

HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onions in rich broth, Gruyère crouton	8.99
TRUFFLE POTATO SOUP velvety potato purée, chive crème fraîche, truffle oil	7.99
ESCARGOTS in garlic and parsley butter	9.99
ASSIETTE À FROMAGE cheeses supplied by goat.sheep.cow	16.99
BEEF TARTARE* chopped by hand, crostini, arugula salad	12.99

MOULES EN SIX PREPARATIONS

BOWL 11.99	GRANDE 16.99
<i>Marinière</i>	white wine, shallot, parsley
<i>Bacon Blue Cheese</i>	white wine garlic broth
<i>Pistou</i>	garlic, basil, and olive oil
<i>Curry</i>	mild curry and coriander
<i>Aïoli</i>	classic garlic broth
<i>Vegetable Cream</i>	white wine, shallot, cauliflower cream

SALADS AND SANDWICHES

MESCLUN SALADE baby greens, candied nuts, aged red wine vinaigrette Add goat cheese/1.99, duck confit/4.99, chicken/5.99 salmon/5.99, steak/6.99, shrimp/6.99	7.99
FRISÉE LYONNAISE frisée lettuce, bacon lardons, toasted hazelnuts, poached egg, hazelnut vinaigrette	9.99
NIÇOISE SALADE TRADITIONALE baby greens, haricots verts, hard-boiled egg, potatoes, Niçoise olives topped with tuna	14.99
CHICKEN SALAD CROISSANT Granny Smith apple, tarragon mayonnaise, mesclun salad	11.99
CROQUE MADAME classic open-faced grilled ham and cheese with fried egg	10.99
BRASSERIE BURGER* 10 oz. burger grilled to order, pommes frites with Roquefort, Gruyère, or Cheddar	12.99 13.99
GRILLED CHEESE SANDWICH sun-dried tomatoes, fresh basil, Swiss and Goat cheese, mesclun salad	9.99
BEET-CURED GRAVLAX SALMON citrus goat cheese, grilled Tuscan bread, mixed greens, local beet and lentil salad	11.99
BACON, EGG, AND CHEESE SANDWICH Applewood-smoked bacon, two fried eggs, Cheddar, sunflower whole grain bread, pommes Lyonnaise	9.99

ENTRÉES AND EGGS

QUICHE DU JOUR with mesclun salad	9.99
OMELETTE WITH FINES HERBES Swiss cheese, pommes frites	9.99
OMELETTE DE CAMPAGNE duck confit, onions, Swiss and goat cheese, pommes frites	10.99
OMELETTE WITH HAM AND CHEESE cured ham, Brie, pommes frites	10.99
CRÊPE DU JOUR two crêpes filled with Chef's selection of fresh ingredients	12.99
EGGS BENEDICT poached eggs, English muffin, spiced ham, hollandaise, pommes frites	10.99
CHARLESTON EGGS poached eggs, lump crab cakes, asparagus, English muffin, Béarnaise, pommes frites	12.99
FARMER'S BREAKFAST two fried eggs any style, brioche toast, Applewood-smoked bacon, pommes Lyonnaise, strawberry compote	10.99
PETITE FILET MIGNON AND EGGS two fried eggs, pommes Lyonnaise, Béarnaise	14.99
NY STEAK HASH Espagnole sauce, peppers, onions, potatoes, two fried eggs, Béarnaise	12.99
DUCK CONFIT HASH demi-glace, peppers, onions, potatoes, two fried eggs, Béarnaise	12.99

SUSHI*

Hamachi-yellowtail	4.99
Unagi-BBQ Eel	4.75
Tataki-Beef / Tataki-Tuna	5.99
Sake- Salmon	4.99
Maguro- Tuna	5.99

MAKI OR TEMAKI*

Spicy Salmon Roll	9.99
Crab Crunch Roll	8.49
Rainbow Roll	12.99
Black Dragon Roll	12.99
Veggie Roll	7.49
California Roll	7.49
Spicy Tuna Roll	9.99
Tempura Fried Shrimp Roll	10.99
Tempura Fried Tuna Roll	10.99

PLATEAU

De Fruits de Mer*

Plateau for 2 people	40.00
Plateau for 4 people	75.00

*Plateau includes crab cocktail,
oysters, shrimp, clams, lobster,
and a trio of sauces*

THE RAW BAR*

Littleneck Clams	9.99
Shrimp Cocktail	13.99
Crab Cocktail	p.d.
Oysters	p.d.



LES ACCOMPANIMENTS

1 EGG	1.99
2 EGGS	3.50
ASPARAGUS	6.25
POMMES FRITES	5.00
TRUFFLE POMMES FRITES	7.50
POMMES LYONNAISE	4.99
APPLEWOOD BACON	2.99
BRIOCHE TOAST	1.99
ENGLISH MUFFIN	1.99

THERE IS A \$2 CHARGE FOR
SUBSTITUTING MENU ITEM SIDES

CULINARY ARTISTS

GENERAL MANAGER | Harvinder Singh
EXECUTIVE CHEF | Justin Rambo

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IN ADDITION, 100% PEANUT OIL IS USED FOR ALL OF OUR FRIED ITEMS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES • AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.