

## 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 blackberries, 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 blueberries 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-
- RATATOUILLE two poached eggs,\* sauce béarnaise,\* basil, tarragon, grilled garlic-rubbed baguette 13-
- COQ AU VIN red wine braised chicken, bacon, mushrooms, buttered new potatoes 19-
- MUSSELS MARINIÈRE white wine, shallot, thyme, crème fraîche, grilled garlic-rubbed baguette 21-
- CHEESEBURGER grilled 8oz house-ground beef patty,\* aged cheddar, grilled onion, truffled bordelaise 16-
- STEAK FRITES grilled 12oz ribeye,\* sauce béarnaise,\* gem lettuce, 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, fresh nectarine, 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, blueberry-lime sherbet  
...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.