toast

PÂTÉ MAISON 16
grain mustard, cornichons

FOIE DE VOLAILLE 15
chicken liver mousse, loupjac gelée

ESCARGOTS 18
burgundy snails, mushroom duxelles,
parsley garlic butter, puff pastry

CRABE À CARAPACE 20
soft shell crab, sauce remoulade

Chez

ENTRÉES

LOUP DE MER 29
sea bass, fennel soubise, french beans,
almond-caper beurre noisette

SCOTTISH SALMON 32
potato crust, garlic spinach,
mushroom, lemon beurre blanc

MOULES FRITES 28
maine mussels, pastis,
tarragon, crème fraîche

YELLOWFIN TUNA 35
fingerlings, white beans,
roasted tomato, egg,
tapenade nicoise

BUCATINI PROVENÇALE 21
pistachio pistou, cherry tomato,
pecorino, basil

POULET ROTI 28
herb roasted amish chicken,
potato dauphinoise, braised chard

CONFIT CANARD 30
crispy duck leg, carrot,
sauce a l'orange

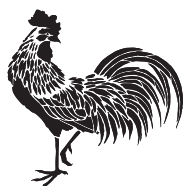
CÔTES DE PORC 30
pork loin chop, pommes purée,
hen of the woods mushrooms,
sauce charcutière

STEAK FRITES 45
allen bro. ny strip, sauce bearnaise,
pommes frites

TAVERN BURGER 19
american cheese, club sauce,
bibb lettuce, red onion escabeche,
frites

Billy

SUD



Le Vins

| | Glass Bottle |
|--|----------------|
| VINS PÉTILLANT | |
| Christophe Thorigny, Vouvray, Brut (2018) | 14 56 |
| Domaine de Martinolles, <i>Le Berceau</i> , Brut Rosé (NV) | 15 60 |
| R. Dumont & Fils, Champagne, Brut (NV) | 27 100 |
| VINS BLANC | |
| Château du Coing, Muscadet Sèvre-et-Maine (2020) | 10 40 |
| Domaine du Pas Saint Martin, <i>La Pierre Frite</i> , Saumur, Chenin Blanc (2022) | 12 48 |
| Terra Costantino, <i>deAetna</i> , Etna Bianco (2021) | 16 64 |
| Domaine Francis Blanchet, <i>Cuvée Silice</i> , Pouilly-Fumé, Sauvignon Blanc (2022) | 18 72 |
| Domaine de Chantemerle, Chablis, Chardonnay (2021) | 19 76 |
| VIN ROSÉ | |
| Domaine des Terrisses, <i>Caractère</i> , Gaillac, Rosé (2022) | 14 56 |
| VINS ROUGE | |
| Domaine Paul Durdilly, <i>Les Grandes Coasses</i> , Beaujolais, Gamay (2022) | 12 48 |
| Château Pégau, <i>Maclura</i> , Côtes du Rhône (2020) | 15 60 |
| Domaine Les 4 Vents, Crozes-Hermitage, Syrah (2015) | 16 64 |
| Château du Grandchamp, Montagne-Saint-Émilion, Bordeaux (2018) | 18 72 |
| Château de Garnerot, <i>Terres de Garnerot</i> , Bourgogne, Pinot Noir (2020) | 19 76 |
| COCKTAILS AUX MAISON | |
| ROSE WINDOW capitoline rosé vermouth, st-germain, lemon, sparkling wine | 14 |
| FRENCH MARTINI tito's vodka, crème de cassis, pineapple | 15 |
| BITTERED BEE'S KNEES citadelle gin, cynar 70 amaro, honey, lemon | 15 |
| CHARTREUSE DAIQUIRI el dorado 3-year rum, green chartreuse, lime | 17 |
| LA MARGUERITE espolòn tequila blanco, lillet blanc, orange | 16 |
| LE BOULEVARD DES CHARENTES four roses bourbon, pineau des charentes, campari | 15 |
| DANDY rittenhouse rye, byrrh quinquina, dry curaçao, bitters | 15 |
| ARMAGNAC OLD FASHIONED marie duffau napoléon armagnac, lillet blanc, bitters | 16 |
| WIDOW'S KISS calvados morin sélection, yellow chartreuse, benedictine | 17 |
| CORSICAN REVIVER citadelle gin, mattei cap corse blanc, lemon, cointreau | 15 |
| ESPRESSO MARTINI tito's vodka, coffee liqueur, amaro averna, espresso | 18 |
| LE GINGEMBRE (zero-proof) house-made ginger syrup, honey, herbs, lime, soda | 12 |
| BIÈRE & CIDRE | |
| Kronenbourg, <i>1664 Lager</i> , Alsace, France | 9 |
| Southern Tier, <i>Nu Juice IPA</i> , New York | 11 |
| Brasserie Dupont, <i>Saison Farmhouse Ale</i> , Belgium | 13 |
| Graft, <i>Farm Flor Dry Cider</i> , New York | 10 |
| Erdinger, Non-Alcoholic Weissbier, Germany | 8 |