

RESTAURANT WEEK
DINNER
2026



\$40
select one appetizer, one entrée
& one dessert

LES HORS D'OEUVRES

CHESTNUT SOUP

creamy chestnut base, and crostini, topped with
chestnut mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

ESCARGOTS SAUVAGES DE BOURGOGNE

garlic, parsley, butter, baguette

STEAK TARTARE

quail egg, cornichons, capers, tomato jam, crostini

COUNTRY PÂTÉ

cornichons, frisée salad, grain mustard

LIBERTÉ SALAD

lettuce, tomato, cucumber, chickpeas, blue cheese,
croutons, house vinaigrette ^v

CAESAR SALAD

parmesan cheese, boquerones, garlic croutons,
black pepper

ENDIVE AND BITTER GREENS

pear, fennel, radish, blue cheese dressing,
spiced walnuts ^{v, gf}

BEET CARPACCIO

burrata, toasted hazelnuts, pomegranate seeds,
mandarin orange slices, basil oil ^{v, gf}

LES ENTRÉES

BOEUF BOURGUIGNON

red wine braised beef, bacon, carrots,
pearl onions, mushrooms, smashed potatoes ^{gf}

FETTUCCHINE BOLOGNESE

ground beef & pork, tomatoes, fennel seed,
garlic, pecorino romano cheese

TROUT AMANDINE

green beans, almonds ^{gf}

COULOTTE STEAK FRITES

petite salad, peppercorn sauce,
served with frites ^{gf}

LIBERTÉ DOUBLE PATTY BURGER

double patty Black Angus Beef, caramelized
onion jam, pickled red onions, cheddar cheese,
olive oil bun, served with frites

NY STRIP STEAK AU POIVRE +15

asparagus, sautéed mushrooms, garlic confit,
green peppercorn sauce ^{gf}

SEARED FILET MIGNON +15

potato purée, asparagus,
truffle port sauce ^{gf}

ROASTED HALF CHICKEN AU JUS

served with potato purée, caramelized
pearl onions, trumpet mushrooms

PENNE AUX CHAMPIGNONS

mixed mushrooms in a truffle cream sauce

MOULES FRITES

white wine, pernod, fish fumet, shallot, fennel,
confit garlic, thyme, served with frites ^{gf}

SEARED SALMON

potato purée with smoked white fish, medley of
vegetables, asparagus, corn velouté, pickled
mustard seeds ^{gf}

COQ AU VIN

smashed potatoes, mushrooms, baby carrots, pearl
onions, bacon, red wine jus ^{gf}

LAMB SHANK +15

slowly braised lamb shank with polenta, roquefort
and ratatouille Provençale ^{gf}

LOUP DE MER +15

seared & butterflied whole branzino, Israeli
couscous, zucchini caponata, arugula & fennel
salad with tarragon vinaigrette, vadouvan beurre
blanc

LES SUCRÉES

FLAN À LA VANILLE
vanilla custard, caramel sauce ^{gf}

POT DE CRÈME AU CHOCOLAT
vanilla chantilly ^{gf}

TARTE AU CITRON
lemon custard, raspberry gelée, berries, vanilla chantilly,
vanilla red wine reduction

TARTE AU FROMAGE
basque-style pumpkin cheesecake, vanilla
chantilly, ginger jelly

SORBET
seasonal selection ^{vegan, df, gf}

ICE CREAM
seasonal selection ^{v, gf}

LES GARNITURES

FRITES 8.95
french fries, herbs de provence ^{v, gf}

SMASHED POTATOES 6.95
chives, black pepper ^{v, gf}

MACARONI AU GRATIN 15.95
smoked gruyère cheese, mornay
sauce ^v
add bacon +3

GREEN BEAN AMANDINE 7.95
brown butter, almonds, lemon ^{v, gf}

BEETS 7.95
poached, beets, chèvre, sliced walnuts,
pomegranate molasses ^{gf}

BRANDADE CROQUETTES 12.95
cod & yukon potato croquettes,
New England style tartar sauce
^{gf}

WINE SPECIALS

\$8 per glass or \$30 per bottle

House White Wine

House Red Wine

V- Vegetarian | GF- Gluten Free | Vegan

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs. Service fees are not tips. Tips are not expected, but always appreciated.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS***

RESTAURANT WEEK
BRUNCH
2026



\$25
select one appetizer, one entrée
& one dessert

LES HORS D'OEUVRES

CHESTNUT SOUP

creamy chestnut base, and crostini, topped with chestnut mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

LIBERTÉ SALAD

lettuce, tomato, cucumber, chickpeas, blue cheese, croutons, house vinaigrette ^v

LES ENTRÉES

AVOCADO TOAST

thick-cut sourdough, avocado, sherry vinaigrette, frisée salad, poached eggs, served with home fries ^v

EGGS BENEDICT

thyme-rosemary ham, poached eggs, hollandaise, english muffin, petite salad, served with home fries

CHICKEN PAILLARD SANDWICH

pan seared chicken breast, gruyère cheese, provolone cheese, pickles, tomato,
arugula, spicy honey barbecue aioli, olive oil bun, served with fries

LOX BENEDICT

smoked salmon, arugula, poached eggs, hollandaise, english muffin, petite salad, served with home fries

LIBERTÉ DOUBLE PATTY BURGER

double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, olive
oil bun, served with frites

CROQUE MONSIEUR

marinated ham, gruyère cheese, mornay sauce, pain de mie, petite salad

FETTUCINE BOLOGNESE

ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese

LES SUCRES

FLAN À LA VANILLE

vanilla custard, caramel sauce ^{gf}

POT DE CRÈME AU CHOCOLAT

vanilla chantilly ^{gf}

SORBET or ICE CREAM

seasonal selection

TARTE AU FROMAGE

basque-style pumpkin cheesecake, vanilla chantilly,
ginger jelly

TARTE AU CITRON

lemon custard, raspberry gelee, berries, vanilla
chantilly, vanilla red wine reduction

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RESTAURANT WEEK
LUNCH
2026



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LES HORS D'OEUVRES

LIBERTÉ SALAD

lettuce, tomato, cucumber, chickpeas, blue cheese,
croutons, house vinaigrette ^v

CAESAR SALAD

parmesan cheese, boquerones, garlic croutons,
black pepper

ENDIVE AND BITTER GREENS

pear, fennel, radish, blue cheese dressing,
spiced walnuts ^{v,gf}

BEET CARPACCIO

burrata, toasted hazelnuts, pomegranate seeds,
mandarin orange slices, basil oil ^{v,gf}

CHESTNUT SOUP

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chestnut mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

ESCARGOTS SAUVAGES DE BOURGOGNE

garlic, parsley, butter, baguette

COUNTRY PÂTÉ

cornichons, frisée salad, grain mustard

LES ENTRÉES

CROQUE MONSIEUR

marinated ham, gruyère cheese, mornay sauce, pain de mie, petite salad

CRISPY COD SANDWICH

fried Icelandic Cod on an olive oil bun, served with fries, coleslaw and tartare sauce

CHICKEN PAILLARD SANDWICH

pan seared chicken breast, gruyère cheese, provolone cheese, pickles, tomato,
arugula, spicy honey barbecue aioli, olive oil bun, served with fries

AVOCADO TOAST

thick-cut sourdough, avocado, sherry vinaigrette, frisée salad, poached eggs, served with home fries ^v

LIBERTÉ DOUBLE PATTY BURGER

double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, olive
oil bun, served with frites

FETTUCCHINE BOLOGNESE

ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese

POTATO TURNIP MILLE-FEUILLE

served with leek soubise and mushrooms duxelles (v)

LES SUCRES

FLAN À LA VANILLE

vanilla custard, caramel sauce ^{gf}

POT DE CRÈME AU CHOCOLAT

vanilla chantilly ^{gf}

SORBET or ICE CREAM

seasonal selection

TARTE AU FROMAGE

basque-style pumpkin cheesecake, vanilla chantilly,
ginger jelly

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