Claudette

SIDE OF HARISSA • ASK YOUR SERVER •

les HORS d'OEUVRES

Moroccan Carrots 11
mint, pistachio, chili

Sweet Potato Falafel 14
house made harissa, pickled chilies

Roasted Romanesco 13
white raisins, almonds, vadouvan, whipped ricotta

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, 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, gruyère
brioche, house salad

Lamb Burger 21
agu's pickles, gruyère, pretzel bun
harissa ketchup, pommes frites

les ENTRÉES

Pan Roasted Atlantic Salmon 24
beet hummus, chickpea salad, dill, horseradish

Steak Frites 26
7 ounce new york strip, pommes frites

GARNITURES
each 8

Cannellini Beans
garlic, parmesan, toasted breadcrumbs

Pommes Frites
ras al hanout, paprika aioli

Brussels Sprouts
bacon, lemon, champagne vinegar

Executive Chef Ari Bokovza

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