



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

Domestic and imported cheeses,13.75
 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, bacon crisp,12.75
 French lentil casserole, Dijon mustard vinaigrette

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

Roasted beets salad, mesclun.....11.75
 Coach farm goat cheese “en croûte”, balsamic reduction

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

Soupe du marché,6.50

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

- frites and bearnaise

Pan roasted half chicken, asparagus,25.00
 onion and bacon, chicken jus

New England cod, cannellini beans,27.00
 braised vegetables, chorizo oil

Seared organic Irish salmon,26.00
 English peas, young carrots, fingerling potatoes

Slow braised lamb shank “provencale”,27.00
 roasted garlic potatoes, exotic mushrooms

Carnaroli risotto, mushrooms,22.00
 English peas, mint oil, pea shoots

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

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