

Brunch

Hors D'oeuvres

Popovers *butter, mixed berry jam* | 5

Freshly Toasted Baguette *butter, cornichons* | 5

Escargot *garlic butter, crispy toast* | 21

Calamari *provencal garlic aioli, marinated cherry peppers* | 21

Crab Cake *remoulade, frisee, celery, blood orange, parsley, radish* | 27

Charcuterie & Cheese Board *chef selection of cured meats & cheeses* | 19/38

Steak Tartare* *shallots, parmesan, dijon, capers, shaved celery, sourdough* | 23

Truffled Burrata *shaved black truffle, truffled honey, melted scallions, toast points* | 26

Raw Bar

Local Oysters* *rotating oysters, champagne mignonette, cocktail sauce, lemon* | 3.5ea

Shrimp Cocktail *U-13 shrimp, cocktail sauce* | 19

Lobster Cocktail* *lemon, cocktail sauce* | 20

Seafood Plateau* *oysters, salmon tartare, shrimp, crab & lobster cocktail*
-available in small (75), medium (99) or large (125)-

Soup et Salad

French Onion Soup *gruyere, oxtail, croutons* | 17

Clam Chowder *yukon gold, bacon, oyster crackers* | 18

Frisee Lardon Salad *poached egg, green apple, mustard vinaigrette* | 18

Tuna Niçoise *seared local blue fin, potatoes, green beans, cherry tomatoes, pickled onion, niçoise olives, radish, soft boiled egg, mustard & labneh vinaigrette* | 21

Romaine & Kale Caesar *croutons, creamy parmesan dressing* | 17

Entrees

Breakfast

Brioche French Toast *caramelized bananas, maple syrup* | 17

Lemon Ricotta Pancakes *market berries, citrus creme, maple syrup* | 16

Croque Monsieur *ham, brioche, bechamel, gruyere, pommes frites* | 17

Croque Madame* *(add fried egg +4)*

Salmon Avocado Toast *everything cream cheese, pickled red onion, sourdough* | 18
(add an egg +4)

Eggs Benedict* *2 poached eggs, French ham, hollandaise, brunch potatoes* | 19
smoked salmon +4, crab cake +10, steak +12

French Omelet *bacon, sausage, or veggies, fines herbs, brunch potatoes* | 19

Duck Confit Hash* *poached eggs, harissa hollandaise* 24

Steak & Eggs* *7oz NY sirloin, bearnaise, brunch potatoes, garlic butter, 2 eggs any style* 32

Lunch

Broccoli Rubeen *grilled broccolini, sauerkraut, swiss cheese, brioche* | 16

Salmon Provencal *niçoise olives, melted fennel, cherry tomato nage, basil* | 22

Crispy Chicken Sandwich *b&b pickles, sweet potato roll, smoked bbq aioli* | 17

Frenchie Burger* *wagyu, raclette, caramelized onions, pork belly, brioche, cornichon aioli* | 28

Moules Frites * *calamari, fennel, tomato nage, pommes frites* | 28

Sides

Brunch Potatoes · Sausage · Bacon · Avocado · 2 eggs | 7

Pommes Frites · Pommes Puree · Grilled Asparagus · Broccolini · Sautéed Spinach · Roasted Carrots 10

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR COOKED TO ORDER FOODS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

MIMOSA

sub a little "je ne sais quoi"

·Peach · Cranberry · Guava · Grapefruit · Pineapple ·

ALL FOR ONE

(by the glass)

J. Lauren 'Blanquette de Limoux' | 15

Moet & Chandon 'Imperial', 187ml bottle | 28

Steinbock 'N/A Reislung Brut' | 14

ONE FOR ALL

(by the bottle) Choose three juices

J. Laurens 'Blanquette De Limoux', Brut | 60

Taittanger, 'La Francaise', Champagne | 120

Veuve Cliquot, Brut, Champagne | 175

BRUNCH COCKTAILS

Bloody Mary | 16

*reyka vodka, tomato, cornichon brine, herbs de provence,
horseradish, worcestershire, old bay, lemon*

Hugo Spritz | 16

st. germain, mint, sparkling wine, soda

Morning Tea | 17

corvus vodka, chai, cranberry, cointreau, lemon

Dancing Pepper | 17

*arette tequila blanco, ghost tequila, chinola passionfruit,
campari, pineapple, hot honey, lime*

French Exit | 18

citadelle gin, cointreau, lillet rosé, guava, lemon, pernod

Le Croissant | 20

espresso martini with a croissant foam

Traditionelle - Grey Goose Vodka, Espresso

Pain Au Chocolate - Liqueur de Chocolat · Amandes - Saliza Amaretto

COFFEE & TEA

Illy Coffee - coffee & espresso | 5 · capuccino & latte | 6

*Jenwey Tea | 6 - rochambeau black · earl grey · japanese
sencha moroccan mint · citrus chamomile · seasonal*