

# 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  
*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