

HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onion broth, crouton	8.99
TRUFFLE POTATO SOUP velvety purée, chive crème fraîche,	7.99
MESCLUN SALADE baby greens, candied nuts, aged vinaigrette Add goat cheese/1.99, duck confit/4.99 salmon/5.99, chicken/5.99, steak /6.99	7.99
FRISÉE LYONNAISE frisée, bacon lardons, poached egg	7.99
BEEF TARTARE* chopped by hand, crostini, arugula salad	12.99
FOIE GRAS TERRINE peach jam , toasted brioche	17.99
CHARCUTERIE ASSORTIES house-made sausage, pâté and rilette	Half 11.99 Full 19.99
OLIVE OIL PARISIAN GNOCCHI Marinated tomatoes, basil, parmesan	11.99
FRIED GOAT CHEESE SALAD baby arugula, beets, balsamic vinaigrette	10.99
ESCARGOTS in garlic and parsley butter	9.99
ASSIETTE À FROMAGE resourced by goat.sheep.cow...1oz each	16.99



STEAK FRITES*

NY STEAK FRITES maître d'hôtel butter	29.99
NY STEAK AU POIVRE	30.99
FILET ROQUEFORT	31.99
BRASSERIE BURGER	
10 oz. beef burger grilled to order, served with pommes frites	12.99
with <i>Roquefort, Gruyère, or Cheddar</i>	13.99
<i>(mushrooms, caramelized onions, bacon available)</i>	



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	Crab Cocktail p.d.
Shrimp Cocktail 13.99	Oysters p.d.

MOULES EN SIX PREPARATIONS

<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
BOWL 11.99	GRANDE 14.99

LES ACCOMPANIMENTS

Pommes Purée	4.50
Pommes Frites	5.00
Truffle Pommes Frites	7.50
Pommes Dauphinoise	5.75
Fried Brussels Sprouts	5.25
Haricots Verts	5.25
Grilled Asparagus	6.25
Béarnaise or Aïoli	1.50

TOAST AU CHAMPAGNE

*"A meal without wine is like
a day without sunshine"*
- Jean Anthelme Brillat-Savarin

LES ENTRÉES

TROUT AMANDINE pommes purée, haricots verts, toasted almonds, brown butter	23.99
SEARED SEA SCALLOPS Sweet corn purée, braised bacon, leek & mushrooms	26.99
PORK CHOP BRITTANY* grilled pork chop 10 oz. caramelized apples, calvados sauce, braised cabbage	25.99
BRAISED RABBIT white wine, crème fraîche, whole grain mustard, pommes dauphinoise	26.99
SALMON BÉARNAISE* grilled Faroe Islands salmon, pommes purée, haricots verts, Béarnaise	26.99
BUTCHER'S STEAK grilled 10 oz. Teres Major, pommes frites, shallot demi-glace	25.99
CHICKEN FRANÇAISE herb gnocchi, roasted tomatoes, fresh basil, pearl onions, lemon caper sauce	24.99
BRAISED LAMB NAVARAIN red potatoes, tomatoes, onion, carrot, english peas, horseradish gremolata	23.99
SAFFRON PANISSE ratatouille, fromage blanche, basil	20.99
SHRIMP PROVENÇAL sautéed shrimp, penne pasta, garlic, Pernod, tomato, red chili flake, herbs	23.99
BRAISED SOUTHEAST FAMILY FARMS SHORT RIB espagnole sauce, fresh herbs, pommes purée	28.99
COQ AU VIN chicken braised in red wine with bacon lardons, pearl onions, mushrooms	23.99
DUCK CONFIT butterbean, bacon, sweet corn & tomato sauté	26.99

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, Tuna Roll	10.99

SUSHI SIDES

Edamame	4.99
Seaweed Salad	3.99
Sushi Rice	2.99

PLATS DU JOUR



MONDAY

PAN SEARED CRAB CAKES
roasted red potatoes, asparagus
truffle chive aioli
26.99

TUESDAY

BISTRO STEAK PISTOU
fingerling potatoes, carrots,
Parsnips, asparagus, basil pistou
25.99

WEDNESDAY

PORK TENDERLOIN
jasmine rice
mushroom & shallot demi-glace
25.99

THURSDAY

CRISPY HALF CHICKEN
smashed red potatoes,
Swiss chard chicken jus
24.99

FRIDAY

WHOLE FISH DU JOUR
Shaved fennel, tomato, cucumber
& arugula salad, beurre blanche
31.99

SATURDAY

FILET ROSSINI
filet mignon, foie gras terrine,
shaved truffle, grilled asparagus,
pommes purée, demi-glace
32.99

SUNDAY

BOUILLABAISSE
seafood stewed in garlic
white wine, and saffron,
crostini and garlic saffron aioli
25.99

CULINARY ARTISTS

GENERAL MANAGER | Harvinder Singh

EXECUTIVE CHEF | Justin Rambo

EXECUTIVE SOUS CHEF | Andrew Boyd

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

*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.