

HORS D'OEUVRES & SALADS

TRUFFLE POTATO SOUP

Velvety Puree, Chive Creme Fraiche - 11

ONION SOUP GRATINEE

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

CARAMELIZED SWEET POTATO BISQUE

Cinnamon Brown Sugar 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*

ROASTED BUTTERNUT SQUASH SALAD

*Candied Pecans, Fennel, Red Onion, Arugula,
Balsamic Vinaigrette - 12*

NICOISE SALAD

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

SOUP AND SANDWICH COMBO

*Choice of: Cup of any Soup, half Sandwich
(excluding burgers) - 16*

ADD TO ANY SALAD

*Chicken - 8
Salmon - 8
Shrimp - 8
Steak - 8
Duck Croquette (1) - 7*

MOULES EN SIX 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

BACON BLEU

Bacon Lardons, Blue Cheese

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*

Saffron Rice, Grilled Asparagus,
Herb Butter - 22

SPINACH TAGLIATELLE

Rio Bertolini Pasta, Seasonal Vegetables,
Garlic Basil Pistou - 24

BOUILLABAISSE*

Mussels, Shrimp, Catch of the Week,
Crab, Saffron Rice, Fennel - 18

EGGS BENEDICT*

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

BROWN BUTTER CRAB BENEDICT*

Brown Butter Crab, Poached Egg, Béarnaise,
Pommes Frites - 18

PAIN PERDUE

Thick Cut Sourdough, Mascarpone,
Fire Roasted Apple Chutney, Maple Syrup,
Applewood Smoked Bacon - 16

ANGUS BEEF

STEAK & FRITES

CHOICE OF

8 OZ FILET* - 44

12 OZ NY STRIP* - 40

Accompaniments

+ Au Poivre Style 4

+ 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 - 17

Accompaniments

+Roquefort, Guyere or Cheddar 2

+Sauteed Mushrooms 2

+Caramelized Onions 2

+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

AU POIVRE SAUCE - 2

*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

COLD BREW MARTINI

Vanilla Vodka, Kahlua, Cold Brew Coffee - 15

GETAWAY CAR

Boulevard Calvados, Organic Lemon Simple Syrup,
Orange Bitters, Pumpkin Spiced Sugar Rim - 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

F'ORGEAT ABOUT IT

Union Mezcal, Orgeat, Organic Lime Juice,
Angostura Bitters - 16

NON-ALCOHOLIC

Spiritless "Old Fashioned" Pour Over - 11

Samuel Adams "Just the Haze" IPA - 8

Heineken Zero, Lager - 7

Ceebo, German Style Pilsner - 9

Untitled Art, Mexican Lager - 9

Untitled Art, West Coast IPA - 9

WINE BY THE GLASS

Prosecco, illi (IT)

Blanc de Blanc, "JP Chenet" (FR)

Sparkling Rose, Bouvet (FR)

Champagne, Veuve Clicquot (FR)

10/40

10/40

11/44

22/88

BUBBLES

WHITES

Pinot Grigio, Cavazza Estate, Veneto (IT)

Picpoul de Pinet, Hughes Beaulieu, Languedoc (FR)

Sauvignon Blanc, "Massey Dacta", Marlborough (NZ)

Sauvignon Blanc/Semillion, Comtesse, Bordeaux (FR)

Chardonnay, Louis Latour "Chameroy", Macon Villages (FR)

Chardonnay, Mer Soleil, Santa Lucia Highlands (CA)

Reisling, Heina Eiffel "Shine", Rhinehessen (GE)

Rose, Houchart, Provence (FR)

8/36

10/40

11/44

10/40

13/52

11/44

9/36

11/44

REDS

Pinot Noir, Doudet Naudin, Vin de France (FR)

Pinot Noir, Lucas & Luwellsen, Santa Barbara (CA)

Syrah, St. Cosme, Cotes du Rhone Villages (FR)

Merlot, Ironstone, Lodi (CA)

Zinfandel, Oppolo, Paso Robles (CA)

Gamay, Louis Jadot, Beaujolais Village (FR)

Malbec, Manos Negras, Mendoza (AR)

Cabernet Blend, Chateau Redon, Bordeaux (FR)

Cabernet Sauvignon, Ancient Peak, Paso Robles (CA)

12/48

14/56

10/40

10/40

15/60

9/36

11/44

10/40

14/56

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

Bold Mariner "Frogman" Lager 5.3% 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

Wolffer "No 139" Dry Rose Cider 6% ABV