

HORS D'OEUVRES & SALADS

TRUFFLE POTATO SOUP

Velvety Puree, Chive Creme Fraiche - 11

ONION SOUP GRATINEE

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

CHILLED PEA SOUP

Crème Fraiche - 11

STEAK TARTARE*

*Capers, Dijonnaise, Quail Egg
Baguette Crostini, Arugula - 15*

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, Avocado, Lettuce, Tomato, Onion,
Pommes Frites, on Sourdough - 16*

FRENCH DIP SANDWICH

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

SHORT RIB RUETINE

*Shredded Short Rib, Pommes Frites,
Goat Cheese Spread, Espagnole Aioli - 16*

AVOCADO TARTINE*

*Two Sunny Side Up Eggs, Red Onion, Roasted Cherry Tomatoes,
Red Clay Spicy Peach Honey, Pommes Frites - 18*

TRADITIONAL CAESAR SALAD

*Anchovy Caesar Dressing,
Parmesan, Fried Crouton,
Bouqueron Anchovy - 9*

FRIED GOAT CHEESE SALAD

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

SALMON & CUCUMBER SALAD

*Capers, Roasted Tomatoes, Goat Cheese,
Avocado, Arugula, Dill, Citrus Dijonnaise - 16*

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 Croquette - 8*

MOULES EN FIVE PREPARATIONS

*Bowl - 15
Grande - 22*

MARINIERE

White Wine, Shallot, Parsley

CITRUS & SAFFRON

Lemon, Garlic

PISTOU

Garlic, Basil, Olive Oil

RED CURRY

Mild Curry, Coconut Milk

VEGETABLE CREAM

Cauliflower Cream, White Wine



ENTRÉES & EGGS

STEAK HACHE*

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

SHRIMP PROVENCAL

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

GRILLED SALMON*

Chilled Vegetable Quinoa, Roasted Bok Choy, Blood Orange Glaze - 22

CAPRESE RAVIOLI

Pistou, Red Onion, Cherry Tomatoes, Aged Balsamic - 24

SMOKED SEAFOOD SALAD

Calamari Rings, Oysters, Rock Shrimp, Bell Pepper, Red Onion, Chervil - 18

EGGS BENEDICT*

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

EGGS NORWEGIAN*

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

PAIN PERDUE

Thick Cut Sourdough, Seasonal Compote, Mascarpone, Maple Syrup, Applewood Smoked Bacon - 16

ANGUS BEEF

STEAK & FRITES

CHOICE OF

8 OZ FILET* - 42

12 OZ NY STRIP* - 39

Accompaniments

+ Au Poivre Style 3

+ Roquefort Cheese 3

+ Truffle Butter 4

+ Maitre D' hotel Butter 4

+ Sautéed Mushrooms & Onions 5

+ Seared Scallop 6 (each)

BRASSERIE BURGER*

10 oz Ground Burger

Served With Pommes Frites - 16

With Roquefort, Guyere or Cheddar - 18

Add Sauteed Mushrooms, Carmelized Onions or Bacon Lardons - 2

SIDES

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, Organic Lemon Juice,
Simple Syrup, Brut Sparkling Wine - 12

HIT ME

Blackberry Infused Jack Daniels Whiskey, Lemonade,
"Rooftop Bees & Honey" Honey Syrup - 14

PEAR-AMOUR

Botanist Gin, St George Spiced Pear Liqueur,
Rosemary Simple Syrup, Egg White - 16

ARTISINAL SMASH

Makers Mark Bourbon, Seasonal Muddled Fruit,
Organic Lemon Juice, Mint - 13

LOST PLANE

Goslings Black Rum, Aperol, Montenegro Amaro,
Organic Lemon Juice - 16

COLD BREW MARTINI

Vanilla Vodka, Kahlua, Cold Brew Coffee - 15

NON-ALCOHOLIC

A CLASSIC BLEND

Spiritless "Kentucky 74", Wilfred's Bittersweet Aperitif,
All the Bitters - New Orleans Style Bitters - 12

Samuel Adams "Just the Haze" IPA - 8

Heineken Zero, Lager - 7

Spiritless "Old Fashioned" Pour Over - 11

BY THE GLASS

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

WHITES

Pinot Grigio, Cavazza Estate, Veneto (IT)	8/36
Picpoul De Pinet, Hugues Beaulieu, Languedoc (FR)	10/40
Sauvignon Blanc, "Massey Dacta", Marlborough (NZ)	11/44
Bordeaux Blanc, Chateau La Graviere Entre deux Mers, Bordeaux (FR)	11/44
Chardonnay, Doudet Naudin, Vin de France (FR)	11/44
Chardonnay, Pedroncelli, Sonoma County (CA)	11/44
Rose, L'Odalet Le Petit, Pays d'Oc (FR)	10/40

REDS

Pinot Noir, Doudet Naudin, Vin de France (FR)	12/48
Pinot Noir, Lucas & Lewellen, Santa Barbara, CA	14/56
Cotes du Rhone, "Les Abeilles" Jean- Luc Colombo, Rhone (FR)	12/48
Merlot, Ironstone, Lodi (CA)	10/40
Zinfandel, Opolo, Paso Robles (CA)	15/60
Rioja, Bodegas Muriel Reserva, Rioja Spain	14/56
Malbec, Manos Negras, Altamira (AR)	11/44
Bordeaux, Chateau De Beauregard-Doucourt, Bordeaux (FR)	11/44
Cabernet Sauvignon, Geyser Peak, "Walking Tree" (CA)	13/52

BIERE

LOCAL/REGIONAL-8

New Realm "Euphonia" Pilsner 5% ABV
Palmetto "Amber" Ale 5.8% ABV
Commonhouse "Red Fox Irish Ale" 5% ABV
Oyster City "Hooter Brown" Brown Ale 8.4% ABV
New Belgium "Trippel" Belgian Style Pale Ale 8.5% ABV
Estuary "Noche de Mar" Mexican Style Lager 5% ABV
Palmetto "Mango Passion Fruit Session Sour" 4.5% ABV
Wild Leap "Blueberry LMN ADE" Sour 5.5% 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 "Wise One" Hefeweizen 5.7% ABV
Wicked Weed "Pernicious" IPA 7.3% ABV
Wild Leap "Chance" IPA 6.2% ABV
NoDa "Pitchslide Pils" German Pilsner 4.1% ABV

CIDER & SELTZERS-8

Anheuser-Busch "NUTRL" Orange Vodka Seltzer 4.5% ABV
Stella Artois "Cidre" 4.5% ABV
Wolfper "No 139" Dry Rose Cider 6% ABV
Volley "Spicy Ginger" Tequila Seltzer 5.25% ABV

Bar Program led by Michael Moore