

DINNER

- TARTE FLAMBÉE, fromage blanc, bacon | 16
GOUGÈRES, comté cheese puff | 13
CHICKPEA, PANISSE, herb aioli | 13
GRILLED SHISHITO, citrus salt | 12
DAILY OYSTERS 1/2 DZ
East | 21 East & West | 24 West | 27 Add Shrimp (U16) | 4/pp
SHRIMP COCKTAIL, crudités, avocado | 18
EGGPLANT BABAGANOUSH, yogurt, sumac & lavash 🍯 | 13
BARBAJUANS, swiss chard, ricotta, lemon | 13
ARTICHOKE & STRACCIATELLA, kale pesto, grilled bread 🍞 | 15

BABY KALE & WATERMELON, quinoa, avocado, pistachios 🍞 | 16
BIBB LETTUCE & CRUDITE, white balsamic | 16
BEET & FIG, arugula, walnuts, feta 🍞 | 17
JUMBO LUMP CRAB & CITRUS, frisée salad, heart of palm 🍯 | 24
TUNA TARTARE & LIME, cucumber, buckwheat crisp | 21
GRILLED OCTOPUS & LENTIL, tahini 🍯 | 22

LINGUINE & ROCK SHRIMP, artichokes, fava beans, asparagus | 32
ORECCHIETTE & LAMB RAGOUT, parmesan, taggiasca olives | 29

SALMON & SORREL, israeli couscous, peas, lemon, pinenuts 🍞 | 32
LEMON SOLE & CORN, hen of the woods mushrooms, kale, summer truffle | 34
ROASTED CHICKEN & KALE, gnocchi, corn fricassée, sauce diable | 32
BEEF DUO, bavette & oxtail, spinach, soubise | 35
"COQ AU VIN", chicken & red wine, bacon, mushrooms, spätzle | 30

SIDES

Fingerling Potatoes	9
Mashed Potatoes	9
French Fries	9
Super Green Spinach	10
Vegetable Fricassee	10
Grilled Broccoli Rabe	9
Lemon Rice	8
Mushrooms	13

SIMPLY GRILLED

- GRILLED SHRIMP & SPRING VEGETABLE, yuzu dressing | 32
BRANZINO fennel, sauce vierge | 34
12 OZ SIRLOIN STEAK, green beans, gem lettuce, sauce au poivre | 45
16 OZ DRY AGED SIRLOIN STEAK | 72
green beans, gem lettuce, sauce au poivre
32 OZ DRY AGED RIBEYE PRIME C.A.B | 145
includes two sides of your choice, sauce au poivre or bordelaise
A5 JAPANESE MYAZAKI WAGYU
available upon request, limited availability

Please inquire about our plant based menu

🍞 Contain nuts

🍯 Contain sesame

A 3% Processing Fee Will be Added
To All Credit Card Transactions. There Is No
Fee For Debit Cards.

WINES BY THE GLASS

—SPARKLING—

Chandon Spritz, sparkling wine orange peels, bitters	15
Crémant Faubourg Brut NV, Burgundy France	16
Roederer Brut NV, Champagne, France	27

—ROSE—

Club 44, IGP Mediterranee, France, 2022	15
---	----

—WHITE—

Montefresco, Pinot Grigio, Veneto, Italy, 2021	11
Karine Lauerjat, Sancerre, Loire Valley, France, 2022	19
Domaine de Rochebin, Macon Villages, Burgundy, France, 2021	15
Eshcol, Chardonnay, Oak Knoll District, Napa Valley, USA, 2020	14
Raymond Usseglio, Côtes du Rhône, France, 2021	14

—RED—

M & C Lapierre " Raisins Gaulois", Beaujolais, France, 2022	18
Lulumi, Pinot Noir, IGP Languedoc, France, 2021	11
Brick & Mortar, Pinot Noir, Sonoma Coast, USA, 2022	16
Château Bel-Air, Lussac St-Emilion, France, 2018	16
Chiria Condello, Sangiovese, Emilia Romagna, Italy, 2020	16

—RUM—

Appleton 15 Years, Jamaica	19
Zacapa Negra Edition, Guatemala	18
Clement XO, Martinique	20
Clement " Cuvee Homere", Martinique	22
El Dorado 21 Years, Guyana	25
Zafra 30 Years, Panama	50

—DESSERT—

Fonseca Bin No. 27	12
Taylor Fladgate 10 Year Tawny Port	15
Chateau Laribotte, France Sauternes 2018	17
Royal Tokaji, Hungary, Tokaji Late Harvest 2018	16

HOUSE FAVORITES

—HANDCRAFTED COCKTAILS—

White Cosmo	15
Prairie Vodka, Cointreau, Elderflower, White Cranberry, Lime	

Elvis Parsley Crafted by Alicia	15
Prairie Vodka, Watermelon, Parsley, Cucumber, Lime	

Comme La Fleur Crafted by Sasha & Nikki	15
Butterfly Pea Flower Infused Prairie Gin, Strawberry Lavender & Rosemary, Lemon, Egg White	

Topgun	15
Gunpowder Citrus Gin, Giffard Rhubarb, Marjoram, Lemon	

Tropical Tempest	15
Bacardi Rum, Giffard Coconut, Guava, Thai Chili Lime	

Ti Punch Crafted by Dom	15
Rhum Agricole, Sugar Cane, Lime	

Mango Mojito	15
Bacardi Rum, Mango, Mint, Lime, Club	

Spicy Pineapple Margarita	16
Tanteo Chipotle Tequila, Pineapple, Agave, Lime	

Fizz Bizz Crafted by Alex	18
Casamigos Blanco, Aperol, Cantaloupe, Lemongrass, Lime, Club	

Apricot Affair Crafted by Pat	15
Wild Turkey, Giffard Apricot, Ginger, Agave, Lemon, Angostura Bitters	

Sage The Day Crafted by Aniket	15
Cognac, Amaro, Raspberry, Sage, Lemon	

Samba Rise Crafted by Nico	15
Armagnac, Cachaca, Giffard Vanilla & Pineapple, Passionfruit	

Golden Hour (Alcohol Free)	8
Blood Orange, Vanilla, Elderflower, Tonic	

Cocktail Of The Week	15
Ask your server about it!	

 Contain nuts

—FROZEN COCKTAILS—

Frosé	15
Prairie Gin, Lulumi Rose Wine, Strawberry, Lemon	

Paloma	15
Bribon tequila, Giffard Pamplemousse, Grapefruit, Lime, Mint	

Lychee Martini	15
Prairie Vodka, Giffard lychee, lemongrass, lemon	

BOTTLED BEER

Kronenbourg 1664	7
------------------	---

Founders Centennial IPA	8
-------------------------	---

Allagash White	7
----------------	---

Allagash Curieux	9
------------------	---

Chimay Grand Reserve	11
----------------------	----

La Chouffe Belgian Blonde Ale	11
-------------------------------	----

Non-Alcoholic	6
---------------	---

DRAFT BEER

Ask your server for our draft selection

BOOK YOUR NEXT EVENT IN ONE OF OUR PRIVATE ROOMS!

For inquiries, please visit us online at faubourgmontclair.com or contact our Private Dining Coordinator, Joan Paulin, at joan@faubourgmontclair.com