

DINNER

SOUPES

SOUP DU JOUR
CUP 4 / BOWL 8

À L'OIGNON GRATINÉE

focaccia • gruyere 1655
BOWL 15

HORS D'ŒUVRE

CRABE DE GATEAU

tavern crab cake
lemon • remoulade
24

CRÊPE

Jambon de Paris • Gruyère 1655
bearnaise • balsamic
10

brie • basil • tomato
lemon butter
10

MIXTE FRITE

tempura vegetables • achioade
12

BURRATA

artichoke purée • pistachios
fleur de sel • olive oil
14

ASSIETTE DE PÂTÉ

house pâte • country mustard
pickled vegetables • house jam
16

OLIVE FRITE

anchovy stuffed olive • lemon
10

TARTARE DE FILET MIGNON

quail egg • country bread
18

Frites

+
sea salt aioli
8

SIDES

CHAPEAU DE CHAMPIGNON

mushrooms • garlic
brandy • butter
8

VICHY CARROTS

baby carrots
lemon water • fleur de sel
8

POMME DE TERRE RÔTI

roasted fingerling potato
fines herb • olive oil
9

CHOU FRISÉ

lacinato kale • olive oil
lemon
7

SALADES

BETTERAVES

watercress • beets • apple
endive • avocado • chevre
mint tahini • cab franc
14

SIMPLE

butter lettuce • fried capers • piñons
radish • tomato • miso vinaigrette
10

SALADE DE LYONNAISE

golden frisee • bacon • pickled shallot
poached egg • pate toast
dijon basil vinaigrette
14

SALADE DE CANARD

duck breast • arugula
beet carpaccio • chèvre • pomegranate
watermelon radish • miso vinaigrette
24

NIÇOISE

Yellowfin tuna • field greens egg
haricots verts • anchovy • nicoise olives
dijon basil vinaigrette
24

FRUITS DE MER

MUSSELS

MOULES À LA MARINIÈRE

PEI steamed mussels • lemon
crème fraîche • thyme • butter
12 HALF POUND / 24 ONE POUND

SHRIMP COCKTAIL

Avocado • lemon
remoulade • tomato-parsley salad
14

ÉCRU

hamachi • shoyu • pickled vegetable
campari-blood orange sorbet
18

OYSTERS

EAST COAST

bright, salty finish
cocktail sauce
4 EA

WEST COAST

bright, vegetal finish
mignonette
5 EA

FROMAGERIE ET CHARCUTERIE

10 EA | 3 FOR 25

BRIE

IL DE FRANCE, FRANCE

Pasteurized cow's milk
bloomy • creamy • mushroom

GRANA PADANA

PO VALLEY

Raw cow's milk
firm • dry • salty • sweet

ROQUEFORT

AVEYRON, FRANCE

Raw sheep's milk
sweet • salty • peppery

SAUCISSON SEC

FRANCE

Berkshire pork
sea salt • pepper • garlic

ENTRÉES

CROQUE MADAME

Jambon de Paris + Tender Belly pit ham
Gruyere • mornay sauce • house wheat
sunny up egg
22

BRASSERIE BURGER

6oz. brisket & chuck burger
Tender Belly bacon • cheddar
remoulade • LTO • house Brioche
24

STEAK FRITES

7 oz. prime hanger steak
salade verte • frites • bearnaise
32

COQ AU VIN

½ chicken • pearl onion & mushrooms
bacon • chèvre • polenta
sauce bourguignone
32

CASSOULET

duck confit • boudin blanc
white bean+tomato casserole
sauce bourguignone
33

FLÉTAN

seared halibut • risotto di champignon
seared trumpet mushroom • pistachio beurre
36

BOUILLABAISSE

Provençal seafood stew
mussels • shrimp • scallops
fresh fish • saffron • fennel
tomato broth • rouille
36

FAUX FILET DE BOEUF AU POIVRE

12 oz. new york striploin • pepper blend
brandy crème • pommes rôti
42

COQUILLES

seared scallop • orange+avocado salade
basmati rice • saffron-juniper vinaigrette
42

CÔTE DE VEAU

16 oz. veal chop • farce forestière
gnocchi parisien • port demi-glace
60 (SERVES TWO)

CHEF TONY HESSEL

◆ INDICATES ITEMS THAT ARE GLUTEN FREE ◇ CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE YOU FOOD ALLERGIES, WE ARE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING ALL YOUR NEEDS.

A 3.9% SERVICE CHARGE IS INCLUDED ON YOUR BILL AND IS DISTRIBUTED DIRECTLY TO KITCHEN STAFF, ON TOP OF THEIR BASE WAGES. THANK YOU





BY THE GLASS

ROSÉ

	GLASS/BOTTLE
'22 Elk Cove – Pinot Noir <i>Willamette Valley, Oregon, United States</i>	12 / 43
'21 Chateau St. Cyrques – Syrah Blend <i>Rhône Valley, France</i>	12 / 43
'21 Jean-luc Colombo – Grenache Blend <i>Provence, France</i>	11 / 41

ROUGE

	GLASS/BOTTLE
'22 Sass – Pinot Noir <i>Willamette Valley, Oregon, United States</i>	17 / 62
'20 Bouchard Père&Fils – Pinot Noir <i>Burgundy, Gevrey-Chambertin, France</i>	40 / 138
'21 Failla – Pinot Noir <i>Willamette Valley, Oregon, United States</i>	22 / 90
'21 Ridge “Three Valleys” – Zinfandel Blend <i>California, United States</i>	18 / 68
'21 Saint-Damien – Grenache <i>Rhône Valley, Gigondas, France</i>	25 / 90
'19 Jean-Paul Versino “Oursan” – GSM <i>Rhône Valley, France</i>	13 / 48
'18 Giacomo Grimaldi “Sotto Castello di Novello” – Nebbiolo <i>Piedmont, Barolo, Italy</i>	31 / 108
'22 Marcel – Malbec <i>Cahors, France</i>	13 / 48
'21 Black Stallion – Cabernet Sauvignon <i>Napa Valley, California</i>	20 / 76
'18 Star Lane – Cabernet Sauvignon <i>Rhône Valley, Gigondas, France</i>	33 / 126
'18 Chateau Livran – Cabernet Sauvignon Blend <i>Médoc, Bordeaux, France</i>	17 / 62

CHAMPAGNE & SPARKLING

	GLASS/BOTTLE
nv Philipponnat – Cuvee Blend “Royal Réserve” <i>Champagne, France</i>	31 / 130
nv Shift – Grüner Veltliner <i>Thermenregion, Austria</i>	14 / 52
nv André Robert “Grand Cru” – Chardonnay <i>Champagne, France</i>	25 / 100
nv Val d’oca “Prosecco” – Glera <i>Veneto, Italy</i>	11 / 48
nv Allimant-Laugner – Pinot Noir <i>Alsace, France</i>	14 / 52

BLANC

	GLASS/BOTTLE
'20 Meyer-Fonné “Grand Cru” – Riesling <i>Alsace, France</i>	30 / 115
'21 Max Fred.Richter “Zeppelin” – Riesling <i>Mosel, Germany</i>	14 / 50
'21 Zind Hunbrecht “Clos Jepsal” – Pinot Gris <i>Alsace, France</i>	35 / 135
'21 Ried Steiger – Grüner Veltliner <i>Wachau, Austria</i>	21 / 78
'21 Lancon “Domaine la Solitude” – White Blend <i>Rhône Valley, Chateauf du Pape, France</i>	33 / 127
'21 Venica & Venica “Jesera Collio” – Pinot Grigio <i>Fruili-venezia, Giulia, Italy</i>	17 / 63
'22 Francois et Julian Pinon – Chenin Blanc <i>Loire Valley, Vouvray, France</i>	25 / 90
'22 Domaine de La Garenne – Sauvignon Blanc <i>Loire Valley, Sancerre, France</i>	26 / 105
'22 Quivera – Sauvignon Blanc <i>Burgundy, France</i>	14 / 51
'20 Raoul Gautherin “Vaillons” – Chardonnay <i>Burgundy, Chablis, France</i>	28 / 112
'20 Isabelle et Denis “Pommier” – Chardonnay <i>Burgundy, Chablis, France</i>	25 / 90
'20 Domaine Cheveau “Premier Cru” – Chardonnay <i>Burgundy, Pouilly -Fuisse, France</i>	42 / 162
'19 Small Vines – Chardonnay <i>Sonoma Coast, California, United States</i>	25 / 90



SPECIALTY DRINKS

RIVIERA MOJITO SPARKLER

mint infused Chopin vodka • cucumber syrup • Chateau Aloe liquor
Saint Germain liquor • Contratto Bianco • lime juice
13

JALISCO PASSION

Camp Bravo tequila • Vida Mescal • passion fruit syrup • red chili
Canton ginger Liqueur • lime
14

TEN TEN OLD FASHION

Four Roses bourbon • truffle honey syrup • black walnut bitters
all barrel aged
15

VIE DE GOYAVE

Carenxe Sotol • Lazzaroni Marischino • Peychaud & lemon bitters
lemon
14

BLEU LONDON

Bar Hill gin • Earl Grey & blueberry Cordial • lemon
13

KIR

Chardonnay • Crème de Cassis
15

TEN TEN MANHATTEN

Rod & Hammer bourbon • House blend vermouth • Angostura bitters
all barrel aged
15

BIERE

TAP

Telluride – IPA 6.5%ABV <i>Juicy mix of hops & ripe tropical fruit</i> <i>Telluride, Co</i>	10
Wibby – Vienna Lager 5.5%ABV <i>copper hue, light sweetness, toast malt</i> <i>Longmont, Co</i>	10
Four Noses – Pale Ale 6.5%ABV <i>Golden Pale & Hoppy</i> <i>Broomfield, Co</i>	10

CANS + BOTTLES

Saint Bernandus – Wit <i>Belgium</i> 5.0%ABV	8
Wibby – Pilsner <i>Longmont, Co</i> 5.5%ABV	8
Bruz – Belgian Diablo Gold Stron Ale <i>Denver, Co</i> 9.5%ABV	15
Bruz – Belgian Quad Ale <i>Denver, Co</i> 10%ABV	15
Guinness – Nitro Stout (N/A) <i>Ireland</i> 4.2%ABV	8
Chimay – ‘Cinq Cents’ Triple <i>Belgium</i> 8%ABV	15
Chimay – ‘Premiere’ Dubbel <i>Belgium</i> 7%ABV	15
Brooklyn Brewery – IPA (N/A) <i>Brooklyn, Ny</i> 0.5%ABV	7

SPIRITS

WHISKEY

Angels Envy	High West Barrel Select
Basil Hayden	High West High Country
Booker’s	Jefferson Ocean
Bardstown Origin	Jefferson Tropic
Bardstown Goose Island	Smoke Wagon
Black Maple Hill	Penelope Barrel Straight
Four Roses Single Barrel	Penelope Toasted
High West Barrel Select	Stranahan’s Straight
	Stranahan’s Sherry Oak

TEQUILA

Cardenxe Sotol
Casa Noble Anejo
Clase Azul Reposado
Codigo Blanco
Codigo Anejo
Codigo Rose
Don Julio 1942
Lalo Blanco
Grand Centenario Anejo
Maestro Dobel Extra Anejo

GIN

Barr Hill
Bombay Sapphire
Botanist
Empress 1908
Hendrick’s
Monkey 47
Nolet’s
Tanqueray Ten