

DINNER MENU

small plates

- SOUP DU JOUR**..... 8.50
ONION SOUP GRATINEE..... 9.50
 with Gruyère Cheese



- LE PUY LENTIL SALAD** 🌿 12.00
 Shaved Garden Vegetables,
 Fresh Herbs, Brioche Croutons,
 Whole Grain Mustard Vinaigrette
- BURATTA & PLUMS** 🌿 18.00
 Local Buratta, Marinated Plums,
 Toasted Walnuts, Pain Perdu,
 Mint, Minus 8 Maple
 Vinaigrette
- ROASTED BEET SALAD** 14.00
 Whipped Ricotta, Arugula
 & Endive, Naval Orange
 Toasted Almonds,
 Honey & Tarragon Vinaigrette
- BABY GREENS
 & ENDIVE** 🌿 14.00
 Almonds, French Feta,
 Roasted & Shaved Fennel,
 Anjou Pear, Orange Segments,
 Honey & Tarragon Vinaigrette
- MIXED BABY GREENS** 🌿 ... 9.75
 Fresh Herbs, Shallots,
 Dijon Vinaigrette
- ARUGULA & PARMESAN** 🌿 13.50
 Cherry Tomato,
 Parmesan-Reggiano,
 Lemonette Dressing
- ROASTED CAULIFLOWER &
 BROCCOLINI** 🌿 14.00
 Capers, Espelette,
 Tomato Gremolata,
 Parmesan Reggiano,
 Roasted Garlic & Basil Aioli
- CAULIFLOWER
 TABBOULEH** 🌿 12.00
 Cucumber, Baby Artisan
 Tomatoes, French Feta, Parsley,
 Mint, Garlic Chips, Watercress,
 Toasted Pistachios, Roasted
 Garlic & Lemon Vinaigrette

- SWEET CORN RISOTTO**.... 14.00
 Roasted Local Corn,
 Confit Tomatoes, Boursin,
 Torn Basil, Piperade,
 Tomato Gremolata



- SMOKED SALMON**..... 20.50
 Red Onions, Capers, Eggs,
 Sour Cream, Toasted Brioche
- ZUCCHINI BLOSSOM
 BEIGNETS** 14.50
 Pontano Farms Zucchini
 Blossoms, Bay Scallops, Boursin,
 Tomato Compote, Pesto
- SEARED TUNA CRUDO**.... 19.50
 Avocado, Scallions, Opal Basil.
 Confit Peppers, Lemon
 Aioli, Fingerling Chips
- MOULES "MARINIÈRE"**.... 13.50
 P.E.I. Mussels, White Wine-
 Garlic Shallot Broth
- CRISPY SPANISH
 OCTOPUS**..... 17.00
 Roasted Fingerling Potatoes,
 Picholine Olives, Arugula
 Smoked Paprika Aioli,
 Piquillo Pepper, Sauce Basque
- TARTARE DE SAUMON** 15.00
 Smoked & Fresh Salmon,
 Avocado Mousse, Grapefruit,
 Ginger Oil, Pickled Shitake,
 Cilantro, Lemon Aioli,
 Brioche Croutons



- DUCK FOIE GRAS
 "TORCHON"** 28.00
 House Made, Quatre Epices,
 Compote Du Jour,
 Toasted Brioche
- PETIT STEAK TARTARE** ... 15.00
 Hand-Cut Tenderloin mixed
 with Traditional Condiments
- DUCK CONFIT** 22.00
 Frisée, Smoked Duck Lardons,
 House Vinaigrette,
 Brioche Croutons
 (Add Poached Egg 2.50)



- BURGUNDY ESCARGOTS** 13.00
 In Lemon Garlic Butter

🌿 Vegetarian Items

BISTRO PLATES

ARTISAN CHEESE & CHARCUTERIE SELECTION
 CHOICE OF 3 | 17.00 CHOICE OF 5 | 27.00 CHOICE OF 7 | 36.00
 (full selections on back)

ASK FOR

FRITE SHEET

OUR NEW

main plates



- MOULES FRITES "MARINIÈRE"**..... 26.00
 Prince Edward Island Mussels, White Wine-Garlic-Shallot Broth,
 Pommes Frites
- GRILLED SALMON**..... 28.00
 Toasted Wild Rice, Lavender, Butternut Squash, Snow Peas,
 Pickled Cranberries, Red Wine Gastrique
- MAHI MAHI** 32.00
 Char-Grilled, Summer Sweet Corn Risotto, Confit Tomatoes,
 Boursin, Piperade, Tomato Gremolata, Basil Beurre Blanc



- GRILLED CHICKEN PAILLARD**..... 22.00
 Arugula, Cherry Tomatoes, Shaved Parmesan-Reggiano,
 Lemonette Dressing
- HUDSON VALLEY DUCK BREAST** 32.00
 Pan Roasted, Caramelized Fennel, Snow Peas,
 Marinated Plums, Candied Walnuts, Stone Fruit Jus
- BELL & EVANS CHICKEN BREAST** 29.00
 Bone-In, Pan Roasted, Baby Artisan Tomatoes,
 Roasted Local Corn, Sautéed Broccolini,
 Fines Herbes Pommes Dauphine, Roasted Garlic & Black Truffle Jus
- COQ AU VIN** 28.00
 Red Wine Braised Bell & Evans Chicken,
 Roasted Button Mushrooms, Lardons, Pearl Onions,
 Butter Basted Carrots & Potatoes, Red Wine Jus



- STEAK FRITES**..... 38.00
 10oz Creekstone Farms Center Cut NY Strip,
 Maître D' Butter, Pommes Frites
- STEAK TARTARE**..... 34.00
 Hand Cut Tenderloin mixed with Traditional Condiments,
 Pommes Frites
 (Add Egg Yolk 1.50)
- FILET AU POIVRE**..... 39.00
 Pepper Crusted Beef Tenderloin,
 Black Pepper Brandy Sauce, Pommes Frites
- HAMBURGER** (USDA Prime Beef) 16.00
 Romaine Lettuce, Tomato, Onion, Brioche Bun, Pommes Frites
 (Add Cheddar, Gruyère or Blue Cheese \$1.75)
- HERITAGE PORK TENDERLOIN**..... 29.00
 Char-Grilled, Roasted Local Corn, Fingerling Potatoes,
 Confit Tomatoes, Cilantro, Citrus Soy Pork Jus



- VEGETABLE PLATE** 🌿 22.00
 Market Selection, Ratatouille, Lentil Salad,
 Grilled Portobello, Tempura Zucchini Blossom

\$6 SHARING CHARGE FOR ENTREES

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

side dishes

- TRUFFLE MAC & CHEESE**... 12.00 **GARLIC HARICOTS VERTS**.... 7.00
TRUFFLE & BLUE FRIES 12.00
MASHED POTATOES 7.00 **STEAMED ASPARAGUS** 8.00
POMMES FRITES..... 7.00 **RATATOUILLE**..... 7.00