



mai

prix fixe - \$35

Choose one line from each group:

Escarole, Crouton, Crispy Shallot, Red Wine Vinaigrette

Local Spinach, Chèvre, Strawberry Vinaigrette

Spring Onion and Buttermilk Vichyssoise

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House-Made Gnocchi, Duck Confit, Fontina, Spring Pea

Marinated Beets, Cucumber, White Anchovy

Bayonne Ham, Mimolette, Brown Butter

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Yellow Fin. Tuna, Roasted Spring Onion, Carrot, Pea and Mint Pesto

Coq au Vin, Potatoes, Carrots, Mushrooms, Pearl Onions

Osso Buco, Kale, Creamy Polenta, Cippolini-Brandy Jus

à la carte

Hors d'Oeuvres

Soupes et Salades

Soupe à l'Oignon Gratinée - 8

Salade Verte - 6

Salade Frisée - 9*

Salade Niçoise - 12

Plateau de Fromages - 14

Mushroom & Cauliflower Gratin - 10

Beets, Crème Fraîche, Blue Cheese - 6

Asparagus, Fried Egg, Béarnaise - 8*

Savory Beignets - 8

Charcuterie

House Made Sausage - 14

Jambon de Bayonne - 10

Chicken Liver Pâté - 10

Duck & Pork Country Pâté - 10

All the Meats - 28

Entrées

Steak Frites: 12 oz NY Strip - 32

6 oz Skirt Steak - 20

Poulet Rôti (allow 25 minutes) - 19

l'Escalope de Saumon - 19*

Moules-Frites - 12*

Vegetarian Crêpe - 12

Assiettes

Gratin Dauphinois - 6

Pommes Frites - 5

Sautéed Greens - 5

Sautéed Asparagus - 6

Fresh Beignets

Half Dozen - 5

Full Dozen - 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.