

HORS D'OEUVRES & SALADS

TRUFFLE POTATO SOUP - 11

Velvety Puree, Chive Creme Fraiche

ONION SOUP GRATINEE - 11

Caramelized Onion Broth, Gruyere,
Local Baguette, Crouton

BEEF TARTARE* - 16

Capers, Dijonnaise, Quail Egg
Baguette Crostini, Arugula

ESCARGOTS - 10

Brandy, Garlic and Parsley Butter

TRADITIONAL CAESAR SALAD - 9

Parmesan, Fried Crouton, Bouqueron Anchovy

FRIED GOAT CHEESE SALAD - 12

Baby Arugula, Beets, Lingonberry Vinaigrette

FRISEE LYONNAISE - 12

Bacon Lardons, Poached Egg, Hazelnut Vinaigrette

NICOISE SALAD - 14

Mixed Greens, Fingerling Potatoes, Haricot Vert,
Boiled Egg, Nicoise Olives, Dijon Vinaigrette

ADD TO ANY SALAD

Chicken - 7
3oz Salmon - 8
Shrimp - 8
Steak - 8
Duck Confit - 8

ENTRÉES & EGGS

PAIN PERDUE - 16

thick cut brioche, caramelized pear, marscarpone, bacon

OMELETTE DU FROMAGE - 16

brie, cheddar, gruyere, mornay, pommes lyonnaise

OMELETTE DU CHAMPIGNON - 16

mushrooms, brie, mornay, pommes lyonnaise

OMELETTE DU BAYONNE - 16

jambone du bayonne, asparagus, gruyere, mornay, pommes lyonnaise

STEAK HACHE - 18

hand chopped 10oz steak, egg, roasted tomato,
parsley caper, brown butter, pommes lyonnaise

NY STRIP - MKT

10 oz cut, pommes frites, demi glace, maitre de butter

EGGS BENEDICT - 16

canadian bacon, poached egg, hollandaise, pommes lyonnaise

EGGS NORWEGIAN - 16

gravlax, poached egg, bernaise, pommes lyonnaise

RABBIT SAUSAGE HASH - 15

poached egg, demi glace

MOULES EN SIX PREPARATIONS

BOWL - 15 GRANDE - 20

MARINIERE

White Wine, Shallot, Parsley

RED CURRY

Mild Curry, Coconut Milk

BACON BLUE CHEESE

Bleu Cheese, Broth, Lardon

AIOLI

Aromatic Garlic Broth

PISTOU

Garlic, Basil, Olive Oil

VEGETABLE CREAM

Cauliflower Cream, White Wine

SIDES

BRIOCHE - 3

POMMES LYONNAISE - 5

RABBIT SAUSAGE - 6

ENGLISH MUFFIN - 3

BACON - 4

SANDWICHES

BRASSERIE BURGER* - 16

10 oz Beef Burger Grilled To Order

Served With Pommes Frites

With Roquefort, Guyere or Cheddar - 18

Add Sauteed Mushrooms, Caramelized Onions

or Bacon Lardons - +2

CROQUE MADAME - 15

open faced ham and cheese with fried

egg, pomme frites

HOUSE SMOKED TURKEY SANDWICH - 14

gruyere cheese, avocado, lettuce, tomato, onion,

garlic aioli, on brioche

FRENCH DIP SANDWICH - 14

herb focaccia, gruyere, garlic aioli, sweet onion jus, pommes

frites

BRAISED SHORT RIB ROLL - 16

espagnole, garlic aioli, pommes frites



*These items are cooked to order. Consuming raw or under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions

COCKTAILS

FRENCH 75 - 11

Bombay Sapphire Gin, Lemon Juice,
Simple Syrup, Brut Sparkling Wine

VENETIAN SPRITZ - 12

Select Apertivo, Prosecco, Soda, Olive Garnish

PARISIAN MANHATTAN - 16

Remy Martin VSOP, House Made
Brandied Cherry Liqueur, Angostura Bitters

AMERICAN SMASH - 13

Makers Mark Bourbon, Lemon Juice, Mint, Simple Syrup

RUE TRICK - 14

Hat Trick Gin, St. Germaine, Grapefruit Juice, Cucumber

PIMMS CUP - 12

Pimms No 1, Fresh Mint, Cucumber Ginger Beer

COLD BREW MARTINI - 15

Vanilla Vodka, Kahlua, Cold Brew

BIERE

LOCAL/REGIONAL - 8

Palmetto Low Lager

Wicked Weed Pernicious IPA

Estuary "Noche De Mar" - Mexican Style Lager

IMPORTED - 7

Heineken

Murphy's Stout

Stella Cidre

DOMESTIC - 5

Budweiser

Michelob Ultra

Bud Light

BUBBLES

Brut Blanc de Blanc, "Paul Chevalier" (FR)	8/32
Brut, Domaine Carneros by Tattinger (CA)	15/60
Prosecco, Prima Perla (IT)	9/36
Sparkling Rose, Bouvet (FR)	10/40
Champagne, Veuve Clicquot (FR)	20/80

WHITES

Pinot Grigio, Cavazza Estate (IT)	9/36
Picpoul De Pinet, Les Vigerons (FR)	9/36
Sauvignon Blanc, "Massey Dacta" (NZ)	11/44
Sancerre, Saint-Martin (FR)	19/76
Bordeaux Blanc, Chateau Les Sept Chenes (FR)	10/40
Chardonnay, Pedroncelli Signature Collection (CA)	11/44
Rose, Mirabeau Belle Annee (FR)	10.5/42

REDS

Malbec, Mogollon, Mendoza (AR)	12/48
Merlot, "Ironstone", Lodi (CA)	10/40
Bordeaux, Chateau Roc Meynard (FR)	12/48
Cabernet Sauvignon, Geysar Peak, "Walking Tree" (CA)	12.5/50
Cotes Du Rhone Rouge, "Les Abeilles" Jean- Luc Colombo (FR)	12/48
Pinot Noir, Doudet-Naudin (FR)	11/44
Zinfandel, Opolo, Paso Robles (CA)	14/56

HOUSE WINES

Red & White

Glass - 7 Bottle - 28

