

Charcuterie & Fromage

Options

CHARCUTERIE	LES FROMAGES		
Jambon de Bayonne	Comté	2	\$18
Truffle Salami	Epoisses	4	\$35
Rosette de Lyon	Fourme d'Ambert	8	\$69
	Brillat-Savarin		
	Chevre Brulée		

Les Tartines

Tarte à la Tomate et Oignons Caramelized Tomato & Onion Tart with Chevre Ice Cream	\$24
Saumon Fumé / Toast Brioche Crème Fraîche Fried Capers, Shaved Vegetables. Pickled Fresnos	\$22
Tarte Aux Champignons / Mushroom Tart Raclette Fondue, Coquette Vinaigrette, Truffle Oil	\$22
Mousse de Paté Goose, Duck & Pork Liver, Sauternes Wine, Rock Salt Dijon Mustard, Cornichons & Baguette	\$15

Petites Assiettes / Small Plates

Add on Protein: Poisson du Jour* \$14, Crevettes \$16,
Chicken Paillard \$10, Petit Beef Filet* \$32, Smoked Salmon \$11

Salade du Jardin Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs Add Crème Brûlée Chevre - \$7.00	\$16
Salade de Roquefort Local Greens, Roquefort, Walnut Crumble Charred Red Onion, Honey Vinaigrette	\$19
Salade aux Choux de Bruxelles et Lardons Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette Fried Egg, Gribiche, Shaved Apples	\$26

A la Carte

Pomme Frites / French Fries with Garlic Aioli	\$12
French Potato Salad - Dijon Aioli, Scallions, Farm Egg*	\$6
Haricots Verts / Baby Green Beans	\$10
Bread Service with Butter	\$6

Sandwich et Entrée du Dimanche

Le Hamburger * Croissant, Short Rib & Brisket, Gruyère, Caramelized Onions Fried Jambon, Truffle Garlic Aioli	\$23
Le Hamburger* a la Gueule de Bois - Fried Egg & Hollandaise	\$29
Croque Monsieur * Paris Ham, Gruyère, Mornay Add Soft Egg - \$3.00 Pommes Frites ou/or Salade Simple	\$19
Duck Fat Fried Chicken Sandwich Brioche Bun, Honey-Tarragon Aioli, Pickled Salade, Parsley Pommes Frites ou/or Salade Simple	\$20

Les Choix D'Oeufs

Coquette Benedict * Poached Eggs, Hollandaise, Toasted Brioche Crouton Exotic Mushrooms, Spring Peas, Fresh Herbs, Espelette	\$23
Saumon Fumé Benedict * Poached Eggs, Haricots Verts, Hollandaise, Toasted Brioche Smoked Salmon Fresh Herbs, Espelette	\$24
Quiche du Jour Served with a Salade Simple	\$16
Oeufs Cocotte * Two Baked Eggs, Mornay, Piperade, Bayonne Ham, Espelette Brioche Crouton	\$19
Omelette à la Française * Herb & Garlic Butter, Fines Herbs	\$16

Sucres

Sabayon French Toast Soaked Brioche Bread with Sabayon Sauce Topped with Fresh Berries	\$24
Crêpes Suzette Orange Juice Reduction, Blood Orange Supremes, Orange Zest Grand Marnier, Whipped Fromage Blanc, Flambé with Don 151	\$22
Le Petit Déjeuner Choice of Traditional Butter Croissant with Confiture or Almond Croissant with Almond Cream Café au Lait, Cappuccino or Café Américain	\$11

Fruits de Mer

Oysters * Served with Mignonette, Lemon	6	\$24
Sweet Petites (PEI), Beausoleil (Canada), French Kiss (Canada)	12	\$46
	ea	\$4
Crevettes Pochées / Poached Rose Shrimp Saffron Aioli, Meyer Lemon	6	\$24
	12	\$46
	ea	\$4



General Manager Patrick Denetre

Sommelier Fabien Boudart

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees.
We do not surcharge debit cards.

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.