

Claudette



les HORS d'ŒUVRES

Green Lentil Soup 13
baharat whipped yogurt, crispy chickpeas

Sweet Potato Falafel 14
housemade harissa, pickled chilies

Creamy Burrata 21
tomato jam, grilled country bread

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, winter 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
cucumber, dates, horseradish, walnuts

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