

HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onions in rich broth, Gruyère crouton	7.99
SOUP DU JOUR	7.99
TRUFFLE POTATO SOUP velvety potato purée, chive crème fraîche, truffle oil	7.99
ESCARGOTS in garlic and parsley butter	9.99
ASSIETTE À FROMAGE cheeses supplied by goat.sheep.cow	priced daily
BEEF TARTARE* chopped by hand, crostini, arugula salad	12.99

SALADS AND SANDWICHES

MESCLUN SALADE baby greens, candied nuts, aged red wine vinaigrette with goat cheese	7.99
with duck confit, chicken, steak, salmon, or shrimp	9.49
FRISÉE LYONNAISE frisée lettuce, bacon lardons, toasted hazelnuts, poached egg, hazelnut vinaigrette	12.99
NIÇOISE SALADE TRADITIONALE baby greens, haricots verts, hard-boiled egg, potatoes, Niçoise olives topped with tuna	9.99
CHICKEN SALAD CROISSANT Granny Smith apple, tarragon mayonnaise, mesclun salad	14.99
CROQUE MADAME classic open-faced grilled ham and cheese with fried egg	11.99
BRASSERIE BURGER* 10 oz. burger grilled to order, pommes frites with Roquefort, Gruyère or Cheddar	10.99
GRILLED CHEESE SANDWICH sun-dried tomatoes, fresh basil, Swiss and Goat cheese, mesclun salad	12.99
BEET-CURED GRAVLAX SALMON citrus goat cheese, grilled Tuscan bread, mixed greens, local beet and lentil salad	13.99
BACON, EGG, AND CHEESE SANDWICH Applewood-smoked bacon, two fried eggs, Cheddar, sunflower whole grain bread, pommes Lyonnaise	9.99
DUCK FAT BISCUITS house-made maple pork sausage gravy, two fried eggs, Applewood-smoked bacon	9.99
	11.99

ENTRÉES AND EGGS

QUICHE DU JOUR with mesclun salad	9.99
OMELETTE WITH FINES HERBES Swiss cheese, pommes frites	9.99
OMELETTE DE CAMPAGNE duck confit, onions, Swiss and goat cheese, pommes frites	10.99
OMELETTE WITH HAM AND CHEESE cured ham, Brie, pommes frites	10.99
CRÊPE DU JOUR two crêpes filled with Chef's selection of fresh ingredients	12.99
EGGS BENEDICT poached eggs, English muffin, spiced ham, hollandaise, pommes frites	10.99
CHARLESTON EGGS poached eggs, lump crab cakes, asparagus, English muffin, Béarnaise, pommes frites	12.99
FARMER'S BREAKFAST two fried eggs any style, brioche toast, Applewood-smoked bacon, pommes Lyonnaise, strawberry compote	10.99
BUTCHER'S STEAK AND EGGS two fried eggs, pommes Lyonnaise, Béarnaise	25.99
NY STEAK HASH Espagnole sauce, peppers, onions, potatoes, two fried eggs, Béarnaise	12.99
DUCK CONFIT HASH demi-glace, peppers, onions, potatoes, two fried eggs, Béarnaise	12.99

SUSHI*

Hamachi- Yellowtail	4.75
Sake- Salmon	4.75
Unagi- BBQ Eel	4.50
Tataki- Beef	5.99
Tataki- Tuna	5.99
Maguro- Tuna	5.99

MAKI OR TEMAKI*

Tempura Fried Tuna Roll	9.99
Spicy Salmon Roll	8.99
Crab Crunch Roll	7.99
Rainbow Roll	12.50
Veggie Roll	6.99
California Roll	7.50
Black Dragon Roll	10.99
Spicy Tuna Roll	8.99
Tempura Fried Shrimp Roll	10.99

Tuna Sushi Plate	15.99
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MOULES EN SIX PREPARATIONS

<i>Marinière</i>	white wine, shallot, parsley
<i>Bacon Blue Cheese</i>	white wine garlic broth
<i>Pistou</i>	garlic, basil, and olive oil
<i>Curry</i>	mild curry and coriander
<i>Aïoli</i>	classic garlic broth
<i>Vegetable Cream</i>	white wine, shallot, cauliflower cream

BOWL 11.99	GRANDE 14.99
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PLATEAU

De Fruits de Mer*

Plateau for 2 people 35.00

Plateau for 4 people 70.00

Plateau includes crab cocktail, oysters, shrimp, clams, lobster, and a trio of sauces

FROM THE RAW BAR*

Shrimp Cocktail 13.99

Littleneck Clams 9.99

Crab Cocktail priced daily

Oysters priced daily

SIDES

1 EGG	1.99
2 EGGS	3.50
ASPARAGUS	6.25
POMMES FRITES	5.00
TRUFFLE POMMES FRITES	7.50
POMMES LYONNAISE	4.99
APPLEWOOD BACON	2.99
BRIOCHE TOAST	1.99
ENGLISH MUFFIN	1.99

THERE IS A \$2 CHARGE FOR
SUBSTITUTING MENU ITEM SIDES

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IN ADDITION, 100% PEANUT OIL IS USED FOR ALL OF OUR FRIED ITEMS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES • AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.