

LES PETITS PLATS

SALADE DU MARCHÉ
Seasonal Greens
Cucumber Dill Sorbet
9

PLANCHE DE CHARCUTERIE ET FROMAGE
Chefs selection – House Pickles
21.50

FOIE GRAS CONFIT
Hudson Valley Foie Gras – Seasonal Chutney
18.50

LES OEUFS

Farm fresh eggs

OMELETTE
Fine Herbs – French Ham – Cheese
Salad – Frites
13.50

EGGS BENEDICT
Brioche – Poached Eggs – Smoked Salmon – Spinach
Red Wine Hollandaise
16

LA MER

MOULES A LA MARINIÈRE ET FRITES
Daily Mussels – White Wine – Andaliman Peppercorn
Parsley
15

HUITRES
Oysters – Mignonette – Lemon
16/32

SMOKED SALMON PLATTER
Lemon Leaf Smoked Scottish Salmon – Lemon Butter
Croûtons
13.50

LA TERRE

STEAK – OEUFS
Royalton Farm Dry-Aged Beef
Eggs – Frites
19.50

RUSTY PARMENTIER AU CANARD
Hudson Valley Duck Hash
Sunny Side Duck Egg – Greens
15

ZHE HAMBURGER
Royalton Farm Dry-Aged Beef – Bacon
Gruyère – Seasonal Accoutrements
Opal Basil Aioli – Frites
16.50

PAIN PERDU
Brioche French Toast – Black Cherry Marmalade
Basil Ice Cream
15.50

PORK BELLY BAGUETTE SANDWICH
Braised Pork Belly – Roasted Bell Pepper
Pickled Avocado
Old-Fashioned Mustard Sauce
14

THE POULTRY CLUB SANDWICH
Duck Liver Mousse – Duck Confit – Tomato
Lettuce – Chicken Liver Mousse – Chicken Breast
Salad Mâche – Roasted Butterfly Quail – Jus
19.50