



LES HORS D'OEUVRES

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

CHEF'S FRITES



STEAK FRITES
petite salad, green peppercorn sauce, served with fries (gf)

CHOICE OF CUT:
Coulotte 35.95
NY Strip 41.95



MOULES MARINIÈRES Mussels with white wine, pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with fries (gf)	28.95	FRENCH DIP top round roasted beef, caramelized onion, gruyère cheese, provolone cheese, garlic horseradish aioli, side beef jus, served with fries	24.95
MOULES à la PROVENÇALE Mussels with fresh cherry tomatoes, taggiasca olives, capers, marinara broth, and basil oil, served with fries	28.95	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
MOULES au CURRY Mussels with in a fragrant coconut curry with a ginger, garlic, chili, and aromatic spices, served with fries	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



PLATS PRINCIPAUX

BOEUF BOURGUIGNON	37.95	LOUP DE MER	42.95
red wine braised beef, bacon, carrots, pearl onions, mushrooms, smashed potatoes (gf)		seared & butterflied whole branzino, israeli couscous, zucchini, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc	
LAMB SHANK	39.95	BOUILLABAISSE	43.95
slowly braised lamb shank with polenta, roquefort and ratatouille Provençale (gf)		Marseille style seafood stew branzino, shrimps, mussels, clams, and aromatic vegetables, poached in a saffron infused tomato broth, served with Rouille smeared on top of Crusty baguette	
NY STRIP STEAK AU POIVRE	42.95	SEARED SALMON	35.95
asparagus, sautéed mushrooms, garlic confit, green peppercorn sauce (gf)		potato purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds (gf)	
SEARED FILET MIGNON	43.95	TROUT AMANDINE	35.95
potato purée, asparagus, truffle port sauce (gf)		green beans, almonds (gf)	
ROASTED HALF CHICKEN AU JUS	31.95	PATES AUX FRUITS DE MER	36.95
served with potato purée, caramelized pearl onions, trumpet mushrooms		calamarata pasta with shrimp, calamari, mussels, clams, spicy tomato sauce	
CASSOULET	35.95	FETTUCCINE BOLOGNESE	28.95
duck confit, pork belly, Toulouse's sausage, Garlic sausage, Cannellini beans, herbed bread crumbs, bacon and duck fat		ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese	
DUCK CONFIT	37.95	PENNE AUX CHAMPIGNONS	27.95
potato purée, roasted asparagus and duck gastrique		mixed mushrooms in a truffle cream sauce	
COQ AU VIN	34.95	LOBSTER PASTA	39.95
smashed potatoes, mushrooms, baby carrots, pearl onions, bacon, red wine jus (gf)		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	18.95
pear, fennel, radish, blue cheese dressing, spiced walnuts (gf, v)	
LIBERTÉ SALAD	18.95
lettuce, tomato marinated with shallots, cucumber, chickpeas, blue cheese, croutons, house vinaigrette (v)	
CAESAR SALAD	19.95
parmesan cheese, boquerones, garlic croutons, black pepper	
TUNA NIÇOISE	28.95
pan-seared tuna, haricots verts, boquerones, potatoes, olives, tomato, egg, banyuls-muscatel vinaigrette (gf)	

LES GARNITURES

FRITES	8.95
french fries, 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)	

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.