Hors d’œuvres

Calamari Frit 8
corn meal-dusted calamari, harissa remoulade

Plat de Charcuterie 15
assortment of prosciutto, saucisson, pâté, olives, and sweet peppers

Moules Marinières 13
our famous mussels, white wine, garlic, parsley, cream with frites 17

Salades

Salade Maison 8
organic greens, tomatoes, red onions, balsamic vinaigrette, olive tapenade and goat cheese toast

Salade d’Arnaud 9
hearts of bibb, endive, grape tomatoes, artichokes, aged red wine vinaigrette

Tartare de Tomate 10
roasted vine-ripe tomatoes, buffalo mozzarella, baby arugula, saba vinegar

Salade au Jambon 10
mixed greens, prosciutto, Emmental, olives, garlic, capers, lemon vinaigrette

Salade de Saumon* 14
Atlantic salmon, baby greens, spiced pecans, Roquefort, tomatoes, red onions, aged balsamic vinaigrette

Salade Niçoise* 16
ahi tuna, mixed greens, haricots verts, egg, roasted peppers, saffron potato, olive vinaigrette

Crab Cake Américain 17
Pacific crab cake, mâche lettuce, citrus, and shaved asparagus salad, mustard seed dressing

Sandwiches

Croque Monsieur 12
grilled sandwich of Black Forest ham and Gruyère, topped with Béchamel sauce

Croque Saumon* 12
grilled sandwich of sea salt-cured salmon, roasted sweet tomatoes, soft goat cheese, roasted Bermuda onions, and capers

Sandwich au Poulet 12
chicken salad, Seckel pear, pecans, arugula, avocado

Plats Principaux

Anis Lunch Plateau* 15
soup du jour, artichoke and tomato salad, roasted salmon with garlic anise sauce

Saucisses Merguez Grillées 14
grilled Merguez sausage, Yukon Gold potato purée, Dijon mustard, baby greens

Boudin Grillé 15
blood sausage, Yukon Gold potato purée, baby greens

Steak Frites* 19
grilled bistro steak with sauce au poivre, frites, baby greens

Truite Meunière 19
pan-roasted trout, wilted greens, marinated artichokes, capers, lemon browned butter

Coquilles St. Jacques à l’Anis 18
roasted scallops, rice, asparagus, escarole, tomatoes, Pastis shallot vinaigrette

Ravioli aux Champignons Sauvages 15
wild mushroom ravioli, baby arugula, parmesan, thyme cream

Poulet “Nono” 16
brioche-crusted Milanese chicken, with either: fresh linguine, plum tomatoes, basil, olive oil, lemon OR arugula, parmesan, artichokes, fresh lemon

Tortelloni Noix et Sauge 15
handmade ricotta tortelloni, tomatoes, roasted pecans, sage brown butter

Vegetarian and gluten-free items are available upon request.

Please ask your server for available options.

*the consumption of raw or undercooked foods may result in foodborne illness.