

SOUPS AND SMALL PLATES

SOUP DU JOUR 9
Soup Of The Day

ONION SOUP GRATINEE 14
With Gruyère Cheese

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**

PATÉ DE CAMPAGNE 18
House Made Pickles,
Mustards, Petite Salad

CAULIFLOWER TAGINE.....24
Roasted Carrots, Lentils, Chickpeas,
Spicy Cashews, Dates, Coconut Milk,
Fresh Herbs, Minted Yogurt **gf, veg**

GOAT CHEESE TARTINE15
Tomato, Fennel, Arugula,
Cherry Molasses **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 FISH22
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun

SHRIMP ROLL28
Lemon Aioli, Butter Lettuce,
Fine Herbs, Top Split Brioche Bun

SALADS

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

MIXED BABY GREENS 11
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

BEEF MERGUEZ KABOB 16
Grain Salad, Piquillo Pepper Hummus,
Black Garlic Feta Drizzle

CHICKEN TAGINE..... 18
Carrot, English Pea, Basmati Rice

HAMBURGER 20
House Blend, Lettuce,
Tomato, Onion, Brioche Bun
Add Cheese \$3

BOLOGNESE 20
Rigatoni Pasta, Basil Ricotta

PETIT BRANZINO 26
Farro, Oyster Mushrooms,
Baby Eggplant, English Peas,
Roasted Carrots, Fresh Herbs,
Harissa Vinaigrette

SMOKED SALMON PLATTER* 28
Red Onion, Capers, Egg,
Sour Cream, Arugula,
Grilled Sourdough

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