

SOUPS & APPS

- SOUP DU JOUR**..... 9
- ONION SOUP GRATINEE**.....11
With Gruyère Cheese
- MIXED BABY GREENS** 9
Fresh Herbs, Shallots, Dijon Vinaigrette
gf, v
- BURGUNDY ESCARGOTS**.....12
In Lemon Garlic Butter *gf*
- TARTARE DE SAUMON***.....16
Handcut Salmon, Cucumber,
Charred Pineapple, Avocado,
Jalapeño, Key Lime Aioli,
Taro Chips *gf*
- TUNA TARTARE***..... 19
Edamame Purée, Mango,
Charred Scallion, Fresno Chili,
Ponzu, Wonton Crisp *gf*

SMALL PLATES

Add Chicken 7
Add Shrimp 10

- CHARRED BROCCOLINI & EGGPLANT**14
Roasted Garlic Hummus,
Kalamata Olive, Mint, Feta,
Preserved Lemon *gf, veg*
- LE PUY LENTIL SALAD**11
Shaved Garden Vegetables,
Fresh Herbs, Whole Grain
Mustard Vinaigrette *gf, v*
- ARUGULA & PARMESAN** 13
Local Baby Heirloom Tomato,
Lemonette Dressing *gf, veg*
- ROASTED BEET SALAD**.....14
Smoked Ricotta, Watercress,
Cara Cara Orange, Candied
Pecans, Orange Maple Vinaigrette
gf, veg
- CAULIFLOWER RISOTTO** 15
Carrot, Snow & Snap Peas,
Broccolini, Spinach, Lemon,
Fine Herbs, Shaved
Parmesan Reggiano *gf, veg*

BISTRO PLATES

ARTISAN CHEESE &
CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

LUNCH PLATES & specialties

**MOULES FRITES
"MARINIÈRE"**
23
P.E.I. Mussels, Pommes Frites,
White Wine-
Garlic-Shallot Broth *gf*

SMOKED SALMON PLATTER*
22
Red Onion, Capers, Egg, Sour
Cream, Arugula, Toasted
Brioche

GRILLED SALMON
25
Signature Ratatouille,
Arugula, Basil Pesto,
Red Pepper Coulis *gf*

DAYBOAT SWORDFISH
29
Crushed Chickpea Salad,
Zahtar Roasted Eggplant,
Watercress, Charred Lemon
gf

QUICHE LORRAINE
13
Leeks, Applewood
Smoked Bacon, Gruyere,
Mixed Baby Greens

VEGETABLE PLATE
19
Market Selection, Ratatouille,
Lentil Salad, Grilled
Portobello, Tempura
Zucchini Blossom *gf, v*

STEAK FRITES
38
Char-Grilled 10oz Creekstone
Farms Center Cut NY Strip,
Maitre D Butter,
Pomme Frites *gf*

STEAK TARTARE*
32
Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Pommes Frites,
Grilled Sourdough

FILET AU POIVRE
44
Pepper Crusted Beef
Tenderloin, Black Pepper
Brandy Sauce,
Pomme Frites *gf*

SALADS

- NIÇOISE SALAD** 18
Mixed Greens, Tomato,
Baby Sweet Peppers, Potato,
Haricots Verts, Eggs, Olives,
Anchovies, Albacore Tuna *gf*
(Seared Tuna Add \$7)
- SHRIMP BROCHETTE SALAD** 24
Grilled Shrimp, Lacinato Kale,
Shaved Crudites, Georgia Peach,
Toasted Quinoa,
Raspberry Vinaigrette *gf*
- GRILLED CHICKEN PAILLARD**..... 18
Lightly Pounded Marinated
Chicken Breast, Arugula, Fennel,
Local Heirloom Tomatoes,
Parmesan Reggiano *gf*

SANDWICHES

Served with Pommes Frites
or Mixed Baby Greens

- BLACKENED LOCAL FISH**..... 19
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun
- GRILLED CHICKEN** 15
Roasted Pepper, Portobello,
Balsamic Onions, Goat Cheese,
Tomato Jam, Arugula, Ciabatta
Add Cheese \$2
(Cheddar, Gruyère or Blue Cheese)
- CROQUE-MONSIEUR** 14
Roasted Ham & Cheese, Gruyère,
Béchalme
- CROQUE-MADAME**..... 16
Croque-Monsieur with Fried Egg
- HAMBURGER** 15
Romaine, Lettuce, Tomato,
Onion, Brioche Bun
Add Cheese \$2
(Cheddar, Gruyère or Blue Cheese)
- VEGAN BURGER** 16
Beyond Burger Patty, Romaine,
Lettuce, Tomato, Onion,
Potato Bun *v*
Add Vegan Cheddar Cheese \$2
- VEGETARIAN**..... 13
Roasted Pepper, Portobello,
Balsamic Onions, Goat Cheese,
Tomato Jam, Arugula,



**gf* Gluten Free *veg* Vegetarian
v Vegan

18% Gratuity will be added for parties of 7 or more.

* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses

FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28



SEVEN | 38 EXTRA | 5

Fromage

DELICE DE BOURGOGNE COW | SOFT

Triple Cream, Smooth,
Mushroomy

BRIE | COW | SOFT

Mild, Double-Cream, Supple

MORBIER | COW | SEMI SOFT

Pressed with Ash Line,
Mild, Sweet

RACLETTE DE SAVOIE COW | SEMI HARD

Pressed Raw Milk,
Fruity, Pungent

GRUYÈRE | COW | HARD

Aged 6 mo., Earthy, Nutty,
Intense, Switzerland

AGED CHEDDAR | COW | HARD

Crumbly, Mild Flavor (USA)

PARMESAN REGGIANO COW | HARD

Aged 18-24 months, Gritty
Texture, Fruity, Nutty (Italy)

MANCHEGO D.O.P. SHEEP | HARD

Aged 6 mo., Raw Milk, Semi
Cured, Tangy (Spain)

ROQUEFORT SHEEP | SOFT | BLUE

Raw Milk, Cave Aged,
Creamy, Sharp

CHABICHOU GOAT | SOFT

Natural Rind, Firm,
Creamy Texture

CHÈVRE BUCHETTE GOAT | SOFT

Fresh Goat Cheese with
Garlic & Herbs

Charcuterie

ROSETTE DE LYON

Hard Saucisson

GARLIC SAUSAGE

Semi-Hard Saucisson

CHORIZO

Spicy, Smoked
Paprika Sausage (Spain)

PATÉ DE CAMPAGNE

Country Style

JAMBON DE BAYONNE

Cured, Aged Ham

DUCK "HAM"

Smoked Duck Breast

DUCK PROSCIUTTO

Dry Cured

SALCHICHÓN IBÉRICO

Dry Cured

BEER

KRONENBOURG

France (Draft 500ml) 8

KRONENBOURG BLANC

France 7.5

TUCHER HELLES HEFE WEIZEN

Germany 7.5

BECK'S PREMIER

Germany 7.5

STELLA ARTOIS

Belgium 7.5

BUD LIGHT

St. Louis, MO. 7

MICHELOB ULTRA

St. Louis, MO. 7

FUNKY BUDDHA 'HOP GUN' IPA

Oakland Park, FL 7.5

ST PAULI GIRL

Non-Alcoholic, Germany 6.5

SPECIALTY COCKTAILS

ENZONI 15

Nolet's Gin, Campari, Lemon,
Simple Syrup, Grapes

LONDON CALLING 12

Pimms, Ginger Beer, Simple Syrup,
Lemon Juice, Muddled Cucumber &
Orange

PISTACHE MOSCOW MULE . . . 13

Tito's Handmade Vodka,
Ginger Beer, Lime, Fresh Basil

FRENCH 75 14

Hendrick's Gin, Sparkling, Lemon
Juice, Simple Syrup

LAVENDER MARTINI 14

Tito's Vodka, Dry Vermouth, Lime
Juice, Lavender Syrup

TRES AMIGAS 14

Patron Silver, St. Germain, Lime
Juice, Splash of Soda

PISTACHE SPRITZER 14

Lillet Rose, Sparkling

FRENCH PEAR MARTINI . . . 15

Grey Goose Le Poire,
St. Germain, Sparkling

WINES BY THE GLASS

Bubbly

CHAMPAGNE 22
Pommery, Apanage Brut, Reims, NV

CHAMPAGNE 28
Veuve Cliquot, Brut NV, Reims

CHAMPAGNE 37
Pommery Pop Pink, NV, Reims (Split)

PROSECCO (Split) 11
La Gioiosa Prosecco Treviso, Italy NV

SPARKLING 10
Blanc De Blancs, François Montand

SPARKLING 16
Rosé, Gérard Bertrand,
Crémant de Limoux '16

White & Rose

SAUVIGNON BLANC 10
Bordeaux Blanc, Franc Beauséjour,
France '19

SAUVIGNON BLANC 12
Sonoma Fumé Blanc, Ferrari Carano,
California '20

SAUVIGNON BLANC 16
Sancerre, Domaine de la Villaudière,
Reverdy '20

CHARDONNAY 11
Bernier '19

CHARDONNAY 15
Starmont, Carneros '17

CHARDONNAY
Pouilly Fuissé, Domaine Gonon '19 19

CHARDONNAY 21
Domaine Chavy Chouet, Bourgogne '17

PINOT GRIGIO 10
Santa Cristina, Italy '19

RIESLING 16
Trimbach, Alsace '18

CHENIN BLANC 12
Vouvray, Château de Valmer,
Loire Valley '16

ROSÉ 10
Côtes de Provence France,
Rue de St. Tropez, 83 '20

ROSÉ 16
La Chapelle Gordonne,
Côtes de Provence '17

Red

BORDEAUX BLEND 11
Château Clou du Pin '19

BORDEAUX BLEND 18
Château de Viaud, Lalande de Pomerol '18

CABERNET SAUVIGNON 13
Picket Fence, Alexander Valley, CA. '15

CABERNET SAUVIGNON 14
Joel Gott, California '18

MERLOT 10
Drum Heller, Columbia Valley '17

MALBEC 12
Petit Jammes, Cahors '19

PINOT NOIR 13
Ron Rubin, Russian River Valley, CA '16

PINOT NOIR 16
Bourgogne, Vignerons De Bel Air '17

GRENACHE/SYRAH 11
Côtes-du-Rhône,
Domaine La Grangette '15