

Raw Bar & Starters

Oysters - Bright herbal chartreuse mignonette

\$3.75 each

Shrimp Cocktail – Poached shrimp, citrusy yuzu cocktail sauce.

\$4.95 each

Mussels – Steamed PEI mussels, fragrant saffron citrus broth

\$15

Chateaux Royale – Raw bar tower, chilled oysters, shrimp & mussels.

\$48 (small) / \$90 (large)

Escargot – Classic Burgundy baked snails, Ricard parsley garlic butter.

\$16

Hors d' oeuvres

Onion Soup – Rich onion beef broth, Gruyère gratin, toasted crostini

\$13

Tuna Tartare – Hand cut tuna, avocado mousse, crispy shallots, pickled cucumber.

\$20

Grilled Artichoke – whole artichoke, lemon-tarragon aioli, fresh parmesan.

\$16

Salmon Rillettes – Smoked salmon spread, trout roe, grated horseradish, seeded cracker

\$13

Panisse – Creamy crisp Chick Pea fritters, whipped ricotta, honey, chili oil

Pâté de Campagne – Rustic pork pâté, tangy cornichons, grilled pugliese bread.

\$14

Chicken Liver Mousse – Silky mousse, pickled onions, demi baguette.
\$12

Steak Tartare – Hand-cut beef, truffle and dry-aged crema, demi baquette
\$19

Foie Gras – Seared duck liver, cinnamon brioche, macerated summer berries
\$20

Heirloom Carrots – whole baby carrots, harissa honey glaze, hazelnut puree
\$14

Table Shares

Crispy Pork Belly – Slow braised, frisée, pistachio, apricot gastrique.
\$16

Charcuterie Board – Chef's curated meats & cheeses.
\$22

Gougères – Warm gruyere black truffle cheese puffs, whipped truffle butter
\$16

Croquettes – Savory potato ham fritters, creamy mornay, Dijon crema.
\$12

Tarte Flambee – Alsatian- style flatbread, creme fraiche, caramelized onion, zuchinni
\$16

Corn Brulee – Tender charred corn, house-made custard, jalapeno
\$14

Ratatouille – Late summer vegetables, tomato sauce, fragrant herbs
\$14

Main Plates

Salmon – Pomegranate glaze, chilled quinoa, haricot vert, orange segments
\$32

Shrimp Tagliatelle – House-made vol au vent, Provençal sauce, summer vegetables
\$33

Pork Chop – Sweet pepper piperade, shaved fennel, sherry glaze.
\$32

Poisson au Frite – Beer glazed seabass, hollandaise foam, radicchio, gaufrettes
\$32

Roasted Cauliflower – pine nuts, curried couscous, and pistou.
\$27

Trout Meunière – Pan-seared, lemon orzo, almond brown butter.
\$30

Roast Chicken – Pan roasted, pommes purée, haricot verts, pan jus.
\$30

Swordfish – Grilled, harissa honey butter, panisse, brocolinni, sauce verde
\$36

Beef Bourguignon – Corn puree, succotash, pickled onion.
\$39

Duck – Pan seared, farro, pearl onions, fig reduction.
\$38

Aux Frites

Steak Frites – hanger, NY strip, or filet, classic fries.
\$36 / \$44 / \$48

Add au poivre sauce +\$4

Moules Frites – mussels, saffron-citrus broth. classic fries
\$22

Salads

Arugula – grilled corn, red onion, heirloom tomato, creamy herb dressing
\$13

Panzanella – heirloom tomato, cucumber, pickled red onion, ciabatta, balsamic vinaigrette
\$10

Radicchio – pickled grapes, cucumber, fennel, whipped goat cheese, balsamic reduction
\$10

Frisée Salad – poached egg, lardons, mustard vinaigrette.
\$13

Sides

- **Pommes Frites** – \$7
- **Duck Fat Potatoes** – \$11
- **Corn Brulee** – \$9
- **Pommes Purée** – \$9
- **Haricots Verts** – \$9