

Starters

- ONION SOUP GRATINÉE cave-aged gruyère, thyme croûtons 13-
- MARINATED OLIVES herbed parmesan panisses, grandma agnes pickles 9-
- HOUSE-SMOKED SALMON CARPACCIO* endive, crème fraîche, cucumber, horseradish, dill 14-
- CHICKEN LIVER MOUSSE* strawberry & pinot noir preserves, baguette 9-
- PORK PÂTÉ MAISON celery root rémoulade,* cornichons 12-
- FOIE GRAS TERRINE* toasted brioche, sauternes gelée 19-
- BEEF TENDERLOIN TARTARE* caper, red onion, dijon, egg yolk,* potato chips 18-
- FRIED CALAMARI fresh tomato sauce vierge, swiss chard, lemon aioli,* cracked coriander 14-
- ESCARGOT & BUTTON MUSHROOM GRATIN herb-garlic butter, almond-parmigiano cream, baguette 14-
- ROASTED BEET SALAD chèvre croquette, fresh apricot, hazelnuts, sherry vinaigrette, tarragon 13-
- GEM LETTUCE SALAD fines herbes, radish, dijon vinaigrette 10-
- CHEESEBOARD and accompaniments 17-
- POMMES FRITES house catsup, anchovy mayonnaise* 6-
- LITTLE T BAGUETTE irish butter, sea salt 4-

Entrées

- QUICHE DU JOUR green salad 13-
- CROQUE MONSIEUR ham, gruyère & mornay on griddled brioche 11-
- CROQUE MADAME croque monsieur with a sunny side egg* 13-
- PAIN PERDU french toast, maple chantilly, roasted cherries & apricots 13- *(please allow 20 minutes for preparation)*
...with 2.5oz seared foie gras* 30-
- SALADE NIÇOISE seared albacore,* tomato, green beans, new potato, olive tapenade vinaigrette, red onion, boiled egg 17-
- SALADE LYONNAISE frisée & escarole, warm bacon vinaigrette, poached egg,* brioche croûtons 14-
- COQ AU VIN red wine braised chicken, bacon, mushrooms, buttered new potatoes 19-
- MUSSELS MARINIÈRE white wine, shallot, thyme, crème fraîche, grilled garlic-rubbed bread 21-
- CHEESEBURGER grilled 8oz house-ground beef patty,* aged cheddar, grilled onion, truffled bordelaise 16-
- STEAK FRITES grilled 12oz ribeye,* sauce béarnaise,* watercress, fries 39-

Desserts

- SEASONAL TARTE DU JOUR 9-
- BROWN SUGAR CRÈME BRÛLÉE* armagnac-soaked prunes 9-
- PROFITEROLES vanilla bean ice cream,* warm chocolate sauce 9-
- MALTED CHOCOLATE MOUSSE* crème chantilly, perles croquantes 9-
- RIZ AU LAIT vanilla bean rice pudding,* salted caramel, toasted almond 9-
- HOUSE ICE CREAM OR SORBET 7-
choice of: vanilla bean ice cream,* honey-lavender ice cream,* strawberry-pineapple sorbet, rhubarb-orange 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 eight or more.