

SOUPS & 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

TOMATO SOUP (GF)(DF)(V)

Basil Oil - 5/10

SOUP, SALAD, SANDWICH COMBO

Choice of 2:

Cup of Soup, Petite Salad or Half Sandwich
(excluding chicken sandwich & burger) - 18

HORS D'OEUVRES

STEAK TARTARE* (DF)

House-cut Steak, Creamy Dijon,
Quail Egg, Crostini - 18

ESCARGOTS (GF)

Brandy, Garlic and Parsley Butter - 14

CHARCUTERIE

Rotating Selection of Sourced or House Cured Meats,
Candied Pecans, House Pickles, Dried Fruit,
Mustard, House-made Jam, Crispy Baguette
Small - 14/Large - 21

Add Artisan Cheese Selection

Small - 24/Large - 31

SANDWICHES

THREE CHEESE GRILLED CHEESE

Cheddar, Gruyere, Provolone on
Sourdough, Pommes Frites - 16

CHICKEN SALAD ON CROISSANT

Bibb Lettuce, Tomato, Cranberry Chutney,
Pommes Frites - 16

FRENCH DIP SANDWICH

Slow Roasted & Shaved Beef,
Melted Gruyere, Sweet Onion Jus,
Horseradish Aioli, Pommes Frites - 18

CROQUE MADAM*

Open Faced Ham and Cheese
With Poached Egg, Pommes Frites - 17

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) ROASTED BRUSSELS SPROUT SALAD

Sweet Potatoes, Tomatoes,
Goat Cheese, Cranberry Vinaigrette - 10

ADD TO ANY SALAD

Pistou Chicken - 10
Salmon* - 12
Shrimp - 12
Steak* - 18

(GF) MOULES EN THREE PREPARATIONS

Bowl - 15

Grande - 22

MARINIERE

White Wine, Shallot, Parsley

PROVENÇAL

Tomatoes, Pernod Garlic Butter Sauce,
Red Pepper Chili Flakes

PISTOU

Garlic, Basil, Olive Oil

BUTTERMILK CHICKEN SANDWICH

Frisée, Pickled Onions, Brie Cheese,
Tarragon Aioli, Pommes Frites - 18

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

(GF) - Gluten Free (DF) - Dairy Free (V) - Vegetarian
parties of 6 or more subject to an added 20% gratuity

Executive Chef - Letha McClary
General Manager - Michael Krajewski

ENTRÉES & EGGS

PAIN PERDU

Thick Cut Sourdough, Apple Calvados Cream, Caramelized Apples, Maple Syrup, Applewood Smoked Bacon - 16

SHRIMP PROVENÇAL

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

GRILLED SALMON* (GF)

Dauphinoise Potatoes, Braised Bok Choy, Fennel Soubise - 22

PENNE RATATOUILLE

Eggplant, Zucchini, Squash, Mushrooms, Herb Tomato Sauce, Toasted Breadcrumbs, Parmesan Cheese - 24

STEAK HACHE

10oz Ground Burger, Grilled Tomato, Fried Capers, Brown Butter Aioli, Poached Egg, Pommes Frites - 20

STEAK & FRITES*

8oz Bistro Steak, Pommes Frites, Au Poivre Sauce- 36

(GF) **DUCK OMELETTE***

Duck Confit, Goat Cheese, Spinach, Tomatoes, Mushrooms, Pommes Frites - 18

(GF) **VEGETABLE OMELETTE***

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

EGGS BENEDICT*

Canadian Bacon, Poached Egg, Hollandaise, Pommes Frites - 18

QUICHE FLORENTINE

Bibb Lettuce Salad, Goat Cheese, Tomatoes, Champagne Vinaigrette - 16

SIDES

POMMES FRITES - 8

TRUFFLE FRITES WITH AIOLI - 10

CRISPY BRUSSELS SPROUTS - 8

HARICOT VERTS ALMONDINE - 8

ASPARAGUS BEARNAISE - 10

BACON - 4

GLUTEN FREE BREAD - 4

BRIOCHE - 3

ENGLISH MUFFIN - 3

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

MIMOSA

Orange Juice, Brut Sparkling Wine - 10

BLOODY MARY

Vodka, Zing Zang, Lemon, Lime, Olive - 10

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

Samuel Adams "Just the Haze" IPA - 8

Untitled Art, West Coast IPA - 10

BIERE

LOCAL/REGIONAL - 8

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

Bell's "Amber" Ale 5.8% ABV

Bell's "Two-Hearted" American Style IPA 7.0% 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

IMPORTED & DOMESTIC - 6

Budweiser 5.0% ABV

Bud Light 5.0% ABV

Heineken 5.0% ABV

DRAFT

Kronenbourg "1664" Lager 5.0% ABV - 10

Allagash "White" Belgian Style Wheat 5.2% ABV - 9

Wicked Weed "Pernicious" IPA 7.3% ABV - 9

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

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

Michelob Ultra 4.2% ABV - 7

CIDER & SELTZERS

Stella Artois "Cidre" 4.5% ABV - 8

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

Sun Cruiser Lemonade 4.5% ABV - 10

WINE BY THE GLASS

BUBBLES

Prosecco, Carra (IT)	11/44
Blanc de Blanc, "JP Chenet" (FR)	10/40
Sparkling Rose, Bouvet (FR)	11/44
Champagne, Veuve Clicquot, Brut, Reims, (FR) (half bottle)	70

WHITES

Pinot Grigio, Sassi, Friuli (IT)	9/36
Picpoul De Pinet, Hughes Beaulieu, Languedoc (FR)	11/44
Sauvignon Blanc, Massey Dacta, Marlborough (NZ)	11/44
Sauvignon Blanc/Semillion, La Gabarre, Bordeaux (FR)	10/40
Chardonnay, Cave de Lugny (Unoaked), Macon Villages (FR)	10/40
Chardonnay, Mer Soleil, Santa Lucia Highlands (CA)	12/48
Riesling, White Rabbit (GE)	9/36
Rose, Folly, 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)	12/48
Old Vine Zinfandel, Criss Cross, Lodi (CA)	11/44
Gamay, Louis Jadot, Beaujolais Village (FR) (served chilled)	10/40
Malbec, Padrillos, Uco Valley, Mendoza (AR)	12/48
Cabernet Blend, Chateau Beauregard-Ducourt, Bordeaux (FR)	10/40
Cabernet Sauvignon, Ancient Peaks, Paso Robles (CA)	14/56