

BRASSERIE

292

APPETIZERS

BISQUE rich lobster stock, butter poached Maine Lobster, sherry, cream, biscuit croutons	12.00
SALAD MAISON Boston bib lettuce, baby red romaine, wine poached pear, walnut vinaigrette, Bleu d' Auvergne cheese	12.00
FOIE GRAS PARFAIT Madeira, brandy, shallots, dijon	13.00
ESCARGOTS garlic, shallot, parsley, butter	12.00 / 16.00
GRILLED CAESAR baby red romaine, garlic rubbed baguette crouton, breaded soft egg, Pecorino	12.00
ONION SOUP GRATINEE sourdough, fresh herbs, gruyere	8.00
FRIED OYSTERS celery root relish, harissa aioli	15.00
GRILLED MARINATED FRESH SARDINES shallot, lemon, fresh thyme, bay, shaved fresh fennel, grilled baguette, Dijon	12.00
CHARCUTERIE-CHEESE PLATE house cured HV duck "ham", imported herbs provence salumi, duck rillettes, imported cheeses, truffle almonds, onion-red wine jam	16.00

LA MER	
OYSTERS	CLAMS
BLUE POINT 2.50 EACH	L.I. LITTLENECKS on the 1/2 Shell 1.50 EACH
DAILY OYSTER M/P	
CLASSIC SHRIMP COCKTAIL lemon, fresh horesradish 2.50 EACH	POULPE Grilled PORTUGUESE OCTOPUS confit fingerlings, pickled grape tomatoes, Moroccan dry cured olive, shaved fennel 14.00

Tartares

CLASSIC
hand cut sirloin, brandy, shallot, caper, Dijon

14.00

GOLDEN BEET
cashew, truffle, Dijon, puffed amaranth

11.00

SALMON
olive, scallions, avocado-tarragon aioli, potato crisps

13.00



PLAT DU JOUR

TUESDAY
3 COURSE
PRIXE FIXE
Chef's Inspiration
32.00

WEDNESDAY
COQ AU VIN
20.00

THURSDAY
FRESH PASTA
Chef's Inspiration
20.00

FRIDAY
MARKET FISH
M/P

SATURDAY
COTE DE BOEUF
14 day dry aged ribeye,
sauce Bordalaise
38.00

SHELLFISH SUNDAY
Clams • Oysters • Shrimp
1.50 EA
Maine Lobster (Chef's Inspiration)
M/P

ENTREES

LAPIN AU VIN braised Fazio Farms rabbit, capers, tomato, Castelvetrano olives, fresh herbs, white wine	28.00
SEARED FAROE ISLAND SALMON roasted butternut, warm baby kale, shiitake vinaigrette	26.00
GRILLED HERITAGE PORK TENDERLOIN bacon braised brussels, confit apple, brown butter spätzle	25.00
DRY AGED NY STRIP AU POIVRE pan roasted, cracked pepper crust, cognac, demi, double cream	35.00
SIMPLY GRILLED BROOK TROUT lemon, thyme, bay leaf, pommes puree, sautéed baby spinach, lemon oil, fleur de sel	23.00
ROASTED AND STUFFED ACORN SQUASH local grains, baby kale, dried cranberries	20.00
COD AND CHOWDER house smoked bacon, fingerling potatoes, lobster cream, baby vegetables, fennel pollen	24.00
BOUILLABAISSE 292 fin fish and shellfish slow simmered in a rich lobster stock infused with pastis, garlicy rouille, grilled baguette	30.00
SEARED HV DUCK BREAST caramelized onion-red wine jam, chestnut and foie gras	28.00
PARISIENNE GNOCCHI roasted mushrooms, brown butter, baby kale, brandy, boursin	18.00
TRUFFLE ROASTED BREAST OF CHICKEN truffle demi, pommes puree, haricot verts	25.00
CLASSIC DUCK CONFIT warm bacon and fingerlings, whipped acorn squash, cider glaze, pickled butternut	27.00
RED WINE BRAISED NZ LAMB SHANK farro-parmesan risotto, roasted root vegetables	24.00

Frites

14OZ DRY AGED NY STRIP with Maître `D butter or Béarnaise	34.00
BRASSERIE BURGER fresh ground American Kobe, melted brie, crispy onions, classic garnish, (au Cheval \$2)	14.00
BUTCHER STEAK with Maître `D Butter or Béarnaise	22.00
MOULES PROVENCAL white wine, garlic, herbs, tomato, butter	17.00

SIDES

Caramelized Brussels Sprouts
Pommes Frites
Garlicky Kale
Pommes Purée
Fricassee of Wild Mushrooms
Haricot Verts
6.50

KITCHEN HOURS

BRUNCH	SUNDAY	11AM - 4PM
LUNCH	TUES-FRI	11AM - 4PM
SUPPER	TUES-THU	4PM - 9:30PM
	FRIDAY	4PM - 10:30PM
{ CLOSED }	SATURDAY	2PM - 10:30PM
	SUNDAY	4PM - 8PM

Private dining room
available for parties up to 30

Off premise catering
also available.