



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

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)

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 SALAD 16.95
pears, 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 OEUFS

AVOCADO TOAST 19.95
thick-cut sourdough, avocado, garlic oil, frisée, poached eggs, home fries (v)

THREE EGGS ANY STYLE 17.95
3 eggs, bacon, toast, home fries

LES SANDWICHES

add an egg to any sandwich +\$1.50
FRENCH DIP 19.95

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

CROQUE MONSIEUR 18.95
marinated ham, gruyère, mornay, pain de mie, petite salad

TUNA CONFIT SANDWICH 16.95
charred-onion jam, artichokes, sun-dried tomatoes, aioli, baguette, frites

SMOKED TURKEY SANDWICH 16.95
burrata, pesto sauce, sun-dried tomatoes, baguette, frites

LIBERTÉ DOUBLE PATTY BURGER 23.95
double patty, caramelized onion jam, pickled red onions, cheddar cheese, olive oil bun, frites

PLATS PRINCIPAUX

BOEUF BOURGUIGNON 34.95
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)

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

SEARED SALMON 33.95
pommes purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds (gf)

TROUT AMANDINE 33.95
haricots verts, almonds (gf)

DUCK CONFIT 35.95
pommes purée, roasted asparagus and duck gastrique

FILET MIGNON 39.95
asparagus, pommes purée, truffle port sauce (gf)

LOUP DE MER 39.95
seared & butterflied whole branzino, israeli couscous, zucchini, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc

POTATO TURNIP MILLE-FEUILLE 21.95
served with leek soubise and mushrooms duxelles (v)

LAMB SHANK 36.95
slowly braised lamb shank with polenta, roquefort cheese and ratatouille Provençale (gf)

COQ AU VIN 32.95
smashed potatoes, mushrooms, baby carrots, pearl onions, bacon lardons, red wine jus (gf)

STEAK FRITES
petite salad, green peppercorn sauce, frites (gf)

CHOICE OF CUT:
Coulotte 33.95
NY Strip 38.95

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

PATES AUX FRUITS DE MER 34.95
calamarata pasta with shrimp, calamari, mussels, clams, spicy tomato sauce

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 bread crumb, duck bacon, duck gastrique