



Charcuterie board, 18-month Serrano ham,13.00
 saucisson, country style pâté, mustard and condiment

Domestic and imported cheeses,13.00
 Roquefort(sheep), Kunik(goat), Tomme de Savoie(cow)

P.E.I. mussels, white wine, shallots,11.50
 parsley, Dijon mustard broth

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, frisée salad,12.75
 tomato, croutons, Dijon mustard vinaigrette

Roasted beet salad, mixed greens,10.75
 aged Coach farm goat cheese, balsamic vinaigrette

Belgium endive salad, walnuts,12.00
 Fuji apple, Roquefort emulsion

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

Soupe du marché,6.50

Prime hanger steak “a la plancha”,27.50
 - roasted shallot sauce and gratin Dauphinois
or
 - frites and bearnaise

Pan roasted ½ chicken, country potatoes,25.00
 onions, mushroom, bacon lardons, chicken jus

Pan roasted monkfish,26.00
 Provençal fingerling potatoes, black olive sauce

Seared sea scallops, potato fondante,27.00
 saffron cauliflower purée, chorizo butter

Traditional veal “blanquette”,26.00
 rice pilaf, mushrooms, carrot and pearl onions

Roasted mushroom risotto,22.00
 braised leek, garlic confit, mushroom sauce

BB burger, 8oz natural beef, mushrooms,25.00
 seared foie gras, tomato confit, balsamic glaze

Croque Monsieur,15.50
 Premium Parisian ham and Comte cheese gratiné

Croque Madame, topped with a pan fried egg add 1.25

SIDES

Frites 5.75 Side aioli .50
 Gratin Dauphinois 6.75
 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