

LUNCH

SOUPS & SALADS

FRENCH ONION <i>Swiss cheese, croutons</i>	10	OAK LEAF <i>shallot vinaigrette, chives, tarragon</i>	10
TURTLE SOUP <i>New Jersey snapping turtle, Creole spices, sherry</i>	12	JERSEY HEIRLOOM TOMATOES <i>buffalo mozzarella, extra virgin olive oil</i>	12

GOUGÈRES

(gōō'ZHers)

house-made choux pastry

HAM & BRIE <i>Dijon mustard</i>	12	SHRIMP <i>avocado, tomato, cucumber</i>	14
AGED FARMHOUSE CHEDDAR <i>heirloom tomatoes, avocado, bibb lettuce, mayonnaise</i>	12	YELLOWFIN TUNA BELLY <i>celery, shallots, sliced heirloom tomato, extra virgin olive oil, red wine vinegar</i>	14
CHEESESTEAK <i>shaved ribeye, white cheddar, Swiss, caramelized onions</i>	12	KING CRAB SALAD <i>lemon aioli, micro celery, Herbes de Provence</i>	15
CHICKEN POT PIE <i>roasted Crystal Valley chicken, mushroom cream sauce, carrot, celery, onion, parsley</i>	12		

PLATES

ESCARGOTS <i>garlic, parsley butter 6 or 12</i>	10 / 15	HOUSE-MADE VEGETABLE BURGER <i>Swiss cheese, tomato, lettuce, hand-cut frites</i>	17
CHICKEN DRUMSTICKS <i>black pepper barbecue glaze</i>	12	MOULES FRITES <i>white wine, garlic, shallots, thyme, baguette</i>	18
SPINACH CAVATELLI <i>oven roasted tomatoes, tomato butter</i>	14		
STEAMED LITTLE NECK CLAMS <i>corn succotash</i>	16	MR. SMITH BURGER <i>American cheese, lettuce, tomato, pickles, special sauce</i>	18



LUNCH BOX

\$20

FRENCH ONION
or
TURTLE SOUP

OAK LEAF
or
JERSEY HEIRLOOM
TOMATOES

HAM & BRIE GOUGÈRE
or
AGED FARMHOUSE
CHEDDAR GOUGÈRE

CHARCUTERIE &
FROMAGE PLATE
DU JOUR
15

DESSERT

MILK CHOCOLATE
POT DE CRÈME
caramel, sea salt 10

CRÈME BRÛLÉE
bourbon vanilla bean 10