

Hors-d'oeuvre

- Pastrami & Truffles Fondue** 13
Charred Red Pepper & Onion Chutney,
Toast, Served With Black Truffle Fondue
- Fig & Cheese Tartine** 11
Fig Jam, Port Salut, Honey Compressed Apples,
Candied Spicy Pecans, Baguette
- *foie Gras Sauté** 18
Orange-ginger Marmelade, Fermented Blueberries,
Sunny Side Up Quail Egg, Grilled Baguette
- Escargot** 13
Tarragon Absinthe Butter, Fresh Baked Croissant
- *tuna Tartare** 14
Avocado, Quail Egg,
Wasabi Caviar, Crostini

- *oysters Rockefeller** 12
Spinach, Gruyère, Parmesan, Bacon Lardon,
Chartreuse Crème
- Crispy Brussels Sprouts** 9
Bacon Lardon, Balsamic Glaze,
Sweet Chili

Assiette De Charcuterie & Fromage

- *charcuterie & Cheese Board** 21
Seasonal Cured Meats & Artisan Cheeses,
House Pickles, Local Honey,
Baguette

Les Soupes

- Soupe À L'oignon** 7
Caramelized Sweet Onions, Beef Jus,
Country Bread & Comté Cheese
- *lobster Bisque** 12
Lobster Claws & Knuckles, Saffron Foam,
Roasted Pepper Rouille Macaron

Salades

- Add Chicken 5 | Shrimp 6 | Salmon 9**
6 Oz New York Strip 12
- House** 8
Bibb Lettuce, Carrot, Radish
Compressed Fennel, Poppy Seed Vinaigrette
- Chopped** 9
Mixed Greens, Frisee, Cabbage, Steeped Figs,
Bleu Cheese, Candied Pecans,
Balsamic & Port Wine Vinaigrette
- Beets & Roquette** 10
Roasted Beets, Arugula, Cottage Cheese,
Candied Pecans, Orange Supremes,
Blackberry Vinaigrette
- Caesar** 9
Romaine Hearts, Parmesan, White Anchovies,
Shaved Pain Au Levain

- *tuna Niçoise** 19
Mixed Greens, Pickled Onion, Hard Boil Egg,
Fingerling Potatoes, Baby Heirloom Tomatoes,
Niçoise Olives, Sugar Snap Peas,
Mustard Dill Vinaigrette



LUNCH



Plats Principaux

- Mussels Provençale** 14
Heirloom Tomatoe Sauce, Niçoise Olives,
Capers, Herb Butter, Crostini
- Chicken Paillard** 15
Chicken, Arugula, Tomatoes, Fennel, Radish,
Orange Suprêmes, Avocado, Mustard Dill Vinaigrette
- Chicken & Croissant** 15
Crispy Fried Chicken, Butter Croissant,
Raclette Cheese Sauce
Add Egg 2
- Champagne Mac & Cheese**
Shrimp 14 | Lobster 18
Fresh Herbs, Raclette Cheese, Gruyère,
Asparagus, Parmesan Crust
- Duck Confit** 22
Compressed Pears, Sweet Potato Dauphinoise,
Amarena Cherries Bourdelaisse
- Bouillabaisse** 19
Mussels, Shrimp, Sea Bass, Fingerling Potatoes,
Saffron Broth, Rouille Grilled Baguette
- Steak Frites** 28
8 Oz. New York Steak, Truffle Pommes Frites,
Foie Gras Mushroom Sauce
- Scallop & Flounder Pappardelle** 22
Blackened Flounder, Seared Diver Scallop, Kale,
Baby Heirloom Tomatoes, Lemon Beurre Blanc
- Beef Stroganoff** 19
Grilled Beef Tenderloin, Wild Mushrooms Ragout,
Arugula, Parmesan, Ballerine Noodles,
Sweet Vermouth Cream
- Scottish Salmon** 21
Ginger & Carrot Mousseline,
Vegetable Bouquetière, Lemon Dill Beurre Blanc



Viennoiserie

- Pain Au Chocolate** 5.5
- Almond Croissant** 5.5
- Butter Croissant** 5
- Kouign Amann** 5.5
- Laminated Danish** 5



Sandwiches

Served With A Choice Of Pommes Frites,
Sweet Potato Frites Or House Salad

- Akaushi Ghost Burger** 13
Two 3.5 Oz. Patties, Ghost Pepper Cheese,
Avocado, Sweet Burger Bun, P.L.T.
Add Sunny-side Up Egg 2
- Croque Madame** 13
Gruyère, Morney Sauce, Sunny Side Up Egg,
Brioche And Your Choice Of:
Country Ham Or Smoked Turkey

- French Dip** 13
Roasted Prime Rib, Caramelized Onion,
Horseradish Creme, Gruyère, Au Jus, Pain Levain

- Blackened Flounder** 14
Avocado, Cole Slaw, Smoked Remoulade
Sweet Roll, House Pickles

- Croissant Blt** 13
Candied Bacon, Bibb Lettuce, Tomato,
Avocado, Dijonnaise, Arugula Aioli,
Fresh Baked Croissant
Add Sunny-side Up Egg 2

- The Pastrami** 13
House Cured Pastrami, Apple Sauerkraut,
Avocado, White American Cheese, Brioche

Crepes

- Prime Rib** 16
Wild Mushrooms Ragu, Grilled Onions,
Horseradish Aioli, Arugula, Roquefort
- Breakfast Crepe** 15
Ham, Gruyère, Soft Scrambled Eggs, Tomato Jam,
House Blueberry Sausage

- Banana Foster** 14
Banana Flambé With Brown Sugar & Rum,
Nutella, Vanilla Bean Ice Cream

Breakfast

- Soft Scramble** 9
Fresh Herbs, Raclette Cheese, Baguette
- Egg On Croissant** 10
Scrambled Eggs, Port Salut.
Add Ham, Smoked Turkey Or Bacon For 2
- Ricotta Pancakes** 13
Berries Compote, Honey Ricotta, Meringue Kisses
- Short Ribs Hash** 15
Spinach, Roasted Potatoes, Bacon,
Roasted Red Peppers, Poached Egg,
Hollandaise Sauce



*Thoroughly Cooking Food Of Animal Origin,
Including But Not Limited To Beef, eggs, Fish, Lamb,
Milk, Poultry, Or Shell-stock Reduces The Risk Of
Food-borne Illness. Young Children, The Elderly
And Individuals With Certain Health Conditions
May Be At A Higher Risk If These Foods Are
Consumed Raw Or Undercooked.