

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, Horseradish Aioli, on Croissant - 16

FRENCH DIP SANDWICH

Slow Roasted & Shaved Beef, Melted Gruyere,
Sweet Onion Jus, Horseradish Aioli, Pommes Frites - 16

SHORT RIB RUETINE

Shredded Short Rib, Pommes Frites,
Goat Cheese Spread, Espagnole Aioli - 16

AVOCADO TARTINE* (DF)

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

(GF)(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 PERDU

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, Pearl Onions 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 WITH AIOLI - 10

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

We impose a 3% surcharge on transactions when paying with a credit card, which is not greater than our cost of acceptance.
We do not surcharge debit cards.

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

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)	9/36
Picpoul De Pinet, Hughes Beaulieu, Languedoc (FR)	11/44
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)	12/48
Riesling, Heinz Eiffle "Shine", Rhinehessen (GE)	9/36
Rose, Houchart, Provence (FR)	12/48

REDS

Pinot Noir, Laurent Chardigny, Burgundy (FR)	14/56
Pinot Noir, Lucas & Luwellsen, Santa Barbara (CA)	13/52
Syrah/Grenache, E. Guigal, Cotes du Rhone (FR)	12/48
Merlot, Airfield, Yakima Valley (WA)	11/44
Zinfandel, Oppolo, Paso Robles (CA)	15/60
Gamay, Louis Jadot, Beaujolais Village (FR)	10/40
Malbec, Padrillos, Uco Valley, Mendoza (AR)	11/44
Bordeaux Blend, Chateau Talmont, Bordeaux (FR)	11/44
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

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