

BAR TOP

L'ENTRÉE

HUÎTRES

East & West coast oysters, shallot mignonette, horseradish, lemon
3.50 ea

SOUPE À L'OIGNON GRATINÉE

Gruyère, crostini
17

POMMES FRITES

Fresh thyme, garlic aioli
9

ESCARGOTS

Parsley garlic butter, lemon, puff pastry
17

TARTARE DE BOEUF

Quail egg, shallot, dijon, chive, toasted baguette
21 sm 28 lg

SALADE DE CITRUS

*Citrus, baby gem, almond pesto, honey sherry vinaigrette,
fermented espelette, pecorino cheese*
17

CHARCUTERIE

Local cured meats, comté cheese, pickles, baguette, mustard
29 sm 39 lg

FROMAGE

Selection of 3 artisanal cheeses, lavash, honeycomb
20

LE PLAT PRINCIPAL

CROQUE MONSIEUR

Gratinée ham, cheese, pommes frites
18

BURGER MAISON

Dry aged beef, caramelized onion, smoked garlic, white cheddar
22

SALADE COBB

Grilled chicken, bacon, avocado, pickled egg, tomato, blue cheese, olives
21

MOULES

Saffron, tomato, fennel, pastis, grilled sourdough, garlic rouille
22

STEAK FRITES

8oz Flat Iron, Red wine jus, caramelized onion, pommes frites
34