



# A La Carte Menu



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

## Les Hors d'Oeuvres

**ESCARGOTS PERSILLADES** - SAUTÉED SNAILS | GARLIC | SHALLOTS | PARSLEY | TOASTED BAGUETTE  
SPRING ONION COULIS 14

**BEIGNETS DE CREVETTES** - SAVORY ROCK SHRIMP BEIGNETS | GUACAMOLE | LIME | CORIANDER 9 3PC | 18 6PC

**TERRINE DE FOIE GRAS** - HOUSE CURED FOIE GRAS | SOUR CHERRY CHUTNEY | HONEY SPICE BREAD 19

**PÂTÉ de FOIE de VOLAILLE** - HOUSE CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS 15

**CALAMARS EN FRITURE** - FRIED CALAMARI | PRESERVED LEMON AIOLI | ARUGULA | GRILLED LEMON 15

**CONFIT WINGS** GF - CRISPY CONFIT CHICKEN WINGS | ESPELETTE "BUFFALO" SAUCE | HORSERADISH CREAM 14

**CHARCUTERIES ET FROMAGES** - HOUSEMADE FRUIT NUT BREAD 14 3PC | 28 6PC

**GALETTE** - GRILLED FLAT BREAD | ARTICHOKE | CONFIT TOMATOES | RICOTTA CHEESE | PARMESAN  
OLIVE OIL | SCALLIONS 16

**SOUPE DU JOUR** - DAILY MARKET SOUP 12

**SOUPE À L'OIGNON GRATINÉE** VG - CARAMELIZED ONION | CROSTINI | ROASTED ONION BROTH | GRUYÈRE 12

**SALADE DE BETTERAVES** GF - BEETS | STRAWBERRIES | ARUGULA | RICOTTA CHEESE | BALSAMIC DRESSING 14

**SALADE CAESAR** - ROMAINE | GRILLED ASPARAGUS TIPS | PARMESAN | CROÛTONS | LEMON-ANCHOVY DRESSING 12

**SALADE VERTE** GF|VG - MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS 10

## Les Principaux

**CANARD A L'ORANGE** GF HUDSON VALLEY MOULLARD DUCK | GRAND MARNIER SAUCE | ROASTED FENNEL  
GRILLED ORANGES | WILD RICE

**MAGRET** Duck \*Breast 33

**CONFIT LEG** 32

**STEAK - FRITES** GF 35

CHAR-GRILLED ANGUS \*HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE

**CARRÉ D'AGNEAU** 38

LAMB RIB \*CHOPS | RED WINE ROSEMARY JUS | CANNELLINI BEAN CASSOULET | BRAISED LAMB SHOULDER  
CARROTS | CIPOLLINI | SPINACH

**BURGER AU FROMAGE** 24

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 aux FINES HERBES** GF 26

GRILLED AMISH CHICKEN BREAST CUTLET | CHARDONNAY FINES HERBES SAUCE | POMMES "PERSILLADES"  
CARROTS | CIPOLLINI | ASPARAGUS

**NOIX DE SAINT JACQUES** GF 34

SEARED ATLANTIC SEA \*SCALLOPS | SPRING PEA & LEMON RISOTTO | LEMON CRÈME FRAICHE EMULSION

**TRUITE AMANDINE** GF 32

BUTTERFLY RAINBOW TROUT | BROWN BUTTER LEMON SAUCE | TOASTED ALMONDS | POTATOES "PERSILLADES"  
GRILLED ASPARAGUS

**SAUMON POÊLÉ** GF 29

JAIL ISLAND \*SALMON | SHELLFISH BUTTER SAUCE | CIPOLLINI | CARROTS | SPINACH

**MOULES MARINIÈRE - FRITES** GF 23

WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY | HOUSEMADE POMMES FRITES

**RISOTTO PRINTANIER** GF|VG 24

SPRING PEA & LEMON RISOTTO | LEMON CRÈME FRAICHE EMULSION | PARMESAN CRISP

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

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.

\*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 Valid 03/24/22