

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 | Gardiniera | 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
- ## Brunch Classics
- Croque Madame

25

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

Benedict Parisien

24

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

Benedict Norvégien

25

Two Poached *Eggs | Croissant | Smoked Salmon
Hollandaise | Salade | Crispy Home Fries

Gaufres Belges

19

Two Classic Belgian Waffles | Seasonal Conserva
Chantilly| Maple

Quiche Lorraine

-Gruyère | Lardons | Salade 20

Omelette Parisienne

22

Chef's Herb Omelet | Salade | Crispy Home Fries
- ## Plats Principaux
- 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

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
- ## 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 01/11/2026