

Bar à Vin

LE BAR À FROMAGE ET CHARCUTERIE

\$8 EACH SELECTION • 5 ITEMS \$35.00 • 7 ITEMS \$45.00 • CHOOSE ANY FROM THE CHEESE OR MEAT SECTIONS TO CREATE YOUR PLATE

FROMAGE • CHEESE

FIRM

EWENIQUE • Pasteurized Sheep, Holland, Sheep's Milk Gouda, Caramel, Crystals

PRAIRIE BREEZE • Pasteurized Cow, Milton, Iowa, Cheddar Style

GARROTXA • Pasteurized Goat, Catalonia, Spain, Buttery, Nutty, Sweet

COMTÉ • Raw Cow, Jura, France, Fruity, Savory, Signature French Firm Cheese

{ Wine Pairing } 2015 COMBIER CROZES-HERMITAGE, RHÔNE VALLEY \$19 / GLASS

SEMI FIRM

TÊTE DE MOINE • Raw Cow, Bernese Jura, Switzerland, Scorched Milk, Nutty

GOUDA AUX TRUFFES • Raw Cow, Holland, with Italian Black Truffles

TOMME DE SAVOIE • Raw Cow, Savoie, France, Grassy, Mushrooms, Nutty

P'TIT BASQUE • Pasteurized Sheep, Pyrénées, France, Fruity, Sweet

{ Wine Pairing } 2013 DOMAINE LA BOUTINIÈRE, CHÂTEAUNEUF-DU-PAPE \$15 / GLASS

WASHED RIND - STINKY

OMA • Raw Cow, Vermont, Slightly Soft, Stone Fruit Flavors in the Mid Palate

DORSET • Raw Cow, Vermont, Creamy, Smooth, Raccou, Pungent, Powerful

RACLETTE DE SAVOIE • Raw Cow, Savoie, France, Nutty, Smooth, Grassy

MUNSTER GÉROME • Pasteurized Cow, Alsace, France, Extremely Stinky

{ Wine Pairing } 2015 DOMAINE DES ARDOISIÈRES, 'SILICE', SAVOIE \$14 / GLASS

SOFT - BLOOMY

BERMUDA TRIANGLE • Pasteurized Goat, Arcata, California, Tangy, Peppery

CAMEMBERT POMMIER • Pasteurized Cow, Normandy, France, Poached Apples, Earthy

VALENCEY • Pasteurized Goat, Loire, France, Ash Style Goat, Lemony, Tangy

BRILLAT-SAVARIN • Pasteurized Cow, Normandy, France, Creamy, High Acid

{ Wine Pairing } 2016 DOMAINE DE LA RÉSERVE D'O, TERRASSES DU LARZAC ... \$18 / GLASS

FRESH - SEASONAL

MONTENEBRO • Pasteurized Goat, Avila, Spain, Soft Ripened, Intense & Salty

CROTTIN DE CHAVIGNOL • Pasteurized Goat, Loire, France, Floral, Lemony

TRUFFLE BRIE • Raw Cow, Provence, France, Bloomy with Truffles Layered inside 17

+\$9 in Plates

{ Wine Pairing } 2015 CHÂTEAU L'OISELINIÈRE DE LA RAMÉE, MUSCADET \$11 / GLASS

BLUE

ROQUEFORT PAPILLON • Raw Sheep, Aveyron, France, Intense, Original Blue

RED ROCK • Pasteurized Cow, Wisconsin, Blue Infused Cheddar, Rich, Sharp

VALDEON • Pasteurized Goat/Cow, Castilla y León, Spain, Blue Cheese for Red Wines

FOURME D'AMBERT • Pasteurized Cow, Auvergne, France, Velvety, Healthy

{ Wine Pairing } 2016 JACQUES LEMÉNICIER, SAINT-PÉRAY \$18 / GLASS

CHARCUTERIE • CURED MEATS

DUCK RILLETTE

Confit Moulard Duck Leg, House Made

SALMON RILLETTE

Smoked, Citrus, House Made

PÂTÉ OF THE DAY

House Made Daily Rotation

GARLIC SAUSAGE

Pork, Garlic, House Made

BEEF SAUCISSON

Smoked, Robust, House Made

CHICKEN LIVER MOUSSE

Creamy, Spreadable, House Made

PÂTÉ DE CAMPAGNE

Pork, Traditional, House Made

JAMBON DE BAYONNE

Cured Ham from Southwest France

JAMBON DE PARIS

Traditional Cooked Ham from Paris

FOIE GRAS TERRINE 17

Duck, House Made +\$9 in Plates

CINCO JOTAS IBERICO HAM 15

Thinly Sliced, Spanish +\$7 in Plates

PÂTÉ EN CROÛTE 15

Breaded, House Made +\$7 in Plates

DESSERTS \$10

CRÈME BRÛLÉE

Traditional Custard

APPLE TARTE TATIN

Vanilla Ice Cream

CHOCOLATE POT CRÈME

Fresh Cream

ASSORTED ICE CREAM

AND SORBETS

HORS D'OEUVRES • SMALL PLATES

MARKET OYSTERS MP

Please Ask the Server

TOMATO GAZPACHO v 10

Feta Cheese, Olive Oil

AVOCADO TARTINE 16

Smoked Salmon, Avocado, Quail Eggs

CUCUMBER TARTINE v 12

Snap Peas, Cucumber, Goat Cheese

ROASTED BEET SALAD v 13

Mixed greens, Quinoa, Pistachios, Goat Cheese

Add Grilled Chicken + 8

Add Grilled Salmon + 12

BURRATA v 17

Tomato Tapenade, Herb Pesto

GRILLED OCTOPUS 19

Arugula, Chickpea Salad, Almonds

HEIRLOOM TOMATO SALAD v 13

Cucumbers, Olives, Feta

BEEF TARTARE 18

Classic Preparation, Baguette

SIDE DISHES

GRILLED PROVENÇALE BEEFSTEAK TOMATO v 9

LE DISTRICT RATATOUILLE v 9

SAUTÉED VEGETABLES v 9

HERB FRENCH FRIES v 9

GRILLADE • GRILL

STEAK FRITES 26

8oz Ribeye, Fries & Mixed Greens

HERB MARINATED SKIRT STEAK 24

Fries & Mixed Greens, Herb Oil

GRILLED CHICKEN 17

Provençale Vegetable Couscous, Dijon Mustard Sauce

LE DISTRICT BURGER 18

Gruyere Cheese, Bacon Onion Marmalade, Fries

STEAK SANDWICH 21

Tomato, Caramelize Onions, Boursin Spread, Fries

TUNA PAN BAGNAT SANDWICH 19

Arugula, Tomato, Black Olives, Mixed Greens

GRILLED SWORDFISH PAILLARD 25

Arugula, Tomato Concasse, Lemon Vinaigrette

ATLANTIC SALMON 24

Sautéed Seasonal Vegetables

VEGGIE TRIO v 21

Artichoke a la Barigoule, Ratatouille,

Grilled Provençale Tomato

GRILLED SAUSAGE PLATE

1 FOR 12 • 2 FOR 18 • 3 FOR 22

Your Choice of:

RED WINE

CHORIZO

LAMB MERGUEZ

CHIPOLATA

TOULOUSE

Served w/ Truffle
Potato Salad &
Mixed Greens

CHOOSE YOUR OWN CUT

Personally hand select your cut or filet from our butcher or fish monger and we will cook it for you à la minute served with fries and salad

MARKET PRICE +\$9 • WHOLE FISH OPTION - MP +\$15



SUBSTITUTE SAUTEED VEGETABLES AS A SIDE FOR \$3

v = VEGETARIAN

Bar à Vin

WINE, COCKTAILS & BEER

CHAMPAGNE & SPARKLING WINE



DOMAINE DE VIEUX PRESOIR, SAUMUR BRUT, Loire Valley, NV <i>Chenin Blanc-Chardonnay</i>	{ HAPPY HOUR \$10 / glass }	13 / 52
PIERRE SPARR, CRÉMANT D'ALSACE ROSÉ, Alsace, NV <i>Pinot Noir</i>		14 / 56
ARLAUX, BRUT 'GRANDE CUVÉE', Vrigny, Champagne, NV <i>Pinot Noir-Chardonnay-Pinot Blanc-Pinot Meunier</i>	{ HAPPY HOUR \$18 / glass }	21 / 85
BILLECART-SALMON, BRUT ROSÉ, Mareuil-Sur-Ay, Champagne, NV <i>Pinot Noir-Chardonnay</i>		200
GONET-MEDEVILLE, "CHAMP D'ALOUETTE" GRAND CRU EXTRA-BRUT, Le Mesnil, Champagne, 2002 <i>Chardonnay</i>		225

Please Join Us For
HAPPY TWO HOURS
EVERY DAY 4PM – 6PM

14 OF 34 WINES ON SPECIAL, INCLUDING:
\$7 House Wines
\$12 Red Bordeaux
\$10 Romorantin
\$5 Kronenbourg Blancs
\$1 Oysters • 6 oyster minimum, 100 maximum

WHITE WINE



HOUSE WHITE { HAPPY HOUR \$7 / glass } \$9 / 5oz • \$24 / 500ml • \$40 / 1000ML

LIGHT & CRISP

CHÂTEAU L'OISELINIÈRE DE LA RAMÉE, MUSCADET SÈVRE-ET-MAINE SUR LIE, Loire Valley 2015 <i>Melon de Bourgogne</i>		11 / 44
DOMAINE LA BARBOTAINÉ, SANCERRE, Loire Valley 2016 <i>Sauvignon Blanc</i>		15 / 60
DOMAINE DE LA RÉSERVE D'O, TERRASSES DU LARZAC, Languedoc 2016 <i>Chenin Blanc-Roussanne-Grenache Blanc</i>	{ HAPPY HOUR \$15 / glass }	18 / 70
ALPHONSE MELLOTT, 'LA MOUSSIÈRE', SANCERRE, Loire Valley 2016 <i>Sauvignon Blanc</i>	{ HAPPY HOUR \$18 / glass }	21 / 85
CHÂTEAU LATOUR-MARTILLAC, PESSAC-LÉOGNAN CRU CLASSÉ, Bordeaux 2013 <i>Sémillon-Sauvignon Blanc</i>		105

MEDIUM BODY & FLORAL

FRANÇOIS CAZIN, COUR-CHEVERNY 'CUVÉE RENAISSANCE', Loire Valley 2014 <i>Romorantin</i>	{ HAPPY HOUR \$10 / gl }	13 / 52
DOMAINE DES ARDOISIÈRES, VIN DES ALLOBROGES 'SILICE', Savoie 2015 <i>Jacquère</i>		14 / 56
NICOLAS MARIOTTI BINDI, 'MURSAGLIA', Corsica 2013 <i>Vermentinu</i>		16 / 64
JEAN-FRANÇOIS GANEVAT, 'CHAMPS POIDS', Jura 2014 <i>Chardonnay</i>		24 / 96
DOMAINE HUET, 'LE MONT' VOUVRAY, Loire Valley 2007 <i>Chenin Blanc</i>		125

FULL BODY & RICH

CHÂTEAU DU TAILLON, 'LA DAME BLANCHE', Bordeaux 2014 <i>Sauvignon Blanc</i>		13 / 55
THIBAUT LIGER-BELAIR, BOURGOGNE 'LES CHARMES', Burgundy 2014 <i>Chardonnay</i>		15 / 60
JACQUES LEMÉNICIER, SAINT-PÉRAY 'CUVÉE TRADITIONNELLE', Rhône 2016 <i>Marsanne-Roussanne</i>	{ HAPPY HOUR \$15 / gl }	18 / 70
DOMAINE LEFLAIVE, MACON-VERZÉ, Burgundy 2015 <i>Chardonnay</i>		25 / 100
DOMAINE DUBREUIL-FONTAINE, PERNARD-VERGELESSES, Burgundy 2012 <i>Chardonnay</i>		120
PHILIPPE COLIN, CHASSAGNE-MONTRACHET 1ER CRU "LES CHENEVOTTES", Burgundy 2011 <i>Chardonnay</i>		180

COCKTAILS

MARCHÉ D'ANTAN <i>Bulleit Bourbon, Luxardo Cherries, Angostura Bitters, Regan's Orange Bitters, Orange Twist</i>		14
THE BOTANIST <i>The Botanist Gin, Jack Rudy Tonic Cordial, Chilled Perrier, Citrus, Juniper Berries</i>		15
BELLINI <i>Sparkling Rose, Giffard Crème de Pêche de Vigne, Alain Milliat Peach Nectar</i>		14
PARISIAN NEGRONI <i>Spring 44 Gin, Campari, Lillet Blanc, Grapefruit Bitters, Grapefruit Oils</i>		13
SPRITZ <i>Aperol, Rothman and Orchard Apricot, Sparkling Wine, Regan's Orange Bitters, Perrier</i>		14
LE DISTRICT 75 <i>Tanqueray Ten Gin, Maraschino, Lemon Juice, Sparkling Wine</i>		14

*Ask your server to see the full wine list

ROSÉ WINE



HOUSE ROSÉ { HAPPY HOUR \$7 / glass } \$9 / 5oz • \$24 / 500ml • \$40 / 1000ML		
ALPHONSE MELLOTT, 'LA MOUSSIÈRE', SANCERRE, Loire Valley 2016 <i>Pinot Noir</i>	{ HAPPY HOUR \$10 / glass }	13 / 60
CHÂTEAU MIRAVAL, Côtes de Provence 2017 <i>Cinsault-Grenache-Syrah-Rolle</i>		16 / 65

RED WINE



HOUSE RED { HAPPY HOUR \$7 / glass } \$9 / 5oz • \$24 / 500ml • \$40 / 1000ML

LIGHT & FRESH

DOMAINE DE LA BERGERIE, 'LA CERISAIE', ANJOU, Loire Valley 2016 <i>Cabernet Franc</i>		11 / 41
CHÂTEAU BOURBON LA CHAPELLE, MEDOC, Bordeaux 2015 <i>Merlot-Cabernet Sauvignon</i>	{ HAPPY HOUR \$12 / glass }	14 / 56
GUÉNAËL JAMBON, MORGON CÔTE DU PY 'CUVÉE NATURE, Beaujolais 2016 <i>Gamay</i>	{ HAPPY HOUR \$15 / glass }	17 / 68
DOMAINE GIACHINO, PERSAN, Savoie 2015 <i>Persan</i>		20 / 85
LIGNIER-MICHELOT, MOREY-SAINT-DENIS "EN LA RUE DE VERGY", Burgundy 2015 <i>Pinot Noir</i>		140
J-M GAUNOUX, VOLNAY "CLOS DES CHENES" 1ER CRU, Burgundy 2005 <i>Pinot Noir</i>		200

MEDIUM & SPICY

ALESSANDRO VEGLIO, BARBERA D'ALBA, Piedmont, Italy 2015 <i>Barbera</i>	{ HAPPY HOUR \$10 / glass }	12 / 48
DOMAINE LA BOUTINIÈRE, CHÂTEAUNEUF-DU-PAPE, Southern Rhône Valley 2013 <i>Grenache-Syrah</i>		15 / 61
CONTAT-GRANGÉ, MARANGES, Burgundy 2014 <i>Pinot Noir</i>		16 / 65
VINCENT MOREY, SANTENAY 1ER CRU 'LES GRAVIÈRES', Burgundy 2015 <i>Pinot Noir</i>		24 / 95
DOMAINE DE FONTBONAU, CÔTES-DU-RHÔNE, Southern Rhône 2011 <i>Grenache-Syrah</i>		96
CHÂTEAU CHÉRUBIN, ST. EMILION GRAND CRU, Bordeaux 2008 <i>Merlot-Cabernet Franc</i>		150

FULL BODY & FIRM

DOMAINE DE LA RÉSERVE D'O, TERRASSES DU LARZAC, Languedoc 2014 <i>Grenache-Syrah-Cinsault</i>		13 / 54
CHÂTEAU DU CÈDRE, CAHORS, Southwest France 2014 <i>Malbec</i>		15 / 60
DOMAINE COMBIER, CROZES-HERMITAGE, Northern Rhône Valley 2015 <i>Syrah</i>	{ HAPPY HOUR \$16 / glass }	19 / 76
LASSÉGUE, SAINT ÉMILION GRAND CRU, Bordeaux 2011 <i>Merlot-Cabernet Franc-Cabernet Sauvignon</i>		26 / 105
ALESSANDRO VEGLIO, 'GATTERA', BAROLO, Piedmont, Italy 2012 <i>Nebbiolo</i>		120
PATRICK JASMIN, CÔTE-RÔTIE, Northern Rhône 2005 <i>Syrah</i>		195

DESSERT WINE



MAS AMIEL, 'VINTAGE RESERVE', MAURY, Languedoc 2010 <i>Grenache-Syrah-Mouvedre</i>		17 / 90
LA CHAPELLE DE LAFAURIE-PEYRAGUEY, SAUTERNES, Bordeaux 2009 <i>Sémillon-Sauvignon Blanc-Muscadelle</i>		15 / 80

DRAFT BEER

SAISON DUPONT <i>Dry Hop, Boulers, Belgium, 8%ABV</i>		\$7 / 35CL
BLUE POINT MOSIAC <i>Session IPA, Long Island, New York, 4.8%ABV</i>		\$8 / 50CL
5 BOROUGHS ROSÉ SAISON <i>Brooklyn, New York, 5.5% ABV</i>		\$8 / 50CL
STELLA ARTOIS <i>Pale Lager, Leuven, Belgium, 5% ABV</i>		\$8 / 50CL
KRONENBOURG BLANC <i>Witbier, Strasbourg, France, 5% ABV</i>		\$8 / 50CL
ALLAGASH 16 COUNTIES <i>Belgian Pale Ale, Portland, Maine, 7.3% ABV</i>		\$7 / 35CL

CIDER & BOTTLE BEER

glass 5oz / bottle 750ml

DUCHÉ DE LONGUEVILLE <i>Normandy, France, Non-Alcoholic</i>		8 / 36
VIXIN <i>Brut Cider, France, 5.5% ABV</i>		9 / 40
ETIENNE DUPONT ORGANIC <i>Dry Cider, France, 5.5% ABV</i>		45
DELIRIUM NOCTERNUM <i>Belgium, 7% ABV, Belgian Strong Dark Ale</i>		30
DELIRIUM TREMENS <i>Belgium, 8.5% ABV, Belgian Strong Pale Ale</i>		25
THIRIEZ BLONDE <i>Saison, Esquelbecq, France, 6.5% ABV</i>		32
BRASSERIE DUPONT BONS VOEUX <i>Belgium, 1500ml, 9.5% ABV, Belgian Saison</i>		75