

BAR FRITES

RESTAURANT

HORS D'OEUVRES

ONION SOUP GRATINEE	19
HOUSEMADE CHICKEN NOODLE SOUP <i>organic chicken, spring vegetables, noodles</i>	14
ESCARGOTS <i>garlic, parsley, butter</i>	22
TRUFFLE MAC & CHEESE	24
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	25
CLAMS OREGANATA	22
GRILLED CALAMARI <i>extra virgin olive oil, lemon, herbs</i>	24
JUMBO LUMP CRAB CAKE	29
YELLOWFIN TUNA TARTARE <i>white soy, avocado cream</i>	29
STEAK TARTARE <i>hand cut filet mignon, served the classic style</i>	32

BAJA FISH TACOS

mango, cilantro and sriracha mayo

BLACKENED SEABASS	22
BLUEFIN TUNA	25
GRILLED SHRIMP	24

MUSSELS

TOMATO, LEEKS PERNOD
or THAI COCONUT SAUCE 33
served with frites

LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette</i> add GOAT CHEESE	16 18
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	20
ICEBERG WEDGE <i>tomato, bacon lardon, creamy maytag bleu cheese dressing</i>	21
APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i>	22
GREEK SALAD <i>romaine, tomato, cucumber, red & yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	22
BEET SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	23

LARGE SALADES

THE BEVERLY <i>chopped, grilled chicken, romaine, tomatoes, avocado, hard boiled egg, beets, bacon, cheddar, balsamic vinaigrette</i>	30
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, romaine, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	32
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	33
AHI TUNA POKE BOWL <i>steamed white rice, avocado, radish, edamame, mango, diakon sprout, cucumber salad, pickled ginger, poke dressing</i>	35

LE PANIER

a basket of freshly baked
BREADS & PASTRIES 18

LES OEUFS

TWO ORGANIC EGGS <i>any style, homefries</i>	18
AVOCADO TOAST <i>two eggs any style, multigrain bread</i>	22
EGGS BENEDICT <i>poached eggs, ham, hollandaise on an english muffin, homefries</i>	24
THREE EGG OMELETTE <i>choice of three fillings: spinach, mushroom, fine herbs, ham, tomato, peppers, gruyère and cheddar, homefries</i>	22
SMOKED SALMON BENEDICT <i>poached eggs, smoked salmon, hollandaise on an english muffin, homefries</i>	26
STEAK & EGGS <i>7 oz. strip steak, two eggs any style, homefries</i>	39

BREAKFAST ENTREES

HOME MADE GRANOLA <i>organic yogurt and fresh berries</i>	17
VANILLA BELGIAN WAFFLE <i>fresh berries, whipped cream</i>	22
BUTTERMILK PANCAKES <i>warm blueberry compote, maple syrup</i>	22
FRENCH TOAST <i>challah bread, sweet butter, fresh berries, warm maple syrup</i>	23
HUEVOS RANCHEROS <i>crispy tortilla, tomatillo verde, jack cheese, avocado, lima crema</i>	22
SHORT RIB HASH <i>choice of egg, spinach, potato, hollandaise sauce</i>	22
BREAKFAST BOWL <i>egg, farro salad (roasted sweet potatoes, dried cranberries, sunflower seeds, lemon vinaigrette) grilled zucchini, roasted tomatoes, arugula, julienne carrots, shredded red cabbage</i>	23
SMOKED SALMON PLATE <i>toasted bagel, classic accompaniments</i>	28

SANDWICHES & SLIDERS

served with pomme frites

HAMBURGER <i>signature house blend, brioche bun</i>	25
CHEESEBURGER <i>signature house blend, choice of cheese, brioche bun</i>	27
VEGGIE BURGER <i>our signature blend, jack cheese, soy glaze</i>	25
GRILLED CHICKEN CLUB <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i>	25
CRISPY CHICKEN SANDWICH <i>Sesame seeds, coleslaw, pickles, tomato, onion, harrisa mayo</i>	28
FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i>	30
SLICED STEAK SANDWICH <i>sautéed onion, gruyère</i>	39
TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, garlic aioli</i>	35
BURGER SLIDERS	25
CHEESEBURGER SLIDERS	27

PIZZETTES

MARGHERITA <i>tomato, basil, house made mozzarella</i>	24
MUSHROOM	29
SAUSAGE & JALAPEÑO	29
ROBIOLA <i>truffle oil</i>	32

PASTA

SPICY RIGATONI	32
PAPPARDELLE BOLOGNESE	34
LINGUINE WHITE CLAM SAUCE	34

STEAK FRITES

served with pomme frites
all our steaks are **USDA PRIME** and
hand-crafted by our expert butchers

STEAK FRITES	44
FILET MIGNON	60
FILET MIGNON AU POIVRE	63
PRIME SIRLOIN	65
COLORADO BONE-IN RIB EYE	89

POULTRY

GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	31
CHICKEN PARMIGIANA <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	36
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i>	37

FISH

*all fish can be simply prepared with
lemon and olive oil*

FISH & FRITES <i>crispy cod, herb remoulade</i>	28
PAN ROASTED SALMON <i>French lentils</i>	39
GRILLED FILET OF BRANZINO <i>with rice and spinach</i>	45
SEARED CHATHAM HALIBUT <i>asparagus, wild mushrooms, beurre blanc</i>	46
STUFFED JUMBO SHRIMP <i>jumbo shrimp with fresh crabmeat</i>	48

POMME FRITES

*served with choice of one sauce:
roasted garlic aioli, bleu cheese, wasabi aioli, BBQ chipotle
an assortment of all sauces 2.00*

HOME MADE POMME FRITES	12
SWEET POTATO FRIES	14
TRUFFLE FRITES	15

BRUNCH ADD ONS

2 AVOCADO TOAST	12
HASH BROWNS	11
HAM, BACON OR SAUSAGE	12
TWO ORGANIC EGGS	12