

Claudette



les HORs d'ŒUVRES

Cucumber & Tomato Salad 13
polenta croutons, nigella, za'atar, basil

Sweet Potato Falafel 14
housemade harissa, pickled chilies

Crispy Artichokes 13
scallion chermoula, fresno chili, mint

Truffle Hummus 18
*housemade flatbread, confit garlic, olive oil
without truffle 10 | additional flatbread +5*

les SALADES

Crispy Kale 15
smoked ricotta, pickled apples

Bibb Lettuce 12
*champagne-dijon vinaigrette
shabazi breadcrumbs*

Warm Quinoa 15
braised peppers, tomato & cucumber salad

Roasted Beets 16
*horseradish, summer greens
parmesan, roasted almonds*

ADDITIONS *add to any salad*

Grilled Chicken 8

Pan Roasted Salmon 10

Lamb Kefta 10

les SANDWICHES

Chicken B.L.T. 17
*applewood smoked bacon, avocado
lemon aioli, pommes frites*

Croque Monsieur 17
*country ham, bechamel, gruyere
brioche, house salad*

Lamb Burger 19
*pickled onion, gruyere, potato bun
paprika aioli, pommes frites*

les ENTRÉES

Pan Roasted Arctic Char 24
summer corn, shiitake, oven-dried tomatoes, pernod butter

Steak Frites 26
7 ounce new york strip, pommes frites

GARNITURES each 8

Green Beans
garlic butter, poppy & sesame seeds, lemon

Pommes Frites
ras al hanout, paprika aioli

Brussels Sprouts
bacon, lemon, champagne vinegar

Executive Chef Abri Bokovza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness