

small plates

SOUP DU JOUR..... 8.50
ONION SOUP GRATINEE..... 9.50
with Gruyère Cheese



LE PUY LENTIL SALAD 🌿 12.00
Shaved Garden Vegetables,
Fresh Herbs, Brioche Croutons,
Whole Grain Mustard Vinaigrette

GRILLED PEACH & BURRATA SALAD 🌿 16.00
Local Burrata, Tree Ripened Peaches, Applewood Smoked Bacon, Baby Arugula, Marinated Grilled Onions, Aged Balsamic, Buttermilk Vinaigrette

ZUCCHINI CAPELLINI 🌿 .. 13.00
Florida Sweet Corn, Roasted Green Chili, Cilantro, Basil, Confit Tomato, French Feta, Toasted Garlic Chips

MIXED BABY GREENS 🌿 ... 9.75
Fresh Herbs, Shallots, Dijon Vinaigrette

BABY GREENS & ENDIVE 🌿 13.50
Almonds, French Feta, Roasted & Shaved Fennel, Grilled Peaches, Orange Segments, Honey & Tarragon Vinaigrette

ARUGULA & PARMESAN 🌿 12.00
Cherry Tomato, Lemonette Dressing

ROASTED BEET SALAD 🌿 ... 14.00
Whipped Ricotta, Endive, Arugula, Naval Orange, Toasted Almonds, Honey & Tarragon Vinaigrette

ROASTED CAULIFLOWER & BROCCOLINI 🌿 14.00
Capers, Espelette, Heirloom Tomato Gremolata, Parmesan Reggiano, Roasted Garlic & Basil Aioli

CAULIFLOWER TABBOULEH 🌿 12.00
Cucumber, Baby Artisan Tomatoes, French Feta, Parsley, Mint, Garlic Chips, Watercress, Toasted Pistachios, Roasted Garlic & Lemon Vinaigrette

SUMMER SQUASH RISOTTO 🌿 15.00
Zucchini, Yellow Squash, Confit Tomato, Gremolata, Lemon Whipped Ricotta, Crispy Zucchini Blossom

SMOKED SALMON..... 18.75
Red Onions, Capers, Eggs, Sour Cream, Toasted Brioche

ZUCCHINI BLOSSOM BEIGNETS 14.00
Pontano Farms Zucchini Blossoms, Bay Scallops, Boursin, Tomato Compote, Pesto

SEARED TUNA CRUDO.... 18.50
Avocado, Scallions, Opal Basil, Confit Peppers, Lemon Aioli, Fingerling Chips

MOULES "MARINIÈRE".... 12.50
P.E.I. Mussels, White Wine-Garlic Shallot Broth

CRISPY SPANISH OCTOPUS..... 16.00
Roasted Fingerling Potatoes, Picholine Olives, Arugula, Smoked Paprika Aioli, Piquillo Pepper, Sauce Basque

TARTARE DE SAUMON 15.00
Smoked & Fresh Salmon, Avocado Mousse, Grapefruit, Ginger Oil, Pickled Shitake, Cilantro, Lemon Aioli, Brioche Croutons

DUCK FOIE GRAS "TORCHON" 28.00
House Made, Quatre Epices, Compote Du Jour, Toasted Brioche

DUCK CONFIT 22.00
Frisée, Smoked Duck Lardons, House Vinaigrette, Brioche Croutons (Add Poached Egg 2.50)

PETIT STEAK TARTARE ... 15.00
Hand-Cut Tenderloin mixed with Traditional Condiments

BURGUNDY ESCARGOTS..... 13.00
In Lemon Garlic Butter

🌿 Vegetarian Items

mair plates



MOULES FRITES "MARINIÈRE" 25.50
Prince Edward Island Mussels, White Wine-Garlic-Shallot Broth, Pommes Frites

GRILLED CANADIAN SALMON 28.00
Signature Ratatouille, Arugula, Basil Pesto, Red Pepper Coulis

GRILLED DOMESTIC SWORDFISH..... 32.00
Ginger & Garlic Marinated, Moroccan Fregola Salad, Butternut Squash, Apricots, Harissa Spiced Cherry Tomatoes, Toasted Pistachios, Mint Crème Fraiche

GRILLED LOCAL MAHI MAHI..... 30.00
Florida Sweet Corn, Leeks, Chorizo, Fingerling Potatoes, Little Neck Clams, Saffron Broth

SEARED YELLOWFIN TUNA 32.00
Served Rare, Mediterranean Spiced, Baby Artichokes, Castelvetrano Olives, Confit Sunchoke, Tomato Sauce Provençale



GRILLED CHICKEN PAILLARD..... 18.50
Arugula, Cherry Tomatoes, Shaved Parmesan, Lemonette Dressing

ROUGIE DUCK BREAST 32.00
Pan Roasted, Sweet & Sour Braised Red Cabbage, Celery Root Mousseline, Apple & Frisée Salad, Foie Gras Madeira Jus

BELL & EVANS CHICKEN BREAST 26.00
Bone-In, Pan Roasted, Baby Artisan Tomatoes, Roasted Oyster Mushrooms, Sautéed Broccoli, Fines Herbes Pommes Dauphine, Roasted Garlic & Black Truffle Jus

COQ AU VIN 28.00
Red Wine Braised Bell & Evans Chicken, Roasted Button Mushrooms, Lardons, Pearl Onions, Butter Basted Carrots & Potatoes, Red Wine Jus



STEAK FRITES..... 36.00
Center Cut Strip, Maitre D' Butter

PORK SHORT RIB 26.00
Fennel & Onion Braised, Summer Squash Risotto, Crispy Zucchini Blossom, Toasted Garlic, Black Olive Jus

STEAK TARTARE..... 33.00
Hand Cut Tenderloin mixed with Traditional Condiments (Add Egg Yolk 1.50)

FILET AU POIVRE..... 37.00
Pepper Crusted Beef Tenderloin, Black Pepper Brandy Sauce

HAMBURGER (USDA Prime Beef) 15.00
Romaine Lettuce, Tomato, Onion, Brioche Bun (Add Cheddar, Gruyère or Blue Cheese \$1.75)



VEGETABLE PLATE 🌿 22.00
Market Selection, Ratatouille, Lentil Salad, Grilled Portobello, Tempura Zucchini Blossom

\$6 SHARING CHARGE FOR ENTREES

18% 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

BISTRO PLATES

ARTISAN CHEESE & CHARCUTERIE SELECTION
CHOICE OF 3 | 17.00 CHOICE OF 5 | 27.00 CHOICE OF 7 | 36.00
(full selections on back)

ASK FOR

FRITE SHEET

OUR NEW

side dishes

TRUFFLE MAC & CHEESE...12.00 **GARLIC HARICOTS VERTS**.... 7.00
TRUFFLE & BLUE FRIES12.00 **STEAMED ASPARAGUS** 8.00
MASHED POTATOES 7.00
POMMES FRITES..... 7.00 **RATATOUILLE**..... 7.00