HORS D’OEUVRES & SALADS

TRUFFLE POTATO SOUP
Velvety Puree, Chive Creme Fraiche - 11

ONION SOUP GRATINÉE
Caramelized 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

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

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

MOULES EN SIX PREPARATIONS

Bowl - 15
Grande - 22

MARINIÈRE
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
+Sautéed Mushrooms 2
+Caramelized Onions 2
+Bacon Lardons 2

SIDES

POMMES FRITES - 8
TRUFFLE FRITES - 9
BIOCHE - 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**
Nippitatty Gin, Organic Lemon Juice, Simple Syrup, Brut Sparkling Wine - 12

**COLD BREW MARTINI**
Vanilla Vodka, Kahlua, Cold Brew Coffee - 15

**GETAWAY CAR**
Boulard 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

**WHITES**
Prosecco, illi (IT) 10/40
Blanc de Blanc, “JP Chenet” (FR) 10/40
Sparkling Rose, Bouvet (FR) 11/44
Champagne, Veuve Clicquot (FR) 22/88
Pinot Grigio, Cavazza Estate, Veneto (IT) 8/36
Picpoul de Pinet, Hughes Beaulieu, Languedoc (FR) 10/40
Sauvignon Blanc, “Massey Dacta”, Marlborough (NZ) 11/44
Sauvignon Blanc/Semillion, Comtesse, Bordeaux (FR) 10/40
Chardonnay, Louis Latour “Chameroy”, Macon Villages (FR) 13/52
Chardonnay, Mer Soleil, Santa Lucia Highlands (CA) 11/44
Reisling, Heina Eiffel “Shine”, Rhinehessen (GE) 9/36
Rose, Houchart, Provence (FR) 11/44

**REDS**
Pinot Noir, Doudet Naudin, Vin de France (FR) 12/48
Pinot Noir, Lucas & Luwellen, Santa Barbara (CA) 14/56
Syrah, St. Cosme, Cotes du Rhone Villages (FR) 10/40
Merlot, Ironstone, Lodi (CA) 10/40
Zinfandel, Oppolo, Paso Robles (CA) 15/60
Gamay, Louis Jadot, Beaujolais Village (FR) 9/36
Malbec, Manos Negras, Mendoza (AR) 11/44
Cabernet Blend, Chateau Redon, Bordeaux (FR) 10/40
Cabernet Sauvignon, Ancient Peak, Paso Robles (CA) 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

WINE BY THE GLASS

**BUBBLES**

**WHITES**

**REDS**

Bar Program led by Michael Moore
Wine list by Michael Krajewski