



Charcuterie board, 18-month Serrano ham,14.75
 saucisson, house made pâte, mustard and condiment

Domestic and imported cheeses,13.75
 Roquefort(sheep), Bijou(goat), Tomme de Savoie(cow)

P.E.I. mussels, white wine, shallots,11.50
 apple and curry sauce

Steak tartare, filet mignon,13.75 / 21.75
 hand chopped and made to order

Classic escargots, in shells,½dz 13.00
 persillade butter

House made duck leg confit,12.75
 Sarladaise potatoes, frisée

Oven roasted beet salad, shallots,12.00
 fresh goat cheese, Serrano ham crisp

Belgium endive salad, Roquefort,12.75
 Fuji apple and walnuts

Butter lettuce, haricots verts,9.50
 shallots, fines herbs, mustard vinaigrette

Soupe du marché,7.50

Prime hanger steak “a la plancha”,28.50
 - roasted shallot sauce and gratin Dauphinois
or
 - frites and bearnaise

Pan roasted half chicken, Brussel sprouts,25.00
 onion and bacon compote, chicken jus

Pan seared organic salmon, red beet puree,26.00
 yellow turnip, pickle beets

Mediterranean sea bass “a la plancha”,26.00
 celery root, baby carrot, saffron sauce

Slow braised beef cheeks “bourguignonne”,27.00
 roasted fingerling potatoes, mushrooms and lardons

Carnaroli risotto, baby spinach,23.00
 roasted Seacoast mushrooms, , Parmesan

Tartine camembert, 8oz natural beef burger,23.00
 mushrooms, baby arugula, black pepper nougatine

Croque Monsieur,15.50
 Premium Parisian ham and Comte cheese gratiné

Croque Madame, topped with a pan fried egg add 1.25

Split charge: 2.00

SIDES

Gratin Dauphinois 6.75
 Frites 5.75 Side aioli .50
 Sautéed mushrooms or French green beans 6.75

Chef de Cuisine – Christophe Santos

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduce the risk of foodborne illness