

THE ROOSTER
IS CALLING

Lunch a la Francaise

EST
2006

First Bread Basket with Salted Butter is Complimentary - Additional Baskets 3 each

Hors d'Oeuvres

Confit Wings GF 14

Choose one of our Housemade Sauces
Espelette "Buffalo" Sauce
Miso Honey or Cherry BBQ

Beignets de Crevettes 3PC 12

Savory Rock Shrimp Fritters
Green Harissa Aioli

Pâté de Foie de Volaille 15

Chicken Liver Mousse | Crostini
Mustard | Pickled Shallots | Cornichons

Soupe du Jour GF|GFA 13

Chef's Market Soup

Rillettes de Poissons GFA 17

Smoked Trout | Salmon | Sardine
Pickled Shallots | Giardiniera | Crostini

Grandes Salades

Steak Frites Salad GF 33 +5 PF

Grilled Hanger Steak | Earth & Eats Salad
Crispy Confit Yukon Potatoes | Pickled Shallots
Roquefort | Dijon-Shallot Vinaigrette

Salade Saumon GF 28

Seared Scottish Salmon | Earth & Eats Salad
Avocado | Citrus Segments | Almonds
Preserved Lemon Vinaigrette

Salade Poulet Fermière GF 26

Grilled Chicken Paillard | Earth & Eats Salad
Roquefort | Apple | Candied Walnuts
Apple Cider Vinaigrette

Salades Maisons

Salade Verte GF|VG 13

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

Salade César Rustique GFA 15

Petite Romaine | Grana Padano Anchovies | Croutons
Preserved Lemon Vinaigrette

Dessert

Assiette de Fromages GFA 16

Dame Blanche GFA 13

Profiterole au Chocolat et Caramel 13

Crème Brûlée à la Vanille GFA 12

Pot de Crème au Chocolat Noir GFA 12

Glaces et Sorbets Maison GFA 12

French Classics

Bistro Steak Frites 36 +10 PF

Grilled Angus *Hanger Steak
Bastille Steak Sauce | Pommes Frites | Salade

Moules Marinière - Frites GFA 26

Steamed Mussels - White Wine | Garlic
Shallots | Butter | Parsley | Pommes Frites

Croque Madame 25

Just like a Croque Monsieur + an *Egg
Pommes Frites | Salade
-Egg is cooked Sunny Side Up

Omelette Parisienne 22

Chef's Herb Omelet | Salade
Crispy Confit Yukon Potatoes

Plats Principaux

Burger Forestier GFA 27

Smith Meadows Farm Pastured VA Angus *Beef
Roasted Wild Mushrooms | Caramelized Onion
Gruyère | Bacon | Dijonaise | Confit Tomato | Arugula
Pommes Frites | Salade

Galette aux Champignons VGA 19

Housemade Grilled Flatbread | Whipped Goat Cheese
Truffle Oil | Arugula | Roasted Wild Mushrooms

Risotto de Saison GF|VGA 26

Italian Organic Carnaroli Rice
Roasted Organic Mushrooms | Black Truffle
Truffled Butter Sauce | Parmesan Crisp

Special Prix Fixe

MENU

39 Three Courses

Select:

1 Hors d'Oeuvres or Salades Maisons
+ 1 Classic or Plats or Grandes Salades
+ 1 Dessert

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



Taxes & Gratuities Not Included | Dine In Only | No Sharing

Requests for changes to a dish or substitutions on a dish will be subject to a \$3 upcharge.

Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free; (VG or VGA) 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.

Serious allergy, 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 Fridays 11:30am - 2:00pm | Valid 01/09/2026