



APPETIZERS

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| Duo of Salmon "Smoked and Marinated" potato salad and poached egg | 12 |
| Goat Cheese asparagus, onion tart and banyuls | 9 |
| Beef Tartar marinated cucumber and radish salad with avocado | 11 |
| Assiette de Charcuterie cornichon and onion marmalade | 12 |
| Shrimp Salad in Crepe seasonal cold slaw | 11 |

SOUPS

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| Classic "Onion Soup" | 7 |
| French Country Style Soup duck leg confit and white beans | 8 |
| Soup du Jour | |

SALADS

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| House Salad arugula and seasonal vegetables, house vinaigrette and lemon dressing | 9 |
| Goat Cheese "In Brick" endive, romaine, dried cherries, radish and honey pommery mustard | 12 |
| Table Nicoise Salad with duo of tuna | 17 |
| Tarte Fine duck leg confit, mushroom, creamy bleu cheese and wedge lettuce | 14 |
| Paillard of Chicken marinated roasted vegetables and field greens, balsamic dressing | 15 |

SANDWICHES

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| Poached Ruby Trout BLT horseradish cream on baguette, frites | 14 |
| Croque Monsieur chicken confit, sauteed chicken liver, frisee salad, vinaigrette, fried egg | 15 |
| House Roasted Turkey Breast Mediterranean hummus, cucumber, feta, on baguette | 13 |
| French Chateau Burger bleu cheese, caramelized onion and tomato on brioche, frites | 15 |

ENTREES

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| Omelet du Jour | |
| Mussels Marinieres piperade style, frites | 15 |
| Salmon truffle beurre blanc, vichy carrot, roasted asparagus, blended rice | 20 |
| Skate Fish Wings roasted fingerling potatoes, lettuce, snow peas, mushroom duxelle | 19 |
| Seafood Cakes light dijonnaise, capers, spinach, mushroom and bell pepper fondue | 14 |
| Strip Steak Marchand de Vin shallot red wine, haricot vert, roasted tomato, frites | 21 |
| Calves' Liver vinegar demi, caramelized onion, portobello, asparagus, whipped potatoes | 15 |