



Salades et Soupe

Soupe du Jour - Market Soup

Salade Verte GF|VG

Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison

Salade de Betteraves et Citrus GF

Organic Beets | Orange | Goat Cheese
Arugula | Balsamic Vinaigrette

Hors d'oeuvres

Beignets de Crevettes

Three Savory Rock Shrimp Fritters | Green Harissa Aioli

Pâté de Foie de Volaille

Chicken Liver Mousse | Crostini | Grainy Mustard
Cornichons | Onions

Saumon Fumé d'Écosse GFA

Scottish Smoked Salmon | Arugula | Capers | Chives | Egg
Crème Fraiche | Crispy Baguette

Assiette de Fromage GFA

Chef's Seasonal Cheeses | Fruit-Walnut Bread | Honey Comb

French Classiques

Croque Madame Parisian Ham | Gruyère | Mornay Sauce | Sunny Side Up *Egg | Pommes Frites | Salade

Gaufre Belge Two Yeasted Belgian Waffles | Wild Berry Compote | Crème Chantilly | Maple Syrup

Benedict Parisian Two Poached *Eggs | Croissant | Parisian Ham | Hollandaise | Home Fries | Salade

Benedict Chesapeake Two Petite Crabcakes & Poached *Eggs | Croissant | Hollandaise | Home Fries | Salade

Confit "Hash" GF Shredded Confit Duck & Yukon Potato Hash | Arugula | Sunny Side Up *Egg | Duck Cracklins

Plats Principaux

Moules au Safran et Frites GF White Wine Steamed Mussels | Garlic-Shallots | Saffron Parsley Butter
Pommes Frites

Saumon Royal GF Seared King *Salmon | Asparagus Risotto | Lemon Cream Sauce | Micro Greens

Filet Medallions et Frites GF Angus *Beef Filet | Bastille Steak Sauce | Pommes Frites | Salade

Burger - à l'Oignon Gratinée GFA Smith Meadows Farm Pastured VA Angus *Beef | Caramelized Onion
Gruyère | Aioli | Confit Tomato | Lettuce | Pommes Frites | Salade

Risotto aux Asperges et Citron GF|VG Organic Carnaroli Rice | Grilled Asparagus | Lemon Cream Sauce
Parmesan Crisp | Micro Greens

Desserts

Crème Brûlée à la Vanille GFA

Madagascar Vanilla Bean Custard | Caramelized Sugar
Chocolate-Chocolate Chip Shortbread

Pot de Crème au Chocolat Noir GFA

Valrhona Dark Chocolate Custard | Morello Cherries
Crème Chantilly | Langue de Chats | Crispy Meringue

Dame Blanche GFA

Vanilla Bean Ice Cream | Valrhona Fudge Sauce
Cookie | Chocolate Pearls | Crème Chantilly | Cherry

Gâteau aux Truffes au Chocolat GFA

Valrhona Dark Chocolate Truffle Cake | Crème Chantilly
Tayberry Ice Cream | Tayberry Coulis

Pavlova aux Fraises GFA

Meringue | Strawberry Compote | Cheesecake Mousse
Strawberry Ice Cream | Crème Chantilly | Sorrel

Mother's Day Brunch \$69 Three Course Prix Fixe

Select 1 item from - Hors d'Oeuvres or Salades or Soupes

Select 1 item from - Classic or Plats

Select 1 item from - Desserts

Items marked with + are available on the Prix Fixe at an additional price

First Bread Basket Complimentary - Additional Baskets \$3 ea

Mimosas for All \$34

Emile Vergeois Fruit Juice & Bottle of French Sparkling

Ask about our Non-Alcoholic version!

Enjoy one of our Classic Brunch Coq-tails!

Housemade "Spicy" ou "Dirty" Bloody Marys 12

Bellini à la Pêche 14 ou Kir Royal 15

Beverages, Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Applicable Discounts

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.

Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free; (VG or V) is Vegetarian or can be made Vegan.

We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination.

If you have a serious allergy, we recommend that you call the restaurant before dining with us.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Menu is valid Sunday, May 11, 2025 only and subject to change without notice.