

A P P E T I Z E R S

BAKED GOAT CHEESE \$16

with tomato basil sauce

ESCARGOT \$16

cooked with garlic pernod butter and parsley

DUCK QUESADILLA \$22

with fresh guacamole

CHARCUTERIE BOARD \$22

assortment of cured meats, cheese, spreads, and fruit

CAPRESE SALAD \$12

tomato slices, fresh mozzarella, and basil drizzled with olive oil and balsamic vinegar

S O U P S & S A L A D S

SOUP DU JOUR \$7

*ask server for details

FRENCH ONION SOUP \$10

savory broth, caramelized onions, toasted baguette with melted swiss and parmesan cheeses on top

HOUSE SALAD \$5

served with house vinaigrette dressing

BEET & BLEU CHEESE SALAD \$16

mixed greens, beets, pecans, and bleu cheese with our house vinaigrette

WARM GOAT CHEESE SALAD \$15

mixed greens, strawberries, dried cranberries, and almonds served with our house vinaigrette

CAESAR SALAD \$8

romaine lettuce, parmesan cheese, croutons, and caesar dressing

E N T R E E S

BEEF BOURGUIGNON \$40

with mashed potatoes and vegetables

DUCK CONFIT \$30

served with sweet potato purée and vegetables with
lingonberry sauce

CHICKEN CORDON BLEU \$30

with gratin dauphinois, vegetables and a dijon mustard sauce

SALMON \$35

with jasmine rice and a piquillo pepper sauce

WHITE FISH \$35

with jasmine rice, vegetables, and an almondine sauce

PORK TENDERLOIN \$26

breaded pork with mashed potatoes, vegetables, and a dijon
mustard sauce

STEAK FRITES \$35

hanger steak with bordelaise sauce

CHICKEN DIJONNAISE \$28

sauteed chicken with dijon cream sauce, mashed potatoes,
and vegetables

SHRIMP LINGUINE \$26

with garlic, olive oil, and champagne sauce

-consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
-20% gratuity will be added to parties of 6 or more guests with the option to add more if you feel your server went above & beyond
-a 3% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry.
We do this in lieu of increased menu prices. Management will remove this charge upon request.

B E V E R A G E S

*free refills

*SODA \$3
coke, diet coke, sprite, lemonade
*UNSWEETENED ICED TEA \$3
regular or peach
*COFFEE \$3
*HOT TEA \$3
PERRIER \$4
FRENCH SODA \$4
flavors available will vary

CAPPUCCINO \$4
MOCHA \$4
LATTE \$4
\$0.50 syrups: caramel, vanilla,
hazelnut, sugar-free (flavor varies)
ICED COFFEE \$4
ICED LATTE/MOCHA \$5
ESPRESSO/DOUBLE \$3/\$5
HOT CHOCOLATE \$4
(add whipped cream \$0.50)

C O C K T A I L L I S T - B E E R L I S T

KIR ROYALE \$10
creme de cassis & champagne
FRENCH 75 \$10
gin, lemon juice, simple syrup, and
champagne
PARISIAN SUNSET \$11
coconut rum, pineapple juice, and
creme de cassis
KIR \$11
creme de cassis with chardonnay
FRENCH MARTINI \$12
vodka, chambord, and pineapple juice

KRONENBOURG 1664 \$6
france 5%
HACKER-PSCHORR \$6
germany 5.5%
CORONA \$5
mexico 4.6%
ANGRY ORCHARD \$7
crisp apple