

# 39 RUE DE JEAN

BAR CAFE

## HORS D'OEUVRES

<b>ONION SOUP GRATINÉE</b> caramelized onion broth, crouton	8.99
<b>TRUFFLE POTATO SOUP</b> velvety purée, chive crème fraîche	7.99
<b>MESCLUN SALADE</b> baby greens, candied nuts, aged vinaigrette Add goat cheese   1.99   duck confit   4.99 chicken   shrimp   salmon   6.99 bleu cheese   1.50	7.99
<b>FRISÉE LYONNAISE*</b> frisée, bacon lardons, poached egg	7.99
<b>BEEF TARTARE*</b> chopped by hand, crostini, arugula salad	12.99
<b>FOIE GRAS TERRINE</b> homemade peach jam, toasted brioche	17.99
<b>CHARCUTERIE ASSORTIES</b> house-made sausage, pâté, and rilette	Half 12.99 Full 19.99
<b>OLIVE OIL PARISIAN GNOCCHI</b> marinated tomatoes, basil, parmesan	11.99
<b>FRIED GOAT CHEESE SALAD</b> baby arugula, beets, balsamic vinaigrette	10.99
<b>ESCARGOTS</b> in garlic and parsley butter	9.99
<b>ASSIETTE À FROMAGE</b> resourced by goat. sheep. cow...1oz each	16.99

## CERTIFIED ANGUS BEEF

### STEAK FRITES\*

<b>NY STEAK FRITES</b> maître d'hôtel butter	29.99
<b>NY STEAK AU POIVRE</b>	30.99
<b>FILET ROQUEFORT</b>	31.99
<b>BRASSERIE BURGER*</b>	
10 oz. beef burger grilled to order, served with pommes frites	13.99
with Roquefort, Gruyère, or Cheddar (mushrooms, caramelized onions, bacon available)	14.99

## LES ENTRÉES

<b>TROUT ALMANDINE</b> pommes purée, haricots verts, toasted almonds, brown butter	23.99
<b>SEARED SEA SCALLOPS</b> sautéed butter peas, corn, red pepper & tomato	29.99
<b>PORK CHOP BRITTANY*</b> grilled 10 oz. pork chop caramelized apples, Calvados sauce, braised cabbage	25.99
<b>BRAISED RABBIT</b> white wine, crème fraîche, whole grain mustard, pommes dauphinoise	26.99
<b>SALMON BÉARNAISE*</b> grilled Faroe Islands salmon, pommes purée, haricots verts, béarnaise	26.99
<b>BUTCHER'S STEAK*</b> grilled 10 oz. teres major, pommes frites, shallot demi-glace	25.99
<b>CHICKEN FRANÇAISE</b> herb gnocchi, roasted tomatoes, fresh basil, pearl onions, lemon caper sauce	24.99
<b>HARISSA BRAISED LAMB</b> tomatoes, onion, carrot, chickpeas, zucchini, cilantro	25.99
<b>LEMON PEPPER PANISSE</b> olive braised fennel, artichoke, squash & asparagus, parsley puree	22.99
<b>SHRIMP PROVENÇAL</b> sautéed shrimp, penne pasta, garlic, Pernod, tomato, red chili flake, herbs	23.99
<b>BRAISED SOUTHEAST FAMILY FARMS SHORT RIB</b> espagnole sauce, fresh herbs, pommes purée	28.99
<b>COQ AU VIN</b> chicken braised in red wine with bacon lardons, pearl onions, mushrooms	24.99
<b>DUCK CONFIT</b> bacon braised white beans, tomatoes, bread crumbs	26.99

\*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.



## PLATEAU

**De Fruits de Mer\***  
Plateau for 2 people 40.00  
Plateau for 4 people 75.00  
Plateau includes crab cocktail,  
oysters, shrimp, clams, lobster,  
and a trio of sauces

## THE RAW BAR\*

Littleneck Clams 9.99	Crab Cocktail p.d.
Shrimp Cocktail 13.99	Oysters p.d.

## MOULES EN SIX PREPARATIONS

<b>Marinière</b>	white wine, shallot, parsley
<b>Bacon Blue Cheese</b>	white wine garlic broth
<b>Pistou</b>	garlic, basil, and olive oil
<b>Curry</b>	mild curry and coriander
<b>Aïoli</b>	classic garlic broth
<b>Vegetable Cream</b>	white wine, shallot, cauliflower cream
<b>BOWL 11.99</b>	<b>GRANDE 16.99</b>

## LES ACCOMPANIMENTS

Pommes Purée	4.50
Pommes Frites	5.00
Truffle Pommes Frites	7.50
Pommes Dauphinoise	5.75
Fried Brussels Sprouts	5.99
Haricots Verts	5.25
Grilled Asparagus	6.25
Béarnaise or Aïoli	1.50

## TOAST AU CHAMPAGNE

"A meal without wine is like  
a day without sunshine"  
- Jean Anthelme Brillat-Savarin

## SUSHI\*

Hamachi-Yellowtail	5.99
Unagi-BBQ Eel	4.99
Tataki-Beef / Tataki-Tuna	5.99
Sake- Salmon	4.99
Maguro- Tuna	5.99

## MAKI OR TEMAKI\*

Spicy Salmon Roll	9.99
Rainbow Roll	12.99
Black Dragon Roll	13.99
Crab Delight Roll	14.99
TNT Roll	13.99
Spicy Crab Roll	12.99
Charleston Roll	11.99
Veggie Roll	7.49
California Roll	7.49
Spicy Tuna Roll	10.99
Tempura Fried Shrimp Roll	10.99

## SUSHI SIDES

Edamame	4.99
Seaweed Salad	3.99

## PLATS DU JOUR



### MONDAY

PAN SEARED CRAB CAKES  
roasted red potatoes, asparagus  
truffle chive aioli  
26.99

### TUESDAY

BISTRO STEAK PISTOU\*  
fingerling potatoes, carrots  
parsnips, asparagus, basil pistou  
25.99

### WEDNESDAY

DUCK BREAST AU POIVRE\*  
parsnip puree, haricots verts  
duck jus  
27.99

### THURSDAY

CRISPY HALF CHICKEN  
smashed red potatoes  
garlic spinach  
24.99

### FRIDAY

SWORDFISH GRENOBLOISE  
roasted cauliflower  
grilled asparagus  
lemon caper brown butter  
26.99

### SATURDAY

FILET ROSSINI\*  
filet mignon, foie gras terrine  
chopped truffle, grilled asparagus  
pommes purée, demi-glace  
32.99

### SUNDAY

BOUILLABAISSE  
seafood stewed in garlic  
white wine, and saffron  
crostini and garlic saffron aioli  
26.99

## CULINARY ARTISTS

**GENERAL MANAGER**  
Ehren Kilian

**EXECUTIVE CHEF**  
Justin Rambo

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