



- PICHOLINE OLIVES** herbs de provence, chili, lemon — 6
- SALADE MAISON** gem & bibb lettuces, fines herbs, shaved radish, bistro vinaigrette — 10
- SALADE CÉSAR** parmesan-anchovy dressing, boquerones, pecorino, croutons — 14
- SALADE FRISÉE** bacon lardons, croutons, poached egg, green apple, basil — 15
- BETTERAVES** red wine pickled beets, roquefort, green lentils, walnuts, apple — 15
- ESCARGOT** burgundy snails, puff pastry, mushroom duxelle, parsley-garlic butter — 18
- SOUPE À L'OIGNON GRATINÉE LYONNAISE** — 12
- STEAK TARTARE** bistro filet, quail egg, crispy shallots, toast — 19
- LA CACHAT** provençal goat cheese, honey, lavender, figs — 13
- PÂTÉ DE CAMPAGNE** country pork pâté, pistachio, apricot, cornichons, grain mustard — 15
- FOIE DE VOLAILLE** chicken liver parfait, madeira gelée, toast — 14
- SMOKED SALMON RILLETTES** * horseradish, dill, crème fraîche, trout roe, toast — 14

CHEF'S TRIO OF FINE CHEESES — 13

- P'tit Basque** — semi-firm, earthy cheese of pasteurized sheep's milk — spain
- Camembert** — soft, creamy, fruity cheese of pasteurized goat's milk — normandy
- Bleu d'Auvergne** — soft, grassy bleu cheese of pasteurized cow's milk — auvergne
served with pecan-raisin bread, clover honey, & toasted pecans

Entrees

- OMELETTE** local eggs, fines herbes, gruyère, frites — 14
- BUCATINI PROVENÇAL** pistachio pistou, roasted cherry tomatoes, pecorino, basil — 21
- MOULES-FRITES** steamed mussels, fennel, pastis, crème fraîche, tarragon, frites — 26
- NORDIC COD** dayboat calamari, chickpeas, crispy speck ham, chorizo, aioli — 33
- SALMON EN CROÛTE** potato crust, maitake mushroom, spinach, lemon beurre blanc — 32
- TROUT GRENOBLOISE** fingerlings, baby carrots, fennel soubise, capers, beurre noisette — 27
- GRILLED SEA BASS** white beans, fennel, moroccan olives, orange supremes, parsley — 34
- DUCK CONFIT** crispy-skinned moulard duck leg, swiss chard, potato rösti, banyuls vinegar — 29
- POULET ROTI** herb-roasted amish chicken, potato parisienne, petit mushrooms, spinach, tarragon jus — 27
- JAMBONNEAU** cider braised pork shank, grain mustard, roasted carrots, parmesan polenta — 30
- STEAK-FRITES** * pan roasted strip steak, sauce béarnaise, frites — 37
- DAUBE DE BOEUF** red wine-braised short rib, cremini mushroom, pearl onion, bacon, potato puree — 33
- CROQUE MADAME** * grilled ham & gruyère sandwich, fried egg, sauce mornay, frites — 16
- LE BURGER ROYAL** * grilled all-beef patty, american cheese, bacon, pickles, club sauce, lettuce, frites — 17

* May be served raw or undercooked.

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

Bière & Cidre

POURED

Kronenbourg 1664 Lager, France - 5.5%	8
Solace Partly Cloudy Hazy IPA, VA - 7.5%	8

PACKAGED

Kronenbourg 1664 Blanc Witbier, France - 5%	8
La Maison Ferré, Apple Time Cidre, France - 4.2%	12
La Chouffe Strong Ale, Belgium - 8%	10
Ommegang Rosetta, Flemish Brown, NY - 5.6%	10
Erdinger Non-Alcoholic, Germany - <0.5%	7

Boissons Froides

NON-ALCOHOLIC

Smeraldina Still Water (1L)	9
San Pellegrino Sparkling Water (1L)	9
San Pellegrino Aranciata (11.5oz)	5
Harney & Sons Organic Lemonade (16oz)	7
Harney & Sons Organic Lemonade/Iced Tea (16oz)	7
Harney & Sons Organic Black Iced Tea (16oz)	9
Harney & Sons Organic Peach Iced Tea (16oz)	9
Harney & Sons Organic Green Iced Tea (16oz)	9

Vins

SPARKLING

	GL.	BTL.
Christophe Thorigny, Vouvray, Méthode Traditionnelle, Brut '17	14	56
Domaine de Martinolles, Crémant de Limoux, Brut Rosé, NV	15	60
Canard-Duchêne, "Cuvée Léonie," Champagne, Brut NV	25	100

BLANC

Château du Coing de Saint-Fiacre, Muscadet Sèvre-et-Maine Sur Lie '19	10	40
Joseph Cattin, Alsace, Riesling '18	12	48
Domaine de Bel Air, Pouilly-Fumé, Sauvignon Blanc '20	17	68
Le Chai Duchet, Viré-Clessé, Chardonnay '20	18	72

ROSÉ

Domaine des Terrisses, Gaillac Rosé, Syrah Blend '20	12	48
--	----	----

ROUGE

Les Chemins de Sève, Métamorphose, Cairanne, Grenache / Syrah '16	12	48
Domaine de Bel-Air, "Les Burdelines," Moulin-à-Vent, Gamay '18	15	60
Ancient Peaks, Paso Robles, CA, Cabernet Sauvignon '19	14	56
Le Mas de Mon Père, "Tu M'Intéresses," Languedoc, Merlot/Malbec '20	13	52
Château de Grandchamp, Montagne-St-Émilion, Bordeaux '17	18	72
Château Bianca, Willamette Valley, OR, Pinot Noir '20	16	64

Cocktails

French Martini - tito's, crème de cassis, pineapple juice	15
Spritz Sublime - plantation 3 stars, yellow chartreuse, lime, sparkling wine, cucumber, rosemary	15
Ami du Diable - mezcal, cointreau, pineapple, lime, espelette pepper	17
Dapper Dram - ketel botanical peach & orange, pimm's, pomegranate, honey, peychaud's	16
L'Américain - bombay, aperol, cocchi di torino, tonic, angostura, orange zest	14
Rose Garden - ketel one botanicals grapefruit & rose, green tea, honey, lemon, absinthe, salt	16
Dandy - rye whiskey, byrrh, pierre ferrand dry curacao, angostura bitters	15
Sazerac Normand - calvados, rye whiskey, sugar, absinthe, bitters	16



SPARKLING

Champagne

Thierry Triolet, "Grande Réserve," Brut (NV)	115
Pierre Gimonnet, Rosé de Blancs (NV).....	145

Other Sparkling

Domaine des Pothiers, "Eclipse," Sparkling Rosé (2020)	68
--	----

BLANC

Bourgogne

Domaine Paul Garaudet, "Le Limozin," Meursault (2017)	136
---	-----

Loire

Les Bêtes Curieuses, Goulaine, Muscadet Sèvre-et-Maine, Melon de Bourgogne (2013).....	60
--	----

Bordeaux

Château Magneau, Graves Blanc (2018) 375mL.....	22
---	----

Alsace

Trimbach, "Cuvée Frédéric Émile," Riesling (2010).....	150
--	-----

Domestic

Union Sacré, "Belle de Nuit," Gewurztraminer, California (2020)	45
Union Sacré, "Fräulein," Riesling, California (2018).....	57
Linden, "Hardscrabble," Chardonnay, Virginia (2015)	82
Minimus, "Dijon Free," Chardonnay, Willamette Valley, Oregon (2016)	85



ROUGE

Bourgogne

Domaine Rois Mages "Les Sceaux," Beaune 1 ^{er} Cru (2017)	85
Domaine Philippe Livera, "En Champs," Gevrey-Chambertin (2015)	150

Bordeaux

Château Magneau, Graves Rouge (2016) 375mL	32
Chante Alouette Cormeil, St-Emilion-Grand-Cru (2002)	78
Château L'Étoile de Clotte, Saint-Émilion Grand Cru (2019)	80
Château Peymartin, Saint-Julien (2017)	105
Ségla, Margaux (2014)	180

Beaujolais

Domaine Romuald Petit, "Les Billards," Saint-Amour (2020)	56
Château Thivin, Côte de Brouilly (2020)	75
Jean-Paul Thévenet, "Vieilles Vignes," Morgon (2020)	90

Rhone

Famille Perrin, Nature, Côtes du Rhône (2019)	48
Domaine Serre Besson, Cru Vinsobres (2018)	65
Le Domaine de Lucie, "Les Saviaux," Crozes-Hermitage (2012)	77
Domaine de Saje, Châteauneuf-du-Pape (2018)	120

Sud Ouest & Provence

Château Pradeaux, Bandol (2016)	100
---------------------------------------	-----

Italie

Terra Costantino, "deAetna," Etna Rosso (2017)	58
Donatella Cinelli Colombini, Brunello di Montalcino (2016)	125

Domestic

Union Sacré, "Squire," Pinot Noir, California (2018)	81
Arnot-Roberts, Syrah, Sonoma Coast, California (2018)	87
Linden, "Hardscrabble," Cabernet Sauvignon & Merlot, Virginia (2015)	95
Heitz Cellars, "Trailside Vineyard," Cabernet Sauvignon, Napa Valley, California (2013)	225



Les Desserts

RIZ AU LAIT vanilla rice pudding, salted caramel — 9

TOURTE AU CHOCOLAT flourless chocolate tart, creme fraiche ice cream — 9

CHOCOLATE HAZELNUT POTS DE CREME chantilly cream, chocolate crumbs — 10

CREME BRÛLÉE fresh berries — 10

PARIS BREST pâte à choux, hazelnut mousseline — 12

SORBET MAISON aperol-raspberry — 6

Cocktails

GRASSHOPPER

creme de menthe, creme de cacao, grey goose, vanilla ice cream — 16

ESPRESSO MARTINI

espresso, grand marnier, kapali, tito's — 14

Dessert Wines

Camin Larredya 'Au Capçeu' Jurançon, 2017 12

Brard-Blanchard Pineau des Charentes, Rouge NV 12

Graham's, Late Bottled Vintage, Port, 2015 13

Boissons Chaudes

Espresso 3 Doppio 4

Americano 4 Macchiato 4

Cappuccino 5 Latte 5

Hot Tea 4

ENGLISH BREAKFAST, EARL GREY, CHAMOMILE

JADE CLOUD, PEPPERMINT, ROOIBOS CHAI



Select Spirits & Digestifs

BRANDY & EAUX-DE-VIE

Busnel VSOP Calvados Pays d'Auge 20

Courvoisier VS Cognac 13

Martel VS Cognac 12

G.E. Massenez Framboise - Raspberry 16

G.E. Massenez Kirschwasser - Cherry 16

G.E. Massenez Mirabelle - Plum 16

AMARI

Cynar 9

Fernet Branca 9

Founding Spirits "Never Bitter" 9

Montenegro 11

Nonino Quintessentia 13

Ramazotti 11

Sfumato Rabarbaro 10

FINE WHISKIES

Ardbeg "Wee Beastie", Scotland 15

Balvenie Doublewood, Scotland 21

Basil Hayden's Bourbon, KY 14

Bib & Tucker Small Batch Bourbon, TN 17

Caol Ila 12 yr., Islay, Scotland 21

Glenfarclas 21 yr. Single Malt, Scotland 35

Glenlivet 12 yr. Single Malt, Scotland 19

Jefferson's Ocean-Aged Bourbon, KY 24

Lagavulin 16 yr. Single Malt, Scotland 29

Macallan 12 yr. Double Cask, Scotland 19

Reservoir, Bourbon / Wheat / Rye, VA 25

Whistle Pig 10 yr. Straight Rye, VT 25

Whistle Pig Farmstock Rye, VT 20

OTHER LIQUEURS

Aperol 9

Bailey's Irish Cream 9

Byrrh Grand Quinquina 8

Chartreuse, Green / Yellow 19

Cointreau 11

Disaronno Amaretto 10

DOM Bénédicte 12

Domaine de Canton 10

Grand Marnier 11

Licor 43 8

Luxardo Maraschino 12

Mt. Defiance Absinthe 20

St. Germain 11

* Are served raw or undercooked.

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.