

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 ✦

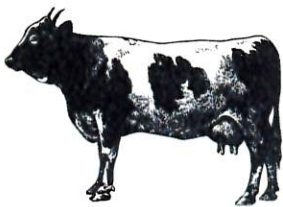
house pate • country mustard
pickled vegetables • house jam
16

OLIVE FRITE

anchovy stuffed olive • lemon
8

TARTARE DE FILET MIGNON

quail egg • Babette's Country
18



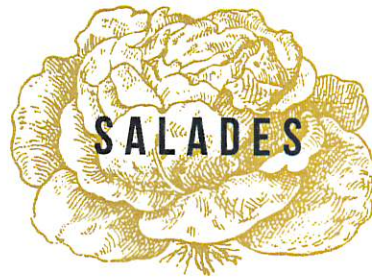
CREPES

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

PARMIGIANO REGGIANO

PARMA, ITALY

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

MORBIER

MORBIER, FRANCE

Raw cow's milk
nutty • salty • vegetal

LA QUERCIA PROSCIUTTO

NORWALK, IA

nutty • fruity • slightly sweet

FLEUR DE MAQUIS

CORSICA, FRANCE

Pasteurized Sheep's milk
bloomy • creamy • rosemary rind

Lorem ipsum



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

✦ 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.



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

BOUILLABAISSA

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 • 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

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 Blanc de Blanc, 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

GONNET • FONT DU VENT • '22 15./GL

Viognier Blend • Rhone Valley

STEGIER • GRUNER VELTLINER • '21 17./GL

Wauchau, Austria

J.WILKES • CHARDONNAY • '21 15./GL

Santa Maria Valley • California

SASS • PINOT NOIR • '22 17./GL

Williamette, Oregon

JEAN PAUL VERSINO • OURSAN • GSM 13./GL

Rhone Valley, 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.