



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 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
COUNTRY PÂTE cornichons, frisée salad, grain mustard	17.95

LES SALADES

<i>Add Chicken +10 Add Shrimp +12 Add Salmon +12 Add Coulotte Steak +14</i>	
BITTER GREENS AND ENDIVE pear, fennel, radish, blue cheese dressing, spiced walnuts (gf, v)	18.95
LIBERTÉ SALAD lettuce, tomato marinated with shallots, cucumber, chickpeas, blue cheese, house vinaigrette (v)	18.95
CAESAR SALAD parmesan cheese, boquerones, garlic croutons, black pepper	19.95
TUNA NIÇOISE pan-seared tuna, haricots verts, boquerones, potatoes, olives, tomato, egg, banyuls-muscatel vinaigrette (gf)	28.95

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 coulotte steak, piperade, salsa brava, poached egg, petite salad, served with home fries (gf)	29.95	LIBERTÉ DOUBLE PATTY BURGER double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, red wine aioli sauce, olive oil bun, served with fries	24.95
EGGS BENEDICT thyme-rosemary ham, poached eggs, hollandaise, english muffin, petite salad, served with home fries	21.95	FRENCH DIP top round roasted beef, caramelized onion, gruyère cheese, provolone cheese, garlic horseradish aioli, side beef jus, served with frites	24.95
LOX BENEDICT smoked salmon, arugula, poached eggs, hollandaise, english muffin, petite salad, served with home fries	23.95	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
THREE EGGS ANY STYLE bacon, toast, served with home fries	18.95	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 egg \$1.50	19.95	MOULES MARINIÈRES Mussels with white wine, pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with fries (gf)	28.95
BEEF BOURGUIGNON SKILLET home fries, beef bourguignon, bacon, sunny side up egg, mornay sauce	32.95	TROUT AMANDINE green beans, almonds (gf)	35.95
AVOCADO TOAST thick-cut sourdough avocado, sherry vinaigrette, frisée salad, poached eggs, served with home fries (v)	21.95	ROASTED HALF CHICKEN AU JUS served with potato purée, caramelized pearl onions, trumpet mushrooms	31.95
BRIOCHE FRENCH TOAST seasonal fruit compote, whipped cream (v)	18.95	FETTUCCHINE BOLOGNESE ground beef &pork, tomatoes, fennel seed, garlic, pecorino romano cheese	28.95

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