

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

scallop • sea fennel • pickled jalapeno
lime • crab puffs
22

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

FLEUR DU MAQUIS

CORSICA, FRANCE

Pasteurized sheep milk
bloomy • creamy • rosemary crust

MORBIER

MORBIER, FRANCE

Raw cow's milk
nutty • salty • vegetal

PARMIGIANO REGGIANO

PARMA, ITALY

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

LA QUERCIA PROSCUITTO

NORWALK, IA

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

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
BŒUF AU POIVRE**

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

TOURNEDOS DE BŒUF

Filet Mignon medallions • cauliflower puree
wild ramp relish • apple-frisee salad
55

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 YOUR 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

