

Claudette



les HORRS & ŒUVRES

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

Sweet Potato Falafel 14
housemade harissa, pickled chilies

Crispy Artichokes 13
shaved parmesan, ramp chermoula

Truffle Hummus 18
*housemade flatbread, confit garlic, olive oil
without truffle 10*

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, spring 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, gruyère, potato bun
paprika aioli, pommes frites*

les ENTRÉES

Grilled Branzino 24
spring pea hummus, fregola, pickled chilies

Steak Frites 26
7 ounce new york strip, pommes frites

GARNITURES

each 8

Shishito Peppers
charred lemon, kibbeh spice

Pommes Frites
ras al hanout, paprika aioli

Green Beans
garlic, lemon, poppy & sesame seeds

Executive Chef Abri Bokovza

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