

APPETIZERS

- 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

SMALLPLATES

- Add 5oz Chicken Breast 6**
Add 10oz Chicken Breast 12
Add Grilled Shrimp 12
- MIXED BABY GREENS** 12
Fresh Herbs, Shallots,
Pistache Vinaigrette **gf, v**
- LE PUY LENTIL SALAD** 19
Tabil Roasted Carrots,
Housemade Raisins, Pickled Onion,
Orange, Cashew, Hummus Smear,
Tunisian Flatbread, Tahini Dressing **veg**
- ARUGULA & PARMESAN** 18
Beefsteak Tomatoes, Fennel,
Parmigiano Reggiano,
Lemonette Dressing **gf, veg**
- ROASTED BEET SALAD** 18
Golden Beets, Baby Carrots,
Herbed Goat Cheese, Pistachio,
Honeycrisp Apple, Watercress,
Tarragon Vinaigrette **gf, veg**
- THAI CURRY CAULIFLOWER**24
Lentils, Chickpeas, Scallions,
Pickled Daikon Radish, Tri Herbs,
Spicy Peanuts **gf, veg**
- FARRO SALAD** 18
Sundried Tomato, Zucchini, Eggplant,
Feta, Mint, Herb vinaigrette **v**

BISTRO PLATES

- ARTISAN CHEESE &
CHARCUTERIE SELECTION**
- CHOICE OF 3 | 18**
CHOICE OF 5 | 28
CHOICE OF 7 | 38

(full selections on back)

AFTERNOON PLATES & SPECIALTIES

MON – SUN
2:30 PM – 5 PM

- MOULES FRITES “MARINIÈRE”**
- 36**
- P.E.I. Mussels,
Pommes Frites,
White Wine-Garlic-Shallot Broth **gf**
- SMOKED SALMON PLATTER***
- 28**
- Red Onion, Capers, Egg,
Sour Cream, Arugula,
Pumpernickle
- GRILLED FAROE ISLAND
SALMON**
- 36**
- Signature Ratatouille,
Arugula, Balsamic Drizzle **gf**
- PETIT BRANZINO**
- 28**
- Pan Seared, Farro Salad,
Herb Vinaigrette
- QUICHE LORRAINE**
- 18**
- Leeks, Applewood Smoked Bacon,
Gruyere, Mixed Baby Greens
- BISTRO STEAK**
- 36**
- 8oz Hanger Steak, Maitre D Butter,
Pomme Frites **gf**
- STEAK TARTARE***
- 32**
- Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Pommes Frites,
Grilled Sourdough

SANDWICHES

- CROQUE-MONSIEUR** 18
Roasted Ham & Cheese,
Gruyère, Grain Mustard, Béchamel
CROQUE MADAME (Fried Egg Add \$3)
- SHRIMP ROLL** 24
Lemon Aioli, Butter Lettuce,
Fine Herbs, Top Split Brioche Bun
- HAMBURGER** 20
10oz House Blend, Lettuce,
Tomato, Onion, Brioche Bun
Add Cheese \$3
(Cheddar, Gruyère)

DESSERT

- PISTACHE PROFITEROLES** 15
Vanilla Ice Cream Filled Cream
- Puffs, Dark Chocolate Sauce,
Candied Almonds
- MOUSSE AU CHOCOLAT** 14
Dark Chocolate Sauce,
Vanilla Chantilly **gf**
- CRÈME BRULÉE**..... 13
A Classic made with
Fresh Vanilla Beans **gf**
- MADELEINE BASKET** 10
Freshly Baked
- GELATO & SORBET**..... 12
Ask about our daily flavors **gf**

- LA ROCCA Specialty Coffees**
- MIGHTY LEAF Organic Teas**

***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

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

TUCHER HELLES HEFE WEIZEN ... 8.5
Germany

BECK’S PREMIER 8.5
Germany

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 ROSÉ. 37
Pommery POP Pink (Split)

PROSECCO 14
Franzies & 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 15
Chateau Ste. Michelle, Columbia Valley ’22

CHARDONNAY. 23
Pouilly Fuisse, 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, Domaine Pichot, Loire Valley ’23

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
Dourthe “La Grande Cuvée” ’19

ST. EMILION 24
Château Perey Chevreuil, St. Emilion Grand Cru ’22

CABERNET SAUVIGNON 14
Joel Gott, CA ’21

CABERNET SAUVIGNON 16
Felizola, Bergerac-France ’19

CABERNET SAUVIGNON 18
DAOU, Paso Robles CA ’22

MERLOT 13
Fidelity Alexander 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

GRENACHE/SYRAH 14
Côtes-du-Rhône, Paul Jaboulet “Parallele 45” ’21