



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

ESCARGOT SAUVAGES DE
BOURGOGNE 16.95

garlic, parsley, butter, baguette

PARISIAN GNOCCHI 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

FETTUCCHINE BOLOGNESE 26.95

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