

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 - 13

SANDWICHES

CROQUE MADAME

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

HOUSE SMOKED TURKEY SANDWICH

*Gruyere Cheese, Cranberry Aioli,
Apple Almond Slaw, Pommes Frites - 16*

FRENCH DIP SANDWICH

*Slow Roasted & Shaved Beef, Melted Gruyere,
Sweet Onion Jus, Pommes Frites - 16*

BRAISED SHORT RIB ROLL

*Espagnole, Horseradish Aioli,
Pommes Frites - 16*

AVOCADO TARTINE

*Red Onion, Roasted Cherry Tomatoes,
Red Clay Spicy Peach Honey,
Pommes Lyonnaise - 16*

TRADITIONAL CAESAR SALAD

*Parmesan, Fried Crouton,
Bouqueron Anchovy - 9*

FRIED GOAT CHEESE SALAD

*Honey Goat Cheese Croquette,
Baby Arugula, Red Beets, Candied Pecans,
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 FIVE PREPARATIONS

*Bowl - 15
Grande - 22*

MARINIERE

White Wine, Shallot, Parsley

CHORIZO & TOMATO

Onion, Garlic

PISTOU

Garlic, Basil, Olive Oil

RED CURRY

Mild Curry, Coconut Milk

VEGETABLE CREAM

Cauliflower Cream, White Wine



ENTRÉES & EGGS

PAIN PERDUE

Thick Cut Sourdough, Caramelized Apples, Mascarpone, Maple Syrup, Applewood Smoked Bacon - 16

STEAK HACHE

10oz Ground Burger, Grilled Tomato, Fried Capers, Brown Butter Aioli, Pommes Lyonnaise - 18

SHRIMP PROVENCAL

Sautéed Shrimp, Penne Pasta, Garlic, Pernod, Tomato, Red Chili Flake - 18

GARLIC BUTTER BROILED SALMON*

Rosemary & Brown Sugar Roasted Sweet Potatoes, Julienne Zucchini - 22

BUTTERNUT SQUASH RAVIOLI

Cranberries, Pecans, Pumpkin Cream - 24

OMELETTE AU BACON ET AU FROMAGE

Bacon, Butternut Squash, Brie, Mornay, Pommes Lyonnaise - 18

OMELETTE AU ÉPINARDS

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

OMELETTE AU SAUMON FUMÉ

Smoked Salmon, Leeks, Capers, Mornay, Pommes Lyonnaise - 20

EGGS BENEDICT

Canadian Bacon, Poached Egg, Hollandaise, Pommes Lyonnaise - 18

EGGS NORWEGIAN

Smoked Salmon, Poached Egg, Hollandaise, Pommes Lyonnaise - 18

CERTIFIED ANGUS BEEF

STEAK & FRITES - MKT

**CHOICE OF
8 OZ FILET*
12 OZ NY STRIP***

Accompaniments

- + Au Poivre Style 3
- + Roquefort Cheese 3
- + Truffle Butter 4
- + Maitre D' hotel Butter 4
- + Seared Grade A Foie Gras 18
- + Sautéed Mushrooms & Onions 5
- + Seared Scallop 6 (each)

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

SIDES

POMMES LYONNAISE - 5

POMMES FRITES - 8

TRUFFLE FRITES - 9

BRIOCHE - 3

ENGLISH MUFFIN - 3

BACON - 4

CRISPY BRUSSELS SPROUTS - 8

HARICOT VERTS - 8

ASPARAGUS BEARNAISE - 10

*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

Nippitaty Gin, Lemon Juice,
Simple Syrup, Brut Sparkling Wine - 11

NOT BEET'N AROUND

Beet Infused Vodka, Organic Apple Juice,
"Rooftop Bees & Honey" -Honey Syrup - 14

PEAR-AMOUR

Botanist Gin, St George Spiced Pear Liqueur,
Rosemary Simple Syrup, Egg White - 15

ARTISINAL SMASH

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

MONTE CASSINO

Rittenhouse Rye, Benedictine, Yellow Chartreuse,
Lemon Juice - 16

COLD BREW MARTINI

Vanilla Vodka, Kahlua, Cold Brew Coffee - 15

CHANDON GARDEN SPRITZ

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

SPIRITLESS KENTUCKY MULE

Non-Alcoholic, Spiritless Kentucky Mule,
Fresh Lime, Ginger Beer - 10

BIERE

LOCAL/REGIONAL-8

Palmetto Pilsner 4.8% ABV
Palmetto "Amber" Ale 5.8% ABV
Munkle "Brugge City Brune" Brown Ale 6.2% ABV
New Belgium "Trippel" Belgian Style Pale Ale 8.5% ABV
Estuary "Noche de Mar" Mexican Style Lager 5% ABV
Three Taverns, "Rapturous", Raspberry Sour 5% ABV
Edmunds Oast "Seasonal Sour" 6.5% ABV
Sycamore "Juciness" IPA 6.8% ABV

IMPORTED & DOMESTIC-5

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

DRAFT-8

Kronenbourg "1664" Lager 5% ABV
Allagash "White" Belgian Style Wheat 5.2% ABV
Commonhouse "Park Circle Pale" Pale Ale 5.5% ABV
Wicked Weed "Pernicious" IPA 7.3% ABV
Wild Leap "Chance" IPA 6.2% ABV
NoDa "Coco Loco" Porter 6.2% ABV

CIDER & SELTZERS-8

Stella Artois "Cidre" 4.5% ABV
Wolffer "No 139" Dry Rose Cider 6% ABV
Volley "Zesty Lime" Tequila Seltzer 5.25% ABV
Volley "Spicy Ginger" Tequila Seltzer 5.25% ABV

BUBBLES

Prosecco, Illi, 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 La Graviere Entre deux Mers, Bordeaux (FR) n/v	11/44
Sancerre, Petite Ourse (FR) n/v	19/76
Cotes du Rhone Blanc, Laudun-Chusclan Les Costes, Rhone (FR) n/v	10/40
Chardonnay, Doudet Naudin, Burgunday (FR) n/v	11/44
Chardonnay, Pedroncelli, Sonoma County (CA)	11/44
Rose, L'Odalet Le Petit, 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, Manos Negras, Altamira (AR) n/v	11/44
Bordeaux, Chateau Bon Ami, Bordeaux (FR) n/v"	11/44
Cabernet Sauvignon, Geysar Peak, "Walking Tree" (CA)	13/52

HOUSE WINES

Red & White
Glass 7/Bottle 28

Bar Program led by Michael Moore