

# HORS D'OEUVRES & SALADS

## TRUFFLE POTATO SOUP (GF)

Creamy Potato Purée, Chicken Broth,  
Truffle Infusion, Chive Crème Fraiche - 6/11

## ONION SOUP GRATINEE

Sweet Onion Broth, Baguette, Crispy Gruyere - 6/11

## STEAK TARTARE\* (DF)

House-cut Steak, Creamy Dijon,  
Quail Egg, Crostini - 15

## ESCARGOTS (GF)

Brandy, Garlic and Parsley Butter - 14

# SANDWICHES

## CROQUE MADAME\*

Open Faced Ham and Cheese  
With Poached Egg, Pommes Frites - 15

## HOUSE SMOKED TURKEY SANDWICH

Gruyere Cheese, Avocado, Lettuce, Tomato, Onion,  
Pommes Frites, on Croissant - 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 - 6/9

## (V) FRIED GOAT CHEESE SALAD

Honey Goat Cheese Croquette,  
Baby Arugula, Red Beets, Candied Pecans,  
Lingonberry Balsamic Vinaigrette - 9/14

## (V) BRUSSELS SPROUT SALAD

Roasted Brussels, Sweet Potatoes, Tomatoes,  
Dried Cranberries, Goat Cheese,  
White Balsamic Vinaigrette - 9/14

## (GF)(DF)(V) TOMATO SALAD

Mesclun Greens, Confit Fennel,  
Toasted Almonds, Basil Vinaigrette - 7/12

## SOUP AND SANDWICH COMBO

Choice of: Cup of any Soup, half Sandwich  
(excluding burgers) - 18

## ADD TO ANY SALAD

Pistou Chicken - 8  
Salmon\* - 8  
Shrimp - 8  
Steak\* - 8  
Smoked Salmon\* - 7

# (GF) MOULES EN SIX PREPARATIONS

Bowl - 15  
Grande - 22

## MARINIERE

White Wine, Shallot, Parsley

## TOMATO-BACON

Roasted Tomatoes, Bacon Lardons

## PISTOU

Garlic, Basil, Olive Oil

## RED CURRY

Mild Curry, Coconut Milk

## BACON BLEU

Bacon Lardons, Blue Cheese

## VEGETABLE CREAM

Cauliflower Cream, White Wine



(GF) - Gluten Free. (DF) - Dairy Free. (V) - Vegetarian

# ENTRÉES & EGGS

## 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

## SMOKED SALMON OMELETTE (GF)

Confit Fennel, Peppers, Goat Cheese Crumbles, Pommes Frites - 18

## VEGETABLE OMELETTE (GF)

Zucchini, Squash, Mushrooms, Confit Fennel, Mornay Sauce, Pommes Frites - 16

## STEAK HACHE\*

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

## SHRIMP PROVENCAL

Sautéed Shrimp, Penne Pasta, Tomatoes, Pernod Garlic Butter Sauce, Red Pepper Chili Flakes - 18

## GRILLED SALMON\*

Rice Grits, Garlic Butter Snap Peas, Roasted Red Pepper Sauce - 22

## (V) SPINACH & GARLIC RAVIOLI

Blistered Tomatoes, Asparagus, Beech Mushrooms, Creamy Garlic Sauce - 24

# ANGUS BEEF

## STEAK & FRITES

CHOICE OF

8 OZ FILET\* - 45

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 - 18

### Accompaniments

+Roquefort, Gruyere or Cheddar 2

+Sautéed Mushrooms 2

+Caramelized Onions 2

+Bacon Lardons 2

+ Fried Egg 2

# SIDES

POMMES FRITES - 8

TRUFFLE FRITES - 9

BRIOCHE - 3

ENGLISH MUFFIN - 3

BACON - 4

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

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

## MINT TO BEE

Ford's Gin, Cucumber, Mint, Honey,  
Organic Lime Juice - 15

## 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

## NELLIE, JOE AND NATALIE - N/A

Hibiscus Tea, Nellie and Joe's Key Lime Juice,  
Natalie's Organic Lemon Juice, Orange Simple Syrup - 10  
Add Vodka - 5

# NON-ALCOHOLIC

Spiritless "Margarita" Pour Over - 10

Samuel Adams "Just the Haze" IPA - 8

Untitled Art, West Coast IPA - 10

Heineken Zero, Lager - 8

# WINE BY THE GLASS

## BUBBLES

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

## WHITES

Pinot Grigio, Collezione Maiolica 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 Eiffle "Shine", Rhinehessen (GE)	9/36
Rose, Houchart, Provence (FR)	11/44

## REDS

Pinot Noir, Laurent Chardigny, Burgundy (FR)	13/52
Pinot Noir, Lucas & Luwellsen, Santa Barbara (CA)	14/56
Syrah/Grenache, E. Guigal, Cotes du Rhone (FR)	11/44
Merlot, Airfield, Yakima Valley (WA)	10/40
Zinfandel, Oppolo, Paso Robles (CA)	15/60
Gamay, Louis Jadot, Beaujolais Village (FR)	9/36
Malbec, Padrillos, Uco Valley, Mendoza (AR)	11/44
Cabernet Blend, Chateau Redon, Bordeaux (FR)	10/40
Cabernet Sauvignon, Ancient Peaks, Paso Robles (CA)	14/56

# BIERE

## LOCAL/REGIONAL - 8

Hi Wire "Bed of Nails" Brown Ale 8.4% ABV

Bell's "Amber" Ale 5.8% ABV

New Belgium "Trippel" Belgian Style Pale Ale 8.5% ABV

Coast "32°/50° Kölsch" German Style Ale 4.8% ABV

Estuary "Noche de Mar" Mexican Style Lager 5.0% ABV

Sycamore "Mountain Candy" IPA 7.5% ABV

New Belgium "Voodoo Ranger" IPA 7.0% 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

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

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

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

## CIDER & SELTZERS

Stella Artois "Cidre" 4.5% ABV - 8

AVAL "Rosé Cidre" French Cider 6.0% ABV - 8

Anheuser-Busch "NUTRL" Orange Vodka Seltzer 4.5% ABV - 10