



Charcuterie board, 18-month Serrano ham,14.75
 saucisson, house made pâté, 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,13.75
 Sarladaise potatoes, mesclun

Carrot salad, orange, raisins, cumin,12.50
 Serrano ham, roasted hazelnuts

Warm asparagus salad, spring greens,12.75
 truffle vinaigrette, Parmesan crisp

Butter lettuce, haricots verts,9.75
 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

Chicken “Basquaise”, roasted onions, red and ...25.00
 green bell peppers, fingerling potatoes, espelette jus

Seared New England sea scallops,27.00
 Seacoast mushrooms, young carrot purée

Organic Faroe Island salmon, English peas,27.50
 pearl onions, lettuce, bacon, marble potatoes

Braised lamb shank, roasted vegetables,28.00
 cannellini bean casserole, natural lamb jus

Potato gnocchi, spring peas, ramps,24.00
 sugar snap peas, asparagus, tomato concassée

Tartine Savoyarde, 8oz natural beef burger,23.00
 tomme de Savoie, mushrooms, baby arugula

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 7.50
 Frites 6.50 Side aioli .50
 Sautéed mushrooms or French green beans 7.00

Chef de Cuisine – Christophe Santos

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