



## DRINKS MENU

### Signature Cocktails

Featuring VS Park Cognac

Sazerac	\$14
Cognac, Absinthe, simple syrup, bitters	
French 75	\$16
Cognac, simple syrup, lemon juice, Champagne	
Pink Love	\$16
Cognac, Raspberry liqueur, Champagne	
Parisian Negroni	\$15
Cognac, sweet vermouth, Campari	
Between the sheets	\$15
Cognac, Cane Rum, Curaçao, lemon juice	
Side Car	\$15
Cognac, lemon juice, dry orange curacao	

### Classic cocktails and Martinis

Rail	\$10
Call	\$12
Premium	\$13

### Wine by the glass

#### White

Pinot Grigio	\$10
Chardonnay, Cuvee Marine	\$12
Sauvignon Blanc	\$13
Sancerre	\$14
House Champagne (Willm cremant d'Alsace)	\$12

#### Red

Côte du Rhône, Rosé de Provence, Corbières	\$11
Malbec	\$12
Bordeaux, Pinot Noir, Cabernet Sauvignon	\$13
Merlot	

### Beers

**Draf** Stella Artois, Denizens selection \$7

**Bottled** \$6

Heineken, Yuengling, Samuel Adams, Corona, Amstel light, Guinness, Hoegarten, Budweiser, Michelob, Blue Moon, Buckler

Leffe, Fat Tire \$8



## FOOD MENU

<b>Le Cornet de Frites Maison</b>	\$6
<i>Our signature fresh hand-cut French fries.</i>	
<b>Pop Corn "la Ferme"</b>	\$7
<i>Tossed with parmesan and truffle oil.</i>	
<b>La Tartine Classique</b>	\$12
<i>Toasted pain de campagne, Mornay sauce, ham and Emmental cheese. Broiled to perfection.</i>	
<b>La Tartine Fromagère</b>	\$11
<i>Toasted pain de campagne, fig jam, fresh goat cheese, Walnuts and arugula.</i>	
<b>House Smoked Salmon Crostini</b>	\$13
<i>In-house smoked and hand cut Norwegian salmon with Lemon and dill crème fraiche on a crispy crouton (4 pces).</i>	
<b>Mediterranean Spicy Merguez Bites</b>	\$10
<i>4 crispy pita wedges topped with cucumber salad, Merguez sausage, tzatziki yogurt and pickled onions.</i>	
<b>Charcuterie Plate</b>	\$15
<i>Duck rillettes, Prosciutto di Parma, saucissons, country Paté, olives, cornichons and toasted pain de campagne.</i>	
<b>Shrimp Cocktail</b>	\$15
<i>5 colossal shrimp with our house cocktail sauce.</i>	
<b>Roasted Beet Salad</b>	\$12
<i>Roasted beets and frisée salad, with walnut, crumbled goat cheese &amp; balsamic vinegar dressing.</i>	
<b>Vol au Vent "Saint Jacques"</b>	\$13
<i>A Pan seared jumbo sea scallop served in a puff pastry shell with sautéed spinach, oyster mushrooms and chive beurre blanc.</i>	
<b>Les Escargots façon "Chambers"</b>	\$13
<i>A Parisian style flatbread topped with Escargots, garlic butter, wild mushroom, tomatoes, and Emmental cheese.</i>	
<b>Hanger Steak au Poivre</b>	\$24
<i>The "butcher's cut" served with fresh hand cut French fries and peppercorn sauce.</i>	
<b>Potato crusted Norwegian Salmon</b>	\$21
<i>Served with basil sauce over roasted vegetables.</i>	

**Available until 9:30 pm Sun-Thu and 10:30 pm Fri-Sat**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*