



## CHAMPAGNE SPECIALS

### MIMOSA KITS

includes a bottle of house sparkling wine & seasonal juices \$39.95

### VEUVE CLICQUOT

"Yellow Label"  
by the bottle \$80  
by the glass \$24

## LES HORS D'OEUVRES

### FRENCH ONION SOUP GRATINÉE

**15.95**

beef broth, three cheese blend

### CHESTNUT SOUP **15.95**

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

### MACARONI AU GRATIN **15.95**

smoked gruyère cheese, mornay sauce (v)  
add bacon +\$3

### COUNTRY PÂTE **15.95**

cornichons, frisée salad, grain mustard

### STEAK TARTARE **18.95**

quail egg, cornichons, capers, tomato jam, crostini

### SHRIMP AU GRATIN **15.95**

piperade, tomato, spinach, gruyère cheese, parmesan cheese, rustic bread

### ESCARCOT SAUVAGES DE

### BOURGOGNE **16.95**

garlic, parsley, butter, baguette

### PARISIAN GNOCHI **18.95**

gnocchi over cheese fondue

## LES SALADES

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

### BITTER GREENS AND ENDIVE

**16.95**

pear, fennel, radish, blue cheese dressing, spiced walnuts (gf, v)

### LIBERTÉ SALAD **16.95**

lettuce, tomato, cucumber, chickpeas, blue cheese, house vinaigrette (v)

### CAESAR SALAD **17.95**

parmesan cheese, boquerones, garlic croutons, black pepper

### TUNA NIÇOISE **25.95**

pan-seared tuna, asparagus, haricots verts, boquerones, potatoes, olives, tomato, egg, banyuls-muscatel vinaigrette (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.

## PLATS PRINCIPAUX

### STEAK AND EGGS

**28.95**

coulotte steak, piperade, salsa brava, poached eggs, petite salad, served with home fries (gf)

### EGGS BENEDICT **20.95**

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

### LOX BENEDICT **22.95**

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

### THREE EGGS ANY STYLE **17.95**

bacon, toast, served with home fries

### CROQUE MONSIEUR **18.95**

marinated ham, gruyère cheese, mornay sauce, pain de mie, petite salad  
add egg \$1.50

### BEEF BOURGUIGNON SKILLET

**29.95**

home fries, beef bourguignon, bacon, sunny side up egg, mornay sauce

### AVOCADO TOAST **19.95**

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

### BRIOCHE FRENCH TOAST **17.95**

seasonal fruit compote, whipped cream (v)

### LIBERTÉ DOUBLE PATTY BURGER **23.95**

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

### FRENCH DIP **23.95**

top round roasted beef, caramelized onion, gruyère cheese, provolone cheese, garlic horseradish aioli, side beef jus, served with frites

### CHICKEN PAILLARD SANDWICH **18.95**

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

### CRISPY COD SANDWICH **21.95**

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

### MOULES FRITES **26.95**

white wine, pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with fries (gf)

### TROUT AMANDINE **33.95**

green beans, almonds (gf)

### ROASTED HALF CHICKEN AU JUS **28.95**

served with potato purée, caramelized pearl onions, trumpet mushrooms

### FETTUCCINE BOLOGNESE **26.95**

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