

Marseille

Oyster
Happy Hour
daily 3:30 - 5:30

brasserie * café * bar a vins

Lunch Service
monday - friday
12 - 3:30 PM

HORS D'OEUVRE

SOUPE A L'OIGNON
cave aged gruyere, crostini 16.

ESCARGOTS EN PERSILLADE
baguette crostini 18.

DUCK LIVER MOUSSE
port wine gelée 21.

HARICOTS VERT SALADE
crumbled goat cheese, fine
herbs, dijon vinaigrette 18.

HEIRLOOM TOMATOES
sherry vinegar, shallots, basil,
extra virgin olive oil 19.

SALMON TARTARE*
avocado, spicy aioli,
sesame seeds, watercress 21.

Salades et Sandwiches

GRILLED CHICKEN SALAD vegetable spaghetti salad, celeriac remoulade,
mixed greens, cherry tomatoes, mustard vinaigrette, toasted almonds 24.

SALADE NIÇOISE*
grilled yellowfin tuna, tomatoes, cucumbers, haricots vert, potatoes, egg 28.

LUMP CRAB SALAD asparagus, shaved fennel, grapefruit,
marinated tomatoes, chives, saffron-grapefruit vinaigrette 32.

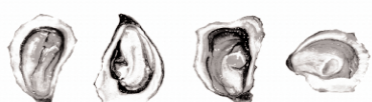
PAN BAGNAT
imported tinned tuna, egg, tomato, onion, romesco, baguette 21.

CROQUE MADAME* griddled bistro ham & gruyere on brioche
topped with mornay & a sunnyside up egg, petite salade 24.

AVOCADO TOAST* toasted sourdough, two sunnyside up eggs,
pico de gallo, radish, petite salade 22.

ROAST TURKEY BAGUETTE
bacon, arugula, sundried tomato aioli, petite salade 23.

SOUP AND SALAD
choice of onion soup or soup du jour with a small salade verte 22.



HUÎTRES

1/2 dozen east coast oysters
\$22

LE FROMAGE

Selection of Murray's
Cave Aged Cheese
1 / \$9 3 / \$22

Sides

haricots vert 9.

roasted rainbow carrots 8.

garlicky sautéed spinach 9.

pommes frites or purée 8.

Plats Principaux

AVOCADO OMELETTE spinach, goat cheese, petite salade 22.

LORRAINE OMELETTE gruyere, bacon, fines herbs, petite salade 23.

EGGS BENEDICT* canadian bacon or smoked salmon,
english muffin, petite salade 24.

CHICKEN SCHNITZEL
arugula, castelvetro olives, grated caciocavallo cheese 28.

SUMMER RISOTTO
corn, peas, tomatoes, crème fraîche, parmesan 24.

VEGETABLE COUSCOUS zucchini, eggplant, cauliflower, carrots, purple potatoes,
garbanzo beans, dates, almonds, moroccan tomato sauce 26.

MOULES MARINIÈRE
shallots, garlic, butter, white wine bouillon, pommes frites 28.

GRILLED SALMON*
ratatouille niçoise, sautéed broccolini 34.

SKATE WING MEUNIÈRE
French lentils, sautéed spinach, beurre blanc 28.

STEAK FRITES*
8oz. angus beef, béarnaise sauce, pommes frites 34.

BURGER AMÉRICAIN*
sharp cheddar, lettuce, tomato, onion, pickles, pommes frites 26.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness

Executive Chef Xavier Monge