



LES HORS D'OEUVRES

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| <b>FRENCH ONION SOUP GRATINÉE</b><br>beef broth, three cheese blend                                       | <b>17.95</b> | <b>SHRIMP AU GRATIN</b><br>piperade, tomato, spinach, gruyère cheese, parmesan cheese, rustic bread              | <b>16.95</b> |
| <b>CHESTNUT SOUP</b><br>creamy chestnut base and crostini topped with chestnut mousse & crispy prosciutto | <b>17.95</b> | <b>MACARONI AU GRATIN</b><br>smoked gruyère cheese, mornay sauce (v) add bacon +\$3                              | <b>18.95</b> |
| <b>CUCUMBER GAZPACHO</b><br>toasted almonds, green grapes, celery, yellow bell peppers                    | <b>17.95</b> | <b>BEET CARPACCIO</b><br>burrata, toasted hazelnuts, pomegranate seeds, Mandarin orange slices, basil oil (v,gf) | <b>19.95</b> |
| <b>ESCARGOT SAUVAGES DE BOURGOGNE</b><br>garlic, parsley, butter, baguette                                | <b>18.95</b> | <b>BRANDADE CROQUETTES</b><br>cod & yukon potato croquettes, New England style tartar sauce (gf )                | <b>14.95</b> |
| <b>STEAK TARTARE</b><br>quail egg, cornichons, capers, crostini                                           | <b>19.95</b> | <b>COUNTRY PÂTE</b><br>cornichons, frisée salad, grain mustard                                                   | <b>17.95</b> |
| <b>BUTTER SHRIMP</b><br>sundried chili & Mediterranean spices (gf)                                        | <b>19.95</b> |                                                                                                                  |              |
| <b>PARISIAN GNOCCHI</b><br>gnocchi over cheese fondue                                                     | <b>19.95</b> |                                                                                                                  |              |

CHEF'S FRITES



**STEAK FRITES**  
petite salad, green peppercorn sauce, served with fries (gf)

CHOICE OF CUT:  
Coulotte 35.95  
NY Strip 41.95



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| <b>MOULES FRITES</b><br>white wine, pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with fries (gf)            | <b>28.95</b> | <b>LIBERTÉ DOUBLE PATTY BURGER</b><br>double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, olive oil bun, served with fries | <b>24.95</b> |
| <b>MOULES MEDITERRANEAN</b><br>fresh cherry tomatoes, taggiasca olives, capers, marinara broth, and basil oil, served with fries | <b>28.95</b> | <b>FRENCH DIP</b><br>top round roasted beef, caramelized onion, gruyère cheese, provolone cheese, garlic horseradish aioli, side beef jus, served with fries     | <b>24.95</b> |
| <b>SEARED FILET MIGNON</b><br>potato purée, asparagus, truffle port sauce (gf)                                                   | <b>43.95</b> | <b>NY STRIP STEAK AU POIVRE</b><br>asparagus, sautéed mushrooms, garlic confit, green peppercorn sauce (gf)                                                      | <b>42.95</b> |

G = Gluten Free, V = Vegetarian. DF=Dairy Free  
\*Some dishes can be made vegetarian; please ask your server for more details\* Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness



## PLATS PRINCIPAUX

|                                                                                       |              |                                                                                                                                                                                           |              |
|---------------------------------------------------------------------------------------|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>BOEUF BOURGUIGNON</b>                                                              | <b>37.95</b> | <b>LOUP DE MER</b>                                                                                                                                                                        | <b>42.95</b> |
| red wine braised beef, bacon, carrots, pearl onions, mushrooms, smashed potatoes (gf) |              | seared & butterflied whole branzino, israeli couscous, zucchini, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc                                                  |              |
| <b>LAMB SHANK</b>                                                                     | <b>39.95</b> | <b>BOUILLABAISSE</b>                                                                                                                                                                      | <b>43.95</b> |
| slowly braised lamb shank with polenta, roquefort and ratatouille Provençale (gf)     |              | Marseille style seafood stew branzino, shrimps, mussels, clams, and aromatic vegetables, poached in a saffron infused tomato broth, served with Rouille smeared on top of Crusty baguette |              |
| <b>PORK CHOP</b>                                                                      | <b>34.95</b> | <b>SEARED SALMON</b>                                                                                                                                                                      | <b>35.95</b> |
| Pan seared pork chop served with potato puree, red cabbage Krout and calvados sauce   |              | potato purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds                                                                                 |              |
| <b>POTATO TURNIP MILLE-FEUILLE</b>                                                    | <b>22.95</b> | <b>TROUT AMANDINE</b>                                                                                                                                                                     | <b>35.95</b> |
| served with leeks soubise and mushroom duxelles (v)                                   |              | green beans, almonds (gf)                                                                                                                                                                 |              |
| <b>ROASTED HALF CHICKEN AU JUS</b>                                                    | <b>31.95</b> | <b>PATES AUX FRUITS DE MER</b>                                                                                                                                                            | <b>36.95</b> |
| served with potato purée, caramelized pearl onions, trumpet mushrooms                 |              | calamarata pasta with shrimp, calamari, mussels, clams, spicy tomato sauce                                                                                                                |              |
| <b>CASSOULET</b>                                                                      | <b>35.95</b> | <b>FETTUCCINE BOLOGNESE</b>                                                                                                                                                               | <b>28.95</b> |
| duck confit, pork belly, Toulouse's sausage, flageolet beans, herbed breadcrumbs      |              | ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese                                                                                                                 |              |
| <b>DUCK CONFIT</b>                                                                    | <b>37.95</b> | <b>PENNE AUX CHAMPIGNONS</b>                                                                                                                                                              | <b>27.95</b> |
| potato purée, roasted asparagus and duck gastrique                                    |              | mixed mushrooms in a truffle cream sauce                                                                                                                                                  |              |
| <b>COQ AU VIN</b>                                                                     | <b>34.95</b> | <b>LOBSTER PASTA</b>                                                                                                                                                                      | <b>39.95</b> |
| smashed potatoes, mushrooms, baby carrots, pearl onions, bacon, red wine jus (gf)     |              | Maine lobster, fettuccine, cherry tomato lobster sauce                                                                                                                                    |              |

## LES SALADES

Add Chicken +10 Add Shrimp +12 Add Salmon +12 Add Coulotte Steak +14

|                                                                                                                      |              |
|----------------------------------------------------------------------------------------------------------------------|--------------|
| <b>BITTER GREENS AND ENDIVE SALAD</b>                                                                                | <b>18.95</b> |
| pear, fennel, radish, blue cheese dressing, spiced walnuts (gf, v)                                                   |              |
| <b>LIBERTÉ SALAD</b>                                                                                                 | <b>18.95</b> |
| lettuce, tomato, cucumber, chickpeas, blue cheese, croutons, house vinaigrette (v)                                   |              |
| <b>CAESAR SALAD</b>                                                                                                  | <b>19.95</b> |
| parmesan cheese, boquerones, garlic croutons, black pepper                                                           |              |
| <b>TUNA NIÇOISE</b>                                                                                                  | <b>28.95</b> |
| seared tuna, asparagus, haricots verts, boquerones, potatoes, olives, tomato, egg, banyuls-muscatel vinaigrette (gf) |              |

## LES GARNITURES

|                                                                     |             |
|---------------------------------------------------------------------|-------------|
| <b>FRITES</b>                                                       | <b>8.95</b> |
| french fries, herbes de provence (vegan, v, gf)                     |             |
| <b>SMASHED POTATOES</b>                                             | <b>6.95</b> |
| chives, black pepper (v, gf)                                        |             |
| <b>GREEN BEAN AMANDINE</b>                                          | <b>7.95</b> |
| brown butter, almonds, lemon (v, gf)                                |             |
| <b>BEETS</b>                                                        | <b>7.95</b> |
| poached, beets, chèvre, spiced walnuts, pomegranate molasses (v,gf) |             |

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