

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*

BEEF 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 PROVENCAL

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

BRIOCHE - 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

ARTISINAL 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

Prosecco, illi (IT)

Blanc de Blanc, "JP Chenet" (FR)

Sparkling Rose, Bouvet (FR)

Champagne, Veuve Clicquot (FR)

BUBBLES

10/40

10/40

11/44

27/110

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)

Riesling, Heinz 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 Peaks, 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 "Blackberry Smoke" Lager 4.5% ABV

Palmetto "Amber" Ale 5.8% 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 5.0% 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 - 6

Budweiser 5.0% ABV

Bud Light 5.0% ABV

Michelob Ultra 4.2% ABV

Heineken 5.0% ABV

DRAFT

Kronenbourg "1664" Lager 5.0% ABV - 8

Allagash "White" Belgian Style Wheat 5.2% ABV - 8

Wicked Weed "Pernicious" IPA 7.3% ABV - 8

Wild Leap "Chance" Hazy Juicy IPA 6.2% ABV - 9

Commonhouse "Red Fox" Irish Ale 5.0% ABV - 9

NoDa "Pitchslide Pils" German Pilsner 4.1% ABV - 9

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