



LES HORS D’OEUVRES

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

LES SALADES

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

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

LES OEUFS

AVOCADO TOAST thick-cut sourdough, avocado, sherry vinaigrette, poached eggs, frisée salad, served with home fries (v)	21.95
THREE EGGS ANY STYLE 3 eggs, bacon, toast, served with home fries	18.95

LES SANDWICHES

FRENCH DIP top round roasted beef, caramelized onion, gruyère cheese, provolone cheese, garlic horseradish aioli, side beef jus, served with fries	24.95
LIBERTÉ DOUBLE PATTY BURGER double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, olive oil bun, served with fries	24.95
CHICKEN PAILLARD SANDWICH pan seared chicken breast, gruyère cheese, provolone cheese, pickles, tomato, arugula, spicy honey barbecue aioli, olive oil bun, served with fries	19.95
CRISPY COD SANDWICH fried Icelandic Cod on an olive oil bun, served with fries, coleslaw and tartare sauce	22.95
CROQUE MONSIEUR marinated ham, gruyère cheese, mornay sauce, pain de mie, petite salad	19.95

PLATS PRINCIPAUX

BOEUF BOURGUIGNON red wine braised beef, bacon, carrots, pearl onions, cremini mushrooms, smashed potatoes (gf)	37.95
NY STRIP STEAK AU POIVRE asparagus, sautéed trumpet mushrooms and oyster mushrooms, garlic confit, green peppercorn sauce (gf)	42.95
MOULES FRITES white wine, pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with fries (gf)	28.95
MOULES MEDITERRANEAN fresh cherry tomatoes, taggiasca olives, capers, marinara broth, and basil oil, served with fries	28.95
SEARED SALMON potato purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds (gf)	35.95
TROUT AMANDINE green beans, almonds (gf)	35.95
DUCK CONFIT potato purée, roasted asparagus and duck gastrique	37.95
FILET MIGNON potato purée, asparagus, truffle port sauce (gf)	43.95
LOUP DE MER seared & butterflied whole branzino, israeli couscous, zucchini, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc	42.95
POTATO TURNIP MILLE-FEUILLE served with leek soubise and mushrooms duxelles (v)	22.95
LAMB SHANK slowly braised lamb shank with polenta, roquefort and ratatouille Provençale (gf)	39.95
COQ AU VIN smashed potatoes, cremini mushrooms, baby carrots, pearl onions, bacon, red wine jus (gf)	34.95
STEAK FRITES petite salad, green peppercorn sauce, served with fries (gf) CHOICE OF CUT: Coulotte NY Strip	35.95 41.95
FETTUCINE BOLOGNESE ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese	28.95
PENNE AUX CHAMPIGNONS cremini mushrooms, trumpet mushrooms, oyster mushrooms in a truffle cream sauce	27.95
PATES AUX FRUITS DE MER calamarata pasta with shrimp, calamari, mussels, clams, spicy tomato sauce	36.95
ROASTED HALF CHICKEN AU JUS served with potato purée, caramelized pearl onions, trumpet mushrooms	31.95
CASSOULET duck confit, pork belly, Toulouse’s sausage, flageolet beans, herbed bread crumb, duck bacon, duck gastrique	35.95

V- Vegetarian | GF- Gluten Free | Vegan
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS*

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.