

Brunch

Bon Appetit Toujours

Hors D'oeuvres

Pop Overs *butter, mixed berry jam* 5

Freshly Toasted Baguette *butter, cornichons* 5

Escargot *garlic butter, crispy toast* 21

Calamari *provençal garlic aioli, marinated cherry peppers* 21

Crab Cake *remoulade, friséé, celery, blood orange, parsley, radish* 27

Charcuterie & Cheese Board *chef selection of cured meats & cheeses* 19/38

Steak Tartare* *shallots, parmesan, dijon, capers, shaved celery, sourdough* 21

Truffled Burrata *shaved black truffle, truffled honey, melted scallions, toast points* 26

Raw Bar

Local Oysters* *rotating oysters, champagne mignonette, cocktail sauce, lemon* 3.5ea

Crab Cocktail* *chives, dijon vinaigrette, house chips* 24

Shrimp Cocktail *U-13 shrimp, cocktail sauce* 19

Lobster Cocktail* *lemon, cocktail sauce* 20

Seafood Plateau* *oysters, salmon tartare, shrimp, crab & lobster cocktail*

-available in small (75), medium (99) or large (125)-

Soup et Salad

French Onion Soup *gruyère, oxtail, croutons* 17

Clam Chowder *yukon gold, bacon, oyster crackers* 18

Frisee Lardon Salad *poached egg, green apple, mustard vinaigrette* 18

Tuna Niçoise *seared local blue fin, potatoes, green beans, cherry tomatoes, pickled onion, niçoise olives, radish, soft boiled egg, mustard & labneh vinaigrette* 19

Romaine & Kale Caesar *croutons, creamy parmesan dressing* 17

Entrees

Breakfast

Brioche French Toast *caramelized bananas, maple syrup* 17

Lemon Ricotta Pancakes *market berries, citrus crème, maple syrup* 16

Croque Monsieur *ham, brioche, béchamel, gruyère, pommes frites* 17

Croque Madame* *(add fried egg +4)*

Salmon Avocado Toast *everything seasoning cream cheese, pickled red onion, 18
grilled sourdough (add an egg +4)*

Eggs Benedict* *2 poached eggs, French ham, hollandaise, brunch potatoes 19
smoked salmon +4, crab cake +10, steak +12*

French Omelet *bacon, sausage, or veggies, fines herbs, brunch potatoes* 19

Duck Confit Hash* *poached eggs, harissa hollandaise* 24

Steak & Eggs* *7oz NY sirloin, béarnaise, brunch potatoes, garlic butter, 2 eggs any style* 32

Lunch

Broccoli Rueben *grilled broccolini, sauerkraut, swiss cheese, brioche* 16

Salmon Provençal *niçoise olives, melted fennel, cherry tomato nage, basil* 20

Crispy Chicken Sandwich *b&b pickles, sweet potato roll, smoked bbq aioli* 17

Frenchie Burger* *wagyu, raclette, caramelized onions, pork belly, brioche, cornichon aioli* 28

Moules Frites ** calamari, fennel, tomato nage, pommes frites* 28

Chilean Sea Bass *saffron & clam velouté, kale, fregola, espelette oil* 42

Sides

Brunch Potatoes · Sausage · Bacon · Avocado · 2 eggs 7

Pommes Frites · Pommes Puree · Grilled Asparagus · Broccolini · Sautéed Spinach · Roasted Carrots 10

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR COOKED TO ORDER FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MIMOSA

sub a little “je ne sais quoi”

· Cassis · Passionfruit · Peach · Cranberry · Guava · Grapefruit ·
· Pineapple · Citrus Chamomile · Apple Cider Tea ·

ALL FOR ONE

(by the glass)

J. Lauren ‘Blanquette de Limoux’ 15

Moet & Chandon ‘Imperial’, 187ml bottle 28

Steinbock ‘N/A Reisling Brut’ 13

ONE FOR ALL

(by the bottle) Choose three juices

J. Laurens ‘Blanquette De Limoux’, Brut 60

Taittanger, ‘La Francaise’, Champagne 120

Veuve Cliquot, Brut, Champagne 175

BRUNCH COCKTAILS

Bloody Mary 16

*reyka vodka, tomato, cornichon brine, herbs de provence,
horseradish, worcestershire, old bay, lemon*

The Monologue 17

union sacre edelzwicker orange wine spritz, lemon, lillet rouge float

Hugo Spritz 16

st. germain, mint, sparkling wine, soda

Morning Tea 17

corvus vodka, chai, cranberry, cointreau, lemon

Dancing Pepper 17

*arette tequila blanco, ghost tequila, chinola passionfruit,
campari, pineapple, hot honey, lime*

French Exit 18

citadelle gin, cointreau, lillet rosé, guava, lemon, pernod

Brennan’s Foster Eggnog 18

ozama anejo rum, brown sugar, banana liqueur, walnut bitters, egg

COCKTAILS DE CAFE

Le Croissant 20

espresso martini with a croissant foam

Traditionelle - Grey Goose Vodka, Espresso

Pain Au Chocolate - Liqueur de Chocolat · Amandes - Saliza Amaretto

Bette Butter 18

baby jane bourbon, brown butter, licor 43, hot coffee

COFFEE & TEA

Illy Coffee - coffee & espresso 5 · capuccino & latte 6

**Jenwey Tea 6 - rochambeau black · earl grey · japanese sencha
moroccan mint · citrus chamomile · seasonal**