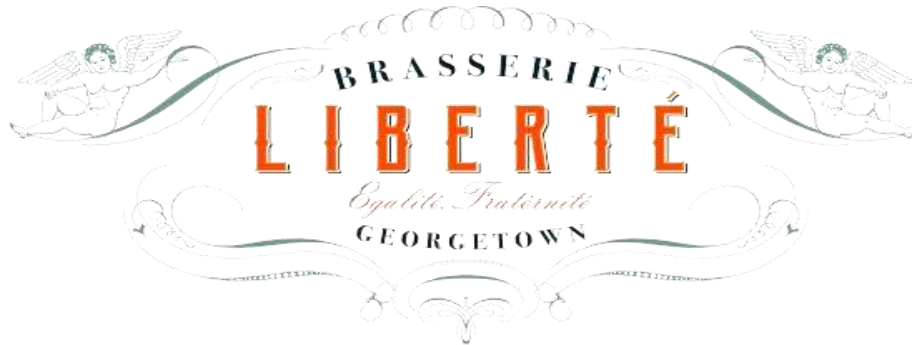




LES HORS D'OEUVRES

FRENCH ONION SOUP GRATINÉE 15.95

beef broth, three cheese blend

CHESTNUT SOUP 15.95

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

COUNTRY PÂTÉ 15.95

cornichons, frisée salad, grain mustard

STEAK TARTARE 18.95

quail egg, cornichons, capers, tomato jam, crostini

ESCARGOTS SAUVAGES

DE BOURGOGNE 16.95

garlic, parsley, butter, baguette

SHRIMP AU GRATIN 15.95

piperade, tomatoes, spinach,
gruyère, parmesan, fromage frais,
rustic bread

PARISIAN GNOCCHI 18.95

gnocchi over cheese fondue

BRANDADE CROQUETTES 12.95

cod & yukon potato croquettes,
new england style tartar sauce (gf)

MACARONI AU GRATIN 15.95

smoked gruyère, mornay
(v) add bacon +3

BEET CARPACCIO 17.95

burrata, toasted hazelnuts, pomegranate
seeds, orange segments, basil oil (v,gf)

CHEF'S FRITES

STEAK FRITES

petite salad, green peppercorn sauce, frites (gf)

CHOICE OF CUT:

Coulotte 33.95

NY Strip 38.95

MOULES FRITES 26.95

white wine, pernod, fish fumet, shallot, fennel,
confit garlic, thyme, frites (gf)

MOULES MEDITERRANEAN 26.95

fresh cherry tomatoes, taggiasca olives, capers,
marinara broth, and basil oil

LIBERTÉ DOUBLE PATTY BURGER 23.95

double patty, caramelized onion jam, pickled
red onions, cheddar cheese, olive oil bun,
frites

SEARED FILET MIGNON 39.95

asparagus, pommes purée, truffle port sauce (gf)

A 20% service charge 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.



PLATS PRINCIPAUX

BOEUF BOURGUIGNON 34.95

red wine braised beef, bacon lardons, carrots, pearl onions, mushrooms, smashed potatoes (gf)

NY STRIP STEAK AU POIVRE 39.95

asparagus, sautéed mushrooms, garlic confit, green peppercorn sauce (gf)

POTATO TURNIP MILLE-FEUILLE 21.95

served with leeks soubise and mushroom duxelles (v)

ROASTED HALF CHICKEN AU JUS 28.95

served with potato purée, caramelized pearl onions, trumpet mushrooms

CASSOULET 33.95

duck confit, pork belly, toulouse sausage, flageolet beans, herbed breadcrumbs

DUCK CONFIT 35.95

pommes purée, roasted asparagus and duck gastrique

COQ AU VIN 32.95

smashed potatoes, mushrooms, baby carrots, pearl onions, bacon lardons, red wine jus (gf)

LAMB SHANK 36.95

slowly braised lamb shank with polenta, roquefort cheese and ratatouille Provençale (gf)

LOUP DE MER 39.95

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

SEARED SALMON 33.95

pommes purée with smoked white fish, medley of vegetables, asparagus, corn velouté, mustard seeds (gf)

TROUT AMANDINE 33.95

haricots verts, almonds (gf)

PATES AUX FRUITS DE MER 34.95

calamarata pasta with shrimp, calamari, mussels, clams, spicy tomato sauce

FETTUCCINE BOLOGNESE 26.95

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

PENNE AUX CHAMPIGNONS 25.95

mixed mushrooms in a truffle cream sauce

LOBSTER PASTA 36.95

maine lobster, fettuccine, cherry tomato lobster sauce

LES SALADES

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

BITTER GREENS AND ENDIVE SALAD 16.95

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

LIBERTÉ SALAD 16.95

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

CAESAR SALAD 17.95

parmesan, boquerones, garlic croutons, black pepper

TUNA NIÇOISE 25.95

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

LES GARNITURES

FRITES 8.95

herbes de provence (vegan, v, gf)

SMASHED POTATOES 6.95

chives, black pepper (v, gf)

GREEN BEAN AMANDINE 7.95

brown butter, almonds, lemon (v, gf)

BEETS 7.95

poached, beets, chèvre, spiced walnuts, pomegranate molasses (v, gf)

V- Vegetarian | GF- Gluten Free | Vegan

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