



Brunch

BREAKFAST MARTINI gin, lemon, cointreau, orange marmalade – 17

BLOODY MARY horseradish, espelette pepper, tito's vodka, lemon – 15

KIR ROYALE crème de cassis, sparkling wine, lemon twist – 13

MIMOSA fresh squeezed orange juice, bubbles – 13

Hors D'oeuvres

LA CACHAT chèvre, honey, lavender, sweet & sour figs – 13

SALADE MAISON bibb lettuce, fines herbs, shaved radish, bistro vinaigrette –11

HEIRLOOM TOMATO SALAD baby heirlooms, tomato jam, cucumber, ricotta salata, basil, crouton—16

BETTERAVES beets, puy lentils, apple, walnuts, roquefort –15

CEASAR gem lettuce, parmesan dressing, garlic bread crumbs, boquerones – 14

SOUPE A L'OIGNON gruyère crouton –13

VELOUTE DE MAIS chilled sweet corn soup, chow chow, feta, mint – 14

PÂTÉ MAISON grain mustard, cornichons –16

FOIE DE VOLAILLE chicken liver mousse, madeira gelée –15

ESCARGOT burgundy snails, mushroom duxelles, parsley-garlic butter, puff pastry –18

Entrees

OMELETTE local eggs, fine herbs, gruyère, frites –17

PAIN PERDU bruléed french toast, maple syrup –16

*TARTINE smoked salmon, country toast, herbed boursin, poached egg, capers, pickled shallot –18

EGGS BENEDICT ham, poached egg, hollandaise – 17

*CROQUE MADAME parisian ham, gruyère, mornay sauce, fried egg –18

CAFE BURGER two patties, club sauce, lettuce, american cheese, herby pickles, frites –19

TUNA NIÇOISE rare tuna, fingerling potato, white beans, hericots, olive, egg – 31

BUCATINI PROVENÇAL basil pistou, pistachio, oven roasted cherry tomato, pecorino –21

MOULES FRITES steamed mussels, fennel, pastis, crème fraîche, tarragon, frites –27

LOUP DE MER sea bass, french beans, fennel soubise, almond-caper beurre noisette –29

Dessert

RIZ AU LAIT vanilla rice pudding, salted caramel –9

TORTE AU CHOCOLAT vanilla ice cream – 12

POTS DE CRÈME chocolate hazelnut custard, chocolate crumble –11

CRÈME BRÛLÉE – 10

SORBET MAISON raspberry aperol –7

HOUSE MADE ICE CREAM mint chocolate chip –7

** 20% gratuity added to all checks

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**

PLEASE BE MINDFUL OF OUR 1 HR 45 MIN TIME LIMIT

SPARKLING

Domaine de Martinolles, Blanquette de Limoux, “Le Berceau” — 15 | 60
Domaine de Martinolles, Cremant de Limoux, Brut Rosé (NV) — 15 | 60
Henri Dubois, Epernay, Brut Champagne (NV) — 24 | 96

BLANC

Château de Vaux Moselle, *Les Gryphees*, Alsace Blanc (2021) — 15 | 60
Domaine de Villargeau, Coteaux du Giennois, Sauvignon Blanc (2023) — 15 | 60
Château de Respide, *Classic*, Graves, Bordeaux Blanc (2020) — 15 | 60
Château de Saint Cosme, *Les Deux Albion*, Rhône Blanc (2023) — 15 | 60
Boyer de Bar, Les Peyrarols, Languedoc, Chardonnay (2022) — 16 | 64

ROSÉ

Domaine La Grange Tiphaine, *Tournage Riant*, Loire (2023) — 17 | 68
Domaine de Terrisses, Gaillac (2023) — 14 | 56

ROUGE

Château de la Bottière, Beaujolais Villages, Gamay (2023) 13 | 52
Domaine de Villargeau, Coteaux du Giennois, Pinot Noir (2023) — 14 | 56
Domaine la Blaque, Coteaux de Pierrevert, Syrah (2022) — 15 | 60
Domaine de la Chevalrie, *Dyptique*, Bourguiel, Cabernet Franc (2020) 16 | 64
Château Vieux Grand Peyruchet, Bordeaux Superieur (2019) — 15 | 60

SWEET WINES

Camin Larredya, *Au Capcéu*, Jurançon (2021) — 13
Domaine de Fenouillet, Muscat de Beaumes de Venise (2023) — 16
Château la Clotte-Cazalis, Sauternes (2014) — 13
Messias, 10yr Tawny Port — 11

BEER

Kronenbourg 1664, Pale Lager, 5.5% (France) — 9
La Chouffe Blonde, 8.0% (Belgium) — 11
Wiseacre “Ananda” IPA, 6.2% (Tennessee) — 10
Erdinger, Non-Alcoholic (Germany) — 7

COCKTAILS

CHRYSANTHEMUM dry vermouth, benedictine, pastis— 16
JOURNÉE PARFAITE citadelle gin, comoz blanc, mattei cap corse blanc — 16
ABEILLE AMÈRE rhum blanc, amaro montenegro, lime, salted honey — 16
ROSE WINDOW capitoline rosé vermouth, st-germain, sparkling wine — 16
L’ANGLE SANGLANT rittenhouse rye whiskey, vermouth rouge, comoz blanc, amaro montenegro — 16
MON PREMIER SAZERAC ansac vs cognac, peychaud’s bitters, morceau de sucre, absinthe—17
SMOKING MIRROR mezcal, citadelle gin, st-germain, dry curacao, lemon, pineapple — 18
FRENCH MARTINI tito’s vodka, crème de cassis, pineapple —16

NON-ALCOHOLIC — 15

PUNCH AUX AMANDÉ almond extract, pineapple, orange, nutmeg
ROSEMARY CRUSH rosemary, lemon, salted honey, tonic
FRENCH ROSE sage, cranberry, lime, club soda