

SOUPS AND SMALL PLATES

ONION SOUP GRATINEE 14	PATÉ DE CAMPAGNE 18
With Gruyère Cheese	House Made Pickles, Mustards, Petite Salad
BURGUNDY ESCARGOTS 18	
In Lemon Garlic Butter gf	
TARTARE DE SAUMON* 24	
Handcut Salmon, Charred Pineapple, Cucumber, Avocado, Jalapeño, Key Lime Aioli, Taro Chips gf	

BISTRO PLATES

ARTISAN CHEESE & CHARCUTERIE SELECTION

CHOICE OF 3 | 18 CHOICE OF 5 | 28 CHOICE OF 7 | 38

(full selections on back)

SANDWICHES

Choice of Pommes Frites or Baby Greens	
PARISIAN HOT DOG 15	Caramelized Onion, Gruyère, Dijon Mustard
PATÉ SANDWICH (BÁHN MÌ) 16	Housemade Paté, Pickled Vegetables, Mixed Herbs, Baguette
GRILLED CHICKEN 20	Roasted Pepper, Balsamic Onions, Goat Cheese, Tomato Jam, Arugula, Ciabatta
BLACKENED LOCAL FISH 22	Fresh Market Catch, Lettuce, Avocado, Key Lime Aioli, Jicama Slaw, Ciabatta Bun
SHRIMP ROLL 24	Lemon Aioli, Butter Lettuce, Fine Herbs, Top Split Brioche Bun

SALADS

Add 5oz Chicken Breast 6
Add 10oz Chicken Breast 12
Add Grilled Shrimp 12

MIXED BABY GREENS 12
Fresh Herbs, Shallots, Shaved Crudité, Pistache Vinaigrette gf, v
ARUGULA & PARMESAN 18
Beefsteak Tomatoes, Fennel, Parmigiano Reggiano, Lemonette Dressing gf, veg
LE PUY LENTIL SALAD 19
Tabil Roasted Carrots, Housemade Raisins, Pickled Onion, Orange, Cashew, Hummus Smear, Tunisian Flatbread, Tahini Dressing veg
ROASTED BEET SALAD 18
Golden Beets, Baby Carrots, Herbed Goat Cheese, Pistachio, Honeycrisp Apple, Watercress, Tarragon Vinaigrette gf, veg
COBB SALAD 24
Lardon, Hard Boiled Egg, Corn, Tomato, Avocado, Blue Cheese, Buttermilk Dressing gf

MAIN PLATES

CHICKEN TAGINE 18
Carrot, English Pea, Basmati Rice
HAMBURGER 20
House Blend, Lettuce, Tomato, Onion, Brioche Bun Add Cheese \$3
VEAL AND MUSHROOM RAGOUT 24
Rigatoni Pasta, Citrus Gremolata
PETIT BRANZINO 26
Pan Seared, Farro Salad, Herb Vinaigrette
SMOKED SALMON PLATTER* 28
Red Onion, Capers, Egg, Sour Cream, Arugula, Pumpkinseed
GRILLED FAROE ISLAND SALMON 28
Signature Ratatouille, Arugula, Balsamic Drizzle gf

FRENCH CLASSICS

CROQUE-MONSIEUR 18
Roasted Ham & Cheese, Gruyère, Grain Mustard, Béchamel Choice Pommes Frites or Baby Greens
CROQUE-MADAME (Fried Egg Add \$3)
QUICHE LORRAINE 18
Leeks, Applewood Smoked Bacon, Gruyere, Mixed Baby Greens
NIÇOISE SALAD 26
Mixed Greens, Tomato, Baby Sweet Peppers, Potato, Egg, Olives, White Anchovy, Albacore Tuna, Herb Vinaigrette gf
MOULES FRITES "MARINIÈRE" 26
P.E.I. Mussels, Pommes Frites, White Wine-Garlic-Shallot Broth gf
BISTRO STEAK 36
8oz Hanger Steak, Maître D Butter, Pomme Frites gf
STEAK TARTARE* 36
Hand Cut, Traditional Garnish, Farm Egg, Mixed Greens, Pommes Frites, Grilled Sourdough

***gf** Gluten Free **veg** Vegetarian **v** Vegan

20% Gratuity will be added for parties of 7 or more.

* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses

FROMAGE & CHARCUTERIE

SEVEN | 38 EXTRA | 5

THREE | 18 FIVE | 28

FROMAGE

ST. ANDRÉ COW | SOFT

Triple Cream, Smooth,
Mushroomy

BRIE COW | SOFT

Mild, Double-Cream,
Supple

ÉPOISSES

COW | SEMI SOFT

Washed Rind, Garlicky,
Fruity, Mushroomy

TETE DE MOINE

COW | SEMI HARD

Aged 6 months, Sweet, Fruity,
Intense (Switzerland)

PARMESAN REGGIANO

COW | HARD

Aged 18-24 months,
Gritty Texture, Fruity,
Nutty (Italy)

GRUYÈRE | COW | HARD

Caved Aged 1 Year, Earthy,
Nutty Intense, Switzerland

AGED CHEDDAR

COW | HARD

Crumbly, Mild Flavor (USA)

MANCHEGO D.O.P.

SHEEP | HARD

Aged 6 mo., Raw Milk, Semi
Cured, Tangy (Spain)

ROQUEFORT

SHEEP | SOFT | BLUE

Raw Milk, Cave Aged,
Creamy, Sharp

CHÈVRE BUCHETTE

GOAT | SOFT

Fresh Goat Cheese with
Fine Herbs

CHARCUTERIE

ROSETTE DE LYON

Hard Saucisson

GARLIC SAUSAGE

Semi Soft Saucisson

PATÉ DE CAMPAGNE

Country Style

CHORIZO

Spicy, Smoked

Paprika Sausage (Spain)

JAMBON DE BAYONNE

Cured, Aged Ham

SOPPRESATTA FIORE

Spicy Garlic Fennel, Italian Sausage

SALCHICHÓN IBÉRICO

Dry Cured (Spain)

ASK ABOUT OUR CHARCUTERIE
SPECIALS

BEER

KRONENBOURG 9.5
France (Draft 500ml)

KRONENBOURG BLANC 8.5
France

TUCHERHELLES HEFE WEIZEN ... 8.5
Germany

BECK'S PREMIER 8.5
Germany

STELLA ARTOIS 8.5
Belgium

BUD LIGHT 8
St. Louis, MO

MICHELOB ULTRA 8
St. Louis, MO

GOOSE ISLAND IPA 8.5
New York

STELLA LIBERTÉ (0.0%) 8.5
Belgium

SPECIALTY COCKTAILS

LAVENDER MARTINI 16
Tito's Vodka, Dry Vermouth,
Lime Juice, Lavender Syrup

FRENCH PEAR MARTINI ... 17
Grey Goose Le Poire,
St. Germain, Splash of Sparkling

PISTACHE MOSCOW MULE . 15
Tito's Vodka, Ginger Beer,
Lime, Basil

FRENCH 75 17
Hendrick's Gin, Sparkling, Lemon
Juice, Simple Syrup

ENZONI 16
Nolet's Gin, Campari,
Lemon, Simple Syrup, Grapes

**SPICY PASSION FRUIT
MARGARITA** 17
Ghost Spicy Tequila,
Chinola Passion Fruit Liqueur

TRES AMIGAS 18
Chrome Horse Tequila,
St. Germain, Lime,
Splash of Soda

B.O. MANHATTAN 17
Knob Creek, Sweet Vermouth,
Blood Orange Shrub

LONDON CALLING 15
Pimms, Ginger Beer,
Simple Syrup, Lemon Juice,
Muddled Cucumber & Orange. 16

WINES BY THE GLASS

BUBBLES

CHAMPAGNE 29
Pommery, Brut Royal, Reims, NV

CHAMPAGNE 33
Veuve Clicquot, Reims, NV

CHAMPAGNE ROSÉ 37
Pommery POP Pink (Split)

PROSECCO 14
Franz & Cratzi, Treviso, Italy NV (Split)

SPARKLING BdeB 14
Blanc De Blancs, Marie France

SPARKLING ROSÉ 18
Victorious Pink, Grand Cuvée, France '20

WHITE & ROSÉ

SAUVIGNON BLANC 12
Bordeaux Blanc, Franc Beauséjour, France '23

SAUVIGNON BLANC 16
Stoneleigh, Marlborough '23

SAUVIGNON BLANC 20
Sancerre, Domaine De La Villaudière,
Reverdy, Loire Valley '23

CHARDONNAY 13
Domaine de Bernier, Loire Valley '22

CHARDONNAY 16
Starmont, CA '22

CHARDONNAY 23
Pouilly Fuissé, Maison De La Denante '23

CHARDONNAY 26
Domaine Chavy-Chouet, Bourgogne '21

PINOT GRIGIO 13
Ca' Montini D.O.C.G, Italy '23

RIESLING 18
Trimbach, Alsace '21

CHENIN BLANC 16
Vouvray, Vincent Careme, Loire Valley '22

ROSÉ 13
83 Rue de St. Tropez, Côtes de Provence, France '23

ROSÉ 18
La Chapelle Gordonne, Côtes de Provence '23

RED

BORDEAUX BLEND 12
Château Clou du Pin, Bordeaux Superieur '21

BORDEAUX BLEND 18
Château Marjosse, Grand Vin de Bordeaux '19

ST. EMILION 24
Château Pery Chevreuil, St. Emilion Grand Cru '22

CABERNET SAUVIGNON 14
Joel Gott, CA '21

CABERNET SAUVIGNON 16
Felizola, Bergerac-France '19

CABERNET SAUVIGNON 18
Bezel By Cakebread, Paso Robles CA '22

MERLOT 12
Drumheller, Columbia Valley '21

MALBEC 15
Petit Jammes, Cahors '23

PINOT NOIR 18
Ventoux-Rhone, Louis Latour "Valmoissine" '20

PINOT NOIR 21
Belle Glos "Balade", Santa Lucia Highlands CA '23

GRENAACHE/SYRAH 14
Côtes-du-Rhône, Paul Jaboulet "ParallePle 45" '21