

## Starters

- ONION SOUP GRATINÉE cave-aged gruyère, thyme croûtons 12-
- BLACK PEPPER GOUGÈRES marinated olives, grandma agnes pickles 10-
- HOUSE-SMOKED SALMON CARPACCIO\* endive, crème fraîche, horseradish, dill 13-
- CHICKEN LIVER MOUSSE\* strawberry & pinot noir preserves, baguette 9-
- PORK PÂTÉ MAISON celery root rémoulade,\* cornichons 11-
- FRIED PIG'S HEAD CROQUETTE sauce gribiche\* 10-
- FOIE GRAS TORCHON\* toasted brioche, sauternes gelée 17.50-
- BEEF TENDERLOIN TARTARE\* caper, red onion, dijon, egg yolk,\* potato chips 16-
- ESCARGOT & BUTTON MUSHROOM GRATIN herb-garlic butter, almond-parmigiano cream, baguette 14-
- ROASTED BEET SALAD chèvre croquette, hazelnuts, tarragon, orange 11-
- BELGIAN ENDIVE SALAD fourme d'ambert bleu, candied walnut, dijon vinaigrette 11-
- BUTTER LETTUCE SALAD fines herbes, radish, dijon vinaigrette 9-
- CHEESEBOARD and accompaniments 16-
- POMMES FRITES house catsup, anchovy mayonnaise\* 6-
- LITTLE T BAGUETTE irish butter, sea salt 3-

## Entrées

- QUICHE DU JOUR green salad 12-
- CROQUE MONSIEUR ham, gruyère & mornay on griddled brioche 11-
- CROQUE MADAME croque monsieur with a sunny side egg\* 13-
- ASPARAGUS & OYSTER MUSHROOMS two poached eggs,\* sauce béarnaise 14-
- PAIN PERDU french toast, maple chantilly, roasted rhubarb 12-  
...with 2.5oz seared foie gras\* 28-
- SALADE LYONNAISE frisée & escarole, warm bacon vinaigrette, poached egg,\* brioche croûtons 13-
- COQ AU VIN red wine braised chicken, bacon, mushrooms, buttered new potatoes 18-
- MUSSELS MARINIÈRE white wine, shallot, thyme, crème fraîche, grilled garlic-rubbed bread 19-
- CHEESEBURGER grilled 8oz beef patty,\* aged cheddar, grilled onion, truffled bordelaise 16-
- STEAK FRITES grilled 12oz ribeye,\* sauce béarnaise,\* watercress, fries 38-

## Desserts

- SEASONAL TARTE DU JOUR 8-
- BROWN SUGAR CRÈME BRÛLÉE\* armagnac-soaked prunes 8-
- PROFITEROLES vanilla bean ice cream,\* warm chocolate sauce 8-
- MALTED CHOCOLATE MOUSSE\* crème chantilly, perles croquantes 8-
- RIZ AU LAIT vanilla bean rice pudding,\* salted caramel, toasted almond 8-
- HOUSE ICE CREAM OR SORBET 8-  
choice of: vanilla bean ice cream,\* banana-toffee ice cream,\*  
pineapple sorbet, pear & cassis sorbet  
...add salted caramel or chocolate sauce +2

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness. Greg and Gabi thank you for your patronage.

20% service charge will be added to parties of six or more.