

Claudette



FOR THE TABLE

À PARTAGER

Boulangerie 15
basket of fresh pastries

Truffle Hummus 18
black truffle, confit garlic, olive oil

GOURMAND

Sweet Potato Falafel 14
housemade harissa, pickled chilies

Lamb Kofta 15
za'atar yogurt, ginger, arugula

les SALADES

Cucumber & Date Salad 10
toasted walnuts, fresh herbs, horseradish

Bibb Lettuce Salad 12
champagne-dijon vinaigrette, shabazi breadcrumbs

Crispy Kale Salad 15
smoked ricotta, pickled apples

Roasted Beet Salad 16
horseradish, spring greens, parmesan, roasted almonds

les ENTRÉES

French Toast 16
brioche, seasonal fruit, almonds, cinnamon yogurt

Shakshouka 17
farm eggs, tomato, cilantro, crème fraîche

Wild Mushroom Omelette 15
herb sautéed mushrooms, garlic, goat cheese

Eggs Benedict 18
poached eggs, frisée, ham, hollandaise

Cured Salmon & Eggs 19
soft scrambled eggs, salmon roe, crème fraîche, grilled bread

Lamb Burger 19
pickled onion, gruyère, potato bun, paprika aioli, frites

les GARNITURES

each 8

Grilled Bacon
applewood smoked

Pommes Frites
ras al hanout, paprika aioli

Green Beans
garlic butter, poppy & sesame seeds

Executive Chef Ari Bokovza

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