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 - 15

ESCARGOTS
Brandy, Garlic and Parsley Butter - 13

CRISPY RABBIT BITES
Fig BBQ Sauce - 12

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, House Crouton, Bouqueron Anchovy - 9

FRIED GOAT CHEESE SALAD
Honey Goat Cheese Croquette, Baby Arugula, Red Beets, Candied Pecans, Lingonberry Balsamic Vinaigrette - 14

BEET SALAD
Red & Gold Beets, Cracked Black Pepper Mascarpone, Julienne Red Onion, Candied Pecans, Strawberry White Balsamic Vinaigrette - 14

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

GRILLED SALMON*
Parmesan Polenta, Rainbow Baby Carrots, Cracked Black Pepper Mascarpone - 22

ROSEMARY GARLIC GNOCCHI
Leek, Kale & Wild Mushroom Medley, Garlic Basil Pistou - 24

GARLIC AND SAGE DUCK LEG
Wild Rice & Asparagus Salad, Champagne Vinaigrette - 24

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, Gruyere or Cheddar 2
+Sautéed Mushrooms 2
+Caramelized Onions 2
+Bacon Lardons 2

SIDES

POMMES FRITES - 8
TRUFFLE FRITES - 9
BRIOCHÉ - 3
ENGLISH MUFFIN - 3
BACON - 4
BABY CARROTS - 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**
Twelve 33 JoJo Gin, Organic Lemon Juice, Simple Syrup, Brut Sparkling Wine - 12

**Cold Brew Martini**
Vanilla Infused Vodka, Mr. Black Cold Brew Liqueur, Cold Brew Coffee - 15

**Cocktail #126**
Meyer's Dark Rum, Amaretto Disaronno, Gifford Banana, Brandy, Walnut Rim - 16

**NOT Spritzn Around**
St. Germain Elderflower Liqueur, Hibiscus Tea, Lemon & Lime Simple Syrup, Brut Sparkling Wine - 12

**Artisanal Smash**
Makers Mark Bourbon, Seasonal Muddled Fruit, Organic Lemon Juice, Mint - 14

**Hemingway Daiquiri**
Bacardi White Rum, Luxardo Maraschino Liqueur, Grapefruit Juice, Lime Juice - 14

**Nellie, Joe and Natalie - N/A**
Hibiscus Tea, Nellie and Joe’s Key Lime Juice, Natalie’s Organic Lemon Juice, Orange Simple Syrup - 10

**Non-Alcoholic**
Spiritless “Whiskey Sour” Pour Over - 10
Samuel Adams “Just the Haze” IPA - 8
Heineken Zero, Lager - 8
Ceebo, German Style Pilsner - 9
Untitled Art, West Coast IPA - 10

**Wine by the Glass**

**Bubbles**
Prosecco, illi (IT) 10/40
Blanc de Blanc, “JP Chenet” (FR) 10/40
Sparkling Rose, Bouvet (FR) 11/44
Champagne, Veuve Clicquot (FR) 27/110

**Whites**
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
Riesling, Heinz 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 Peaks, Paso Robles (CA) 14/56

**Beer**

**Local/Regional**
New Realm “Blackberry Smoke” Lager 4.5% ABV
Palmetto “Amber” Ale 5.8% ABV
Oyster City “Hooter Brown” Brown Ale 8.4% ABV
New Belgium “Trippe1” Beglan Style Pale Ale 8.5% ABV
Estuary “Noche de Mar” Mexican Style Lager 5.0% ABV
Wild Leap “Blueberry LMN ADE” Sour 5.5% ABV
Sycamore “Mountain Candy” IPA 7.5% ABV
Bold Mariner “Frogman” Lager 5.3% ABV
New Belgium “VooDoo Ranger” IPA 7% ABV

**Imported & Domestic**
Budweiser 5.0% ABV
Bud Light 5.0% ABV
Michelob Ultra 4.2% ABV
Heineken 5.0% ABV

**Cider & Seltzers**
Stella Artois “Cidre” 4.5% ABV - 8
Anheuser-Busch “NUTRL” Orange Vodka Seltzer 4.5% ABV - 10
Wolffer “No 139” Dry Rose Cider 6.0% ABV - 10

**Bar Program led by Michael Moore**
Wine list by Michael Krajewski