

HORS D'OEUVRES & SALADS

TRUFFLE POTATO SOUP

Velvety Puree, Chive Creme Fraiche - 11

ONION SOUP GRATINEE

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

STEAK TARTARE*

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

ESCARGOTS

Brandy, Garlic and Parsley Butter - 12

CHARCUTERIE

Rotating Selection of Sourced or House Cured Meats, House
Pickles, Mustard, Crispy Baguette - 14/21
Add Artisan Cheese Selection - 29/36

ASSIETTE A'FROMAGE

Rotating Selection of Artisan Cheeses, Local Honey,
House Pickles, Crostini - 23

LES ENTRÉES

HOUSE SMOKED TURKEY SANDWICH

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

CROQUE MADAME

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

COQ AU VIN

Chicken Braised in Red Wine With Bacon
Lardons, Pearl Onions, Mushrooms - 14

CRISPY SKINNED SALMON*

Polenta, Stewed Tomatoes With Fennel,
Niçoise Olives, Capers, Arugula - 16

SHRIMP PROVENÇAL

Sauteed Shrimp, Penne Pasta, Garlic, Pernod,
Tomato, Red Chili Flakes, Herbs - 14

FRENCH DIP SANDWICH

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

BRAISED SHORT RIB ROLL

Espagnole, Horseradish Aioli, Choice of Cheese, Pommes Frites - 16

SPINACH AND ARTICHOKE RAVIOLI

Fennel Tomato Sauce, Artichoke Hearts, Capers,
Wilted Spinach - 21

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

FRISEE 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 PREPARATIONS

BOWL - 15 GRANDE - 20

MARINIERE

White Wine, Shallot, Parsley

RED CURRY

Mild Curry, Coconut Milk

BACON BLUE CHEESE

Bleu Cheese, Broth, Lardon

PROVENÇAL

Tomatoes, Fennel

PISTOU

Garlic, Basil, Olive Oil

VEGETABLE CREAM

Cauliflower Cream, White Wine

CERTIFIED ANGUS BEEF

BRASSERIE BURGER*

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

STEAK AND FRITES* - MKT



*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 Janelles 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