



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
Gewurztraminer	\$15
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
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Bottled

Heineken, Yuengling, Samuel Adams, Corona, Amstel light, Guinness, Hoegarten, Budweiser, Michelob, Blue Moon, 1664, Buckler	\$6
Lefte, Fat Tire	\$8



FOOD MENU

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

Available until 9:15 pm Sun-Thu and 10:00 pm Fri-Sat

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