**APPETIZERS**

- **Frites Mornay** – 12  
  hand-cut fries, sauce mornay, shaved parmesan, fine herbs

- **Steak Tartare** – 17  
  olive oil flatbread, egg yolk, beef jus vinaigrette, frisee-radish salad

- **Scallops & Bacon** – 17  
  orange-brown butter glaze, poppy seed, kumquat, grilled cabbage

- **Moules Marinieres** – 18  
  shallots, champagne, crème fraiche, citrus, parsley

- **Egg Tart & Caviar** – 19  
  sweet pastry egg tart, crème fraiche, preserved lemon

- **Tomato-Basil Flatbread** – 18  
  burrata, crushed tomatoes, basil, olive oil

- **Olive Oil & Rosemary Flatbread** – 18  
  fresh rosemary, evoo, shaved parmesan, sea salt

- **Roasted Vegetable Flatbread** – 18  
  sweet potato puree, brie, roasted & crispy vegetables

**SOUPS**

- **Onion Soup Gratinee** – 12  
  sherry, gruyere, french bread crostini

- **Tomato Soup** – 12  
  roasted cherry tomato & herb salad, charred bread, lemon aioli

**SALADS**

- **Roasted Beet Salad** – 15  
  golden, red & chioggia beets, whipped ricotta, arugula pesto, pepitas

- **Salad Nicoise** – 19  
  herb-seared tuna, wild greens, olives, haricot vert, confit potato, soft-boiled egg, champagne vinaigrette

- **Explorateur Salad** – 14  
  raw & crispy kale, marinated vegetables, roasted garlic, honey, apple cider vinaigrette

**ENTREES**

- **Steak Frites** – 32  
  NY strip, sauce gribiche, frites, greens

- **Chicken Milanese** – 24  
  mache, roasted butternut, pepitas, parmesan, lemon

- **Halibut** – 28  
  brown butter, capers, haricot vert, almond, preserved lemon, torn herbs

- **Pappardelle Bolognese** – 22  
  oowa & pigs, ricotta, cured egg yolk

- **Salmon** – 26  
  crispy skin, sunchoke, charred endive, herb puree, citrus salad

- **Spaghetti & Tomatoes** – 20  
  heirloom cherry tomatoes, champagne, garlic, olive oil, parsley

- **Roasted Chicken Cassoulet** – 22  
  white bean stew, roasted chicken, bacon lardon, pickled shallot, coddled egg, parmesan, grilled french bread

- **Filet Au Poivre** – 36  
  beef tenderloin, cracked peppercorn, brandy-cream sauce, fennel

- **Squash Risotto** – 24  
  caramelized butternut, bacon lardon, fine herbs, créme de brie

- **Explorateur Burger** – 17  
  bone marrow-braised greens, brie, fresh thyme, horseradish, burnt scallion aioli

**SIDES**

- **Pommes Frites** – 9

- **Pommes Confit** – 9

- **Harcicot Vert** – 9

- **Caramelized Brussels Sprouts** – 9

- **Baked Shells with Cauliflower** – 9

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

Before placing your order please inform your server if a person in your party has a food allergy.