

# HORS D'OEUVRES & SALADS

## TRUFFLE POTATO SOUP

Velvety Puree, Chive Creme Fraiche - 11

## ONION SOUP GRATINEE

Caramelized Onion Broth, Gruyere,  
Local Baguette, Crouton - 11

## STEAK TARTARE\*

Capers, Dijonnaise, Quail Egg  
Baguette Crostini, Arugula - 18

## ESCARGOTS

Brandy, Garlic and Parsley Butter - 12

# ENTRÉES & EGGS

## PAIN PERDU

Thick Cut Brioche, Caramelized Pears, Mascarpone, Maple  
Syrup, Applewood Smoked Bacon - 16

## OMELETTE AU FROMAGE

Brie, Cheddar, Gruyere, Mornay, Pommes Lyonnaise - 16

## OMELETTE AU CRABE

Crab Meat, Avocado, Chevre, Mornay, Pommes Lyonnaise - 20

## OMELETTE AU CHOUX DE BRUXELLES

Roasted Brussel Sprouts, Bacon Lardon, Roquefort, Mornay,  
Pommes Lyonnaise - 18

## OMELETTE AU ÉPINARDS

Spinach, Mushrooms, Tomatoes, Brie, Mornay,  
Pommes Lyonnaise - 16

## STEAK HACHE

10oz House-ground Burger, Grilled Tomato, Poached Egg,  
Caper Brown Butter, Pommes Lyonnaise - 18

## NY STRIP

10 oz Cut, Pommes Frites, Demi Glace, Maitre de Butter - MKT

## EGGS BENEDICT

Canadian Bacon, Poached Egg, Hollandaise, Pommes  
Lyonnaise - 16

## EGGS NORWEGIAN

Citrus Cured Salmon, Poached Egg, Bernaise, Pommes  
Lyonnaise - 16

# SIDES

**BRIOCHE - 3**

**POMMES LYONNAISE - 5**

**ENGLISH MUFFIN - 3**

**BACON - 4**

**POMMES FRITES - 8**

**TRUFFLE FRITES - 9**



## TRADITIONAL CAESAR SALAD

Parmesan, Fried Crouton, Bouqueron Anchovy - 9

## FRIED GOAT CHEESE SALAD

Honey Goat Cheese Croquette,  
Baby Arugula, Red Beets, Lingonberry  
Balsamic Vinaigrette - 14

## FRISÉE LYONNAISE

Bacon Lardons, Poached Egg, Hazelnut Vinaigrette - 14

## NICOISE SALAD

Mixed Greens, Fingerling Potatoes, Haricot Vert,  
Boiled Egg, Nicoise Olives, Dijon Vinaigrette - 14

## ADD TO ANY SALAD

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

# MOULES EN SIX PRÉPARATIONS

**BOWL - 15**

**GRANDE - 20**

## MARINIÈRE

White Wine, Shallot, Parsley

## BACON BLUE CHEESE

Bleu Cheese, Broth, Lardon

## PISTOU

Garlic, Basil, Olive Oil

## RED CURRY

Mild Curry, Coconut Milk

## PROVENÇAL

Tomatoes, Fennel

## VEGETABLE CREAM

Cauliflower Cream, White Wine

# SANDWICHES

## BRASSERIE BURGER\*

10 oz Houseground Burger  
Served With Pommes Frites - 16  
With Roquefort, Guyere or Cheddar - 18  
Add Sauteed Mushrooms, Caramelized Onions  
or Bacon Lardons - +2

## CROQUE MADAME

Open Faced Ham and Cheese  
With Fried Egg, Pomme Frites - 15

## HOUSE SMOKED TURKEY SANDWICH

Gruyere Cheese, Avocado, Lettuce, Tomato, Onion,  
Horseradish Aioli, on Brioche - 14

## FRENCH DIP SANDWICH

French Roll, Gruyere, Horseradish Aioli, Sweet Onion Jus,  
Pommes Frites - 14

## BRAISED SHORT RIB ROLL

Espagnole, Horseradish Aioli, Pommes Frites - 16

\*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

Bombay Sapphire Gin, Lemon Juice,  
Simple Syrup, Brut Sparkling Wine - 11

## NOT BEET'N AROUND

Beet Infused Vodka, Organic Apple Juice,  
"Rooftop Bees & Honey" -Honey Syrup - 12

## WEEKEND LOVER

Rittenhouse Rye, Fresh Lemon Juice, Fresh Lime Juice, House Made  
Brandied Cherry Liqueur,  
"Rooftop Bees & Honey" Honey Syrup - 14

## ARTISINAL SMASH

Makers Mark Bourbon, Lemon Juice,  
Local Fruit Puree, Mint, Simple Syrup - 13

## PARISIAN MANHATTAN

Remy Martin VSOP, House Made  
Brandied Cherry Liqueur, Angostura Bitters - 16

## COLD BREW MARTINI

Vanilla Vodka, Kahlua, Cold Brew - 15

## CHANDON GARDEN SPRITZ

Ready to Drink Spritz by Moet Chandon  
Bitter, Sweet Blend of Orange Peels & Rarefied Botanicals - 14

# BIERE

## LOCAL/REGIONAL-8

Palmetto "Tall Skinny House" Pilsner 4.8% ABV  
Estuary Mexican Style Lager 5% ABV  
Edmunds Oast- Seasonal Sour 16oz Cans  
Sycamore "Juiciness IPA" (16oz Can) 6.8% ABV  
Hi Wire "Double Hi Pitch" Double IPA (16oz Can) 9% ABV  
New Belgium "Trippel" 8.5% ABV  
Munkle Brugge City Brune Brown Ale 6.2% ABV

## IMPORTED-7

Heineken 5% ABV  
Stella Cidre 4.5% ABV

## DOMESTIC-5

Bud Light 5% ABV  
Budweiser 5% ABV  
Michelob Ultra 4.2% ABV

## CIDER - 8

"Wolffer No 139" Dry Rose Cider 6% ABV

# NON-ALCOHOLIC

## HEINEKEN ZERO

6

## "HAND ON HEART" ROSE

12/48

## SPIRITLESS 75 OLD FASHIONED

Spiritless Kentucky 75, Simple Syrup, Bitters, Orange Peel - 10

## SPIRITLESS 75 KENTUCKY MULE

Spiritless Kentucky 75, Fresh Lime Juice, Ginger beer, Mint - 10

## BUBBLES

Prosecco, Ponte, Extra Dry, Italy, n/v	10/40
Blanc de Blanc, "JP Chenet" (FR) n/v	10/40
Sparkling Rose, Bouvet, Loire Valley (FR) n/v	11/44
Champagne, Veuve Clicquot, Reims (FR) n/v	22/88
Champagne, Palmer & Co, Reims (FR) n/v	20/80

## WHITES

Pinot Grigio, Cavazza Estate, Veneto Region (IT) n/v	8/36
Picpoul De Pinet, Hugues Beaulieu, Languedoc (FR) n/v	10/40
Sauvignon Blanc, "Massey Dacta", Marlborough (NZ) n/v	11/44
Bordeaux Blanc, Chateau Les Sept Chenes, Bordeaux (FR) n/v	11/44
Sancerre, Petite Ourse (FR) n/v	19/76
Chenin Blanc, Simon Cig Stellenbosh, South Africa n/v	9/36
Chardonnay, Doudet Naudin, Burgunday (FR) n/v	11/44
Chardonnay, Pedroncelli, Sonoma County (CA)	11/44
Rose, "Claire de Rose", Les Jamelles Pays D'Oc (FR) n/v	10/40

## REDS

Pinot Noir, Doudet Naudin, Bourgogne (FR) n/v	12/48
Pinot Noir, Lucas & Lewellen, Santa Barbara, CA	14/56
Cotes du Rhone, "Les Abeilles" Jean- Luc Colombo, Rhone (FR) n/v	12/48
Merlot, Ironstone, Lodi (CA) n/v	10/40
Zinfandel, Opolo, Paso Robles (CA) n/v	15/60
Rioja, Bodegas Muriel Reserva, Rioja Spain	14/56
Malbec, Mogollon, Mendoza (AR) n/v	12/48
Bordeaux, Chateau Roc Meynard, Bordeaux (FR) n/v	12/48
Cabernet Sauvignon, Geysar Peak, "Walking Tree" (CA)	13/52

## HOUSE WINES

Red & White  
Glass 7/Bottle 28

Bar Program led by Michael Moore