



# A La Carte Menu



BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

## Les Hors d'Oeuvres

- ESCARGOTS PROVENÇALES** - SAUTÉED SNAILS | BASIL PESTO | ROASTED TOMATO | TOASTED BAGUETTE 14
- BEIGNETS de CREVETTES** - SAVORY ROCK SHRIMP BEIGNETS | GUACAMOLE | LIME | CORIANDER 9 3PC | 18 6PC
- TERRINE de FOIE GRAS** - HOUSE CURED FOIE GRAS | DRIED FRUIT CHUTNEY | PAIN D'ÉPICES 19
- PÂTÉ de FOIE de VOLAILLE** - HOUSE CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS 15
- CONFIT WINGS GF** - CRISPY CONFIT CHICKEN WINGS | ESPELETTE "BUFFALO" SAUCE | HORSERADISH CREAM 14
- GALETTE MÉDITERRANÉENNE** - HOUSEMADE GRILLED FLAT BREAD | CONFIT TOMATOES | CARAMELIZED ONION FETA | OLIVES | BASIL 16
- CHARCUTERIES ET FROMAGES** - HOUSEMADE FRUIT WALNUT BREAD 14 3PC | 28 6PC
- SOUPE DU JOUR** - DAILY MARKET SOUP 12
- SOUPE À L'OIGNON GRATINÉE VG** - CARAMELIZED ONION | CROSTINI | ROASTED ONION BROTH | GRUYÈRE 12
- SALADE de TOMATES VERTES et PASTÈQUES** - FRIED GREEN TOMATOES | WATERMELON | ARUGULA | CUCUMBERS PINE NUTS | FETA OREGANO VINAIGRETTE 15
- SALADE NIÇOISE GF** - LETTUCE | TOMATOES | HARICOTS VERTS | PEPPERS | OLIVES | EGG | ANCHOVIES | BASIL ROASTED SHALLOT VINAIGRETTE 14
- SALADE CAESAR** - ROMAINE | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING 12
- SALADE VERTE GF|VG** - MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS 10

## Les Principaux

- CANARD aux PÊCHE GF** HUDSON VALLEY MOULLARD DUCK | XÉRÈS & HONEY GASTRIQUE | ROASTED PEACHES HARICOTS VERTS | ROASTED CONFIT POTATOES
- MAGRET \*Duck Breast** 36 OR **CONFIT LEG** 34
- STEAK - FRITES GF** 36
- CHAR-GRILLED ANGUS \*HANGER STEAK** - 7 oz | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE
- GRILLADES D'AGNEAU GF** 38
- MARINATED LAMB \*CHOPS** | MERGUEZ | SLOW ROASTED EGGPLANT PURÉE | ZUCCHINI | PEPPERS | HARISSA JUS
- BURGER AU FROMAGE** 25
- SMITH MEADOWS FARM VA ANGUS \*BEEF** - 6 oz | TOASTED OLIVE OIL BRIOCHE BUN | CAMEMBERT | BACON ARUGULA | TOMATO CONFIT | CARAMELIZED ONION | POMMES FRITES | PETITE SALADE
- PAILLARD de POULET "BASQUAISE" GF** 27
- GRILLED AMISH CHICKEN BREAST CUTLET** | BASQUAISE SAUCE | POMMES "PERSILLADES" | ZUCCHINI
- LOUP de MER** 34
- SEARED MEDITERRANEAN BRANZINO FILET** | COUSCOUS "TABBOULEH" | ROMESCO | ARUGULA
- PAËLLA du MARCHÉ GF** 35
- SLOW BAKED SAFFRON SCENTED RICE** | HEAD-ON PRAWNS | SCALLOPS | CALAMARI | MUSSELS | FENNEL PEPPERS | TOMATO | CHORIZO CRUMBLE | AIOLI
- SAUMON SAUVAGE POËLÉ GF** 36
- SEARED WILD PACIFIC \*SALMON FILET** | ROASTED CORN RISOTTO | FRESH TOMATO-ESPELETTE JUS
- MOULES MARINIÈRE - FRITES GF** 24
- WHITE WINE** | GARLIC | SHALLOTS | BUTTER | PARSLEY | HOUSEMADE POMMES FRITES
- RISOTTO D'ÉTÉ GF|VG** 24
- ROASTED SUMMER CORN** | OREGANO | ARBORIO RICE | FRESH TOMATO-ESPELETTE JUS | PARMESAN CRISP

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge.

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering. Please notify us of any allergies.

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.

Please note there is a \$6 per person charge for outside desserts. Menu Valid 06|23|2022