

LUNCH

SOUPES

À L'OIGNON GRATINÉE

BOWL 14

SOUPE DU JOUR

Daily Creation

CUP 4 / BOWL 8

HORS D'ŒUVRE

FRITES ✦

sea salt fries • aioli de sel
8

CRABE DE GATEAU

tavern crab cake
lemon • remoulade
18

MIXTE FRITE

tempura vegetable • achioade
12

BURRATA ✦

artichoke purée • pistachio
fleur de sel • olive oil
14

ASSIETTE DE PÂTÉ ✦

house pate • country mustard
pickled vegetables • house jam
16

OLIVE FRITE

anchovy stuffed olive • lemon
8

TARTARE DE FILET MIGNON

quail egg • Babettes's Country
18



CREPES

CRÊPES JAMBON GRUYÈRE

Jambon de Paris • gruyère 1655
hollandaise • salade verte
18

CRÊPES AU BRIE

brie • basil • tomato
salade verte • lemon butter
18



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

FROMAGERIE ET CHARCUTERIE

9 EACH | 3 SELECTIONS 25

GRANA PADANA PO VALLEY

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

BRIE

IL DE FRANCE, FRANCE
Pasteurized cow's milk
bloomy • creamy • mushroom

'SAUCISSON SEC'

cured salami • garlic
black pepper

ROQUEFORT AVEYRON, FRANCE

Raw Sheep's milk
sweet • salty • peppery

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

OYSTERS

EAST COAST ✦ ✧

bright, salty finish
cocktail sauce

4 EACH

WEST COAST ✦ ✧

bright, vegetal finish
mignonette

5 EACH

CHEF TONY HESSEL



ENTRÉES

OMELET DU JOUR

french rolled omelet • chef selected ingredients
14

EGGS BENEDICT

poached eggs • Canadian bacon
caramelized onions • English muffin • hollandaise
18

TRUITE

Idaho red trout • country dijon potato salad
vichy carrots • beurre blanc
20

STEAK FRITES

marinated hanger steak • frites
salade verte • sauce hollandaise
24

CASSOULET

duck confit • boudin blanc
cassoulet beans • crisp rosemary • red wine jus lie
22

BOUILLABAISSE

Provençal seafood stew • steamed mussels
shrimp • fresh fish • saffron • fennel
tomato broth • rouille
20

SANDWICHES

BRASSERIE BURGER

6 oz. brisket & chuck burger
Tender Belly bacon • jam • cheddar
remoulade • LTO
20

FRENCH DIP

shaved roast beef • caramelized onion
portabella mushroom • gruyère •
horseradish crème • house epi • au jus
20

PAIN AU SAUMON

smoked salmon • arugula • tomato • radish
avocado • chevre • pickled shallots
toasted Babette's country
18

CROQUE MADAME

Jambon de Paris • Gruyère 1655 • sauce mornay
house sourdough • sunny-side up egg
18

TURKEY BANH MI

shaved turkey breast • patè • cucumber
cilantro • pickled vegetable
Nuac Cham • house epi
18

LUNCH BEVERAGES

BLOODY MARY 10.

Vodka • Ten Ten bloody mary mix
add agave • pepper bacon 2.

SPICY BLOODY MARY 10.

Chili spiced vodka • Ten Ten bloody mary mix
add agave • pepper bacon 2.

IRISH COFFEE 10.

Bare knuckle blend • Irish whiskey

MIMOSA 10.

Sparkling wine • orange juice

KIR 10.

Chardonnay • Creme de Cassis

ROYAL MIMOSA 12.

Domaine de Durban dessert wine • orange •
sparkling topper

RIVERIERA MOJITO SPARKLER 13.

Mint infused Chopin vodka • cucumber syrup
Chateau aloe liqueur • St Germain liqueur
Contratto Bianco • lime

FRENCH TEN TEN 13.

Empress gin • Lemon
Strawberry-rhubarb Boodles
sparkling topper

BLEU LONDON 13.

Barr Hill Gin • Earl Grey
& blueberry cordial • lemon



TAP

TELLURIDE IPA 6.5% TELLURIDE 10.

hoppy mix • tropical notes

WIBBY VIENNA LAGER 5.5% LONGMONT 10.

malty • caramel • toast notes

FOUR NOSES PALE ALE 6.5% BROOMFIELD 10.

citrus • floral • pine notes

RED EYE 12.

House tap • Ten Ten bloody mary mix
splash of tabasco

BTG

SHIFT • GRUNER VELTLINER • NV 14./GL

Termen region, Austria

ANDRE ROBERT • GRAND CRU • NV 25./GL

Champagne, France

ROSE • ALLIMANT-LAUGNER • NV 14./GL

Pinot Noir • Alsace, France

VA' D'OCA • 'PROSECCO' • GLERA 11./GL

NV • Vento, Italy

MAX FRED RICHTER • ZEPPELIN • '21 14./GL

Riesling • Mosel, Germany

REID STEGIER • GRUNER VELTLINER 14./GL

'21 • Wauchau, Austria

VENICA • PINOT GRIGIO 17./GL

'Jesera Collio' • Friuli-Venezia, Giulia, Italy

SASS • PINOT NOIR • '22 17./GL

Williamette, Oregon

JEAN PAUL VERSINO • 'OURSAN • GSM 13./GL

Rhone Valley, France

CHATEAU LIVRAN • '18 17./GL

Cabernet Sauvignon • Medoc, Bordeaux, France

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.