



Menu Déjeuner - 39 Three Course Lunch Prix Fixe

Select 1 Hors d'Oeuvres or Salade ~ 1 Classic or Plats ~ 1 Dessert

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

See menu for a la carte pricing

First Bread Basket with Salted Butter is Complimentary ~ Additional Baskets 3 ea

Hors d'Oeuvres / Salades et Soupe

Confit Wings GF 14

Choose one of our Housemade Sauces

Espelette "Buffalo" Sauce | Miso Honey | Cherry BBQ

Pâté de Foie de Volaille 15

Chicken Liver Mousse | Cornichons | Mustard

Pickled Shallots | Baguette Crostini

Beignets de Crevettes 3 pcs 12

Rock Shrimp Fritters | Green Harissa Aioli

Planche de Charcuteries GFA 16

Rillettes | Copa | Salami | Duck Prosciutto | Cornichons

Pickled Shallots | Mustard | Baguette Crostinis

Soupe du Jour - Market Soup GF|GFA 13

Salade Verte GF|VG 13

Lettuce | Tomatoes | Cucumber | Radish

Pickled Shallots | Vinaigrette Maison

Salade César Rustique GFA 15

Petite Romaine | Grana Padano | Anchovies

Rustique Croutons | Preserved Lemon Vinaigrette

Rillettes de Poissons GFA 17

Smoked Trout | Salmon | Sardine

Pickled Shallots | Giardiniera | Crostini

French Classics

Moules Marseillaises et Frites GF 26

Steamed Mussels | Garlic-Shallots

White Wine | Saffron Butter | EVO

Tomato | Fennel | Basil | Pommes Frites

Cuisse de Poulet Confit à la Basquaise GF 28

House Confit Chicken Leg | Pommes Persillades

Haricots Verts | Sauce Basquaise

Croque Monsieur 22

Parisian Ham | Gruyère Cheese | Multi-Grain Bread

Mornay Sauce | Pommes Frites | Salade

Croque Madame 25

Just like a Croque Monsieur + an *Egg

Pommes Frites | Salad

-Egg is cooked Sunny Side Up-

Plats Principaux

Saumon du Pacifique 32 +5 PF

Pacific King *Salmon Filet | Sweet Corn & Fennel Risotto

Fresh Tomato Citrus Emulsion | Sorrel

Hanger - Steak Frites GF 36 +10 PF

Grilled Angus *Hanger Steak | Bastille Steak Sauce

Pommes Frites | Salade

Burger - à l'Oignon Gratinée 27

Smith Meadows Farm Pastured VA Angus *Beef

Caramelized Onion | Gruyère | Aioli | Lettuce

Confit Tomato | Pommes Frites | Salade

Galette Ratatouille VGA 19

Housemade Flatbread | Grilled Zucchini & Peppers

Tomato-Onion Concassée | Feta | Parmesan | EVO

Fresh Basil

Risotto aux Mais GF|VGA 26

(IT) Organic Carnaroli Rice | Grilled Sweet Corn

Roasted Fennel | Fresh Tomato Citrus Emulsion

Parmesan Crisp

Desserts

Assiette de Fromage GFA 18 +3 PF

Chef's Selected Seasonal Cheeses

Fruit-Walnut Bread | Honey Comb

Profiterole Géante au Chocolat et Caramel 12

Large Chocolate Choux | Vanilla Ice Cream

Chocolate Fudge | Chocolate Shavings | Caramel Salé

Sorbet Maison GFA 12

Chef's Sorbet Trio | Crispy Meringue

Langue de Chats

Crème Brûlée à la Vanille GFA 12

Madagascar Vanilla Bean Custard

Caramelized Sugar | Chocolate Chip Shortbread

Pot de Crème au Chocolat Noir GFA 12

Valrhona Dark Chocolate Custard | Morello Cherries

Crème Chantilly | Langue de Chats | Crispy Meringue

Dame Blanche GFA 13

Madagascar Vanilla Ice Cream | Dark Chocolate Sauce

Fan Cookie | Chocolate Pearls | Crème Chantilly | Cherry

Taxes & Gratuities Not Included | Dine In Only | No Sharing | Offers & Discounts Not Available on Prix Fixe Menus

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge. Menu is valid Fridays 11:30am - 2:00pm

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.

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 Valid 06|13|2025

