

SPARKLING

<i>Cava</i>	15/60
Poema Extra Dry, Penedes, Spain N.V.	
<i>Taittinger Cuvée Prestige</i>	88
Brut Champagne N.V.	

SPECIALTY COCKTAILS 18

Warm Mulled Red Wine
orange, star anise, clove, cinnamon

Apple Cider Mule
tito's vodka, ginger shrub,
fever tree ginger beer

Fizz à La Poire
brooklyn gin, honey, thyme, pear,
lemon, bubbly

FR Negroni
farmer's organic botanical gin, campari,
artichoke aperitif, grapefruit oil

Pomme Mezcalita
400 conejos mezcal, green apple, lime,
black lava salted rim

UWS Sidecar
courvoisier cognac, cointreau,
blood orange, lemon, half sugared rim

Autumn Wind
hudson rye, sage, luxardo maraschino,
angostura, torched herbs

Smoked Maple Old Fashioned
buffalo trace bourbon, vermont maple,
orange bitters, cherrywood smoke, iceball

BOISSONS CHAUDES 8

- Chocolat Chaud*
- S'mores Hot Chocolate*
- Nutella Hot Chocolate*
- Chocolat Chaud à L'orange*
- Lavender Honey Latte*

VIN BLANC

<i>Semi-Dry Riesling</i>	13/20/52
Dr Frank Riesling, NY 2024	
<i>Côtes du Rhône Blanc</i>	14/21/56
“Saint-Esprit,” Delas, Rhône Valley 2023	
<i>Pinot Blanc</i>	15/22/60
Schlumberger, Alsace 2022	
<i>Sauvignon Blanc</i>	16/24/64
Infamous Goose, Marlborough, NZ 2024	
<i>Chardonnay</i>	17/22/68
Carpe Diem, Mendocino, CA. 2023	
<i>Sauvignon Blanc</i>	18/26/72
Pouilly-Fumé “La Rambarde,” Domaine Landrat G. Loire 2023	

ROSÉ

<i>Provence Rosé</i>	15/22/60
Provence, “Croix” Peyrassol 2024	

VIN ROUGE

<i>Côtes du Rhône</i>	14/21/56
"Bel Air," Vignoble Edmond Latour 2023	
<i>Malbec</i>	15/22/60
Alta Vista, Mendoza, Argentina 2023	
<i>Haut-Médoc</i>	16/22/64
Moulin de la Lagune, Bordeaux 2017	
<i>Cabernet Sauvignon</i>	17/25/68
The Paring, California 2020	
<i>Pinot Noir</i>	18/26/72
Louis Jadot, Burgundy 2022	

VIN DE CARAFE

Blanc / Rouge
Glass - 10 Carafe - 30

BEER

<i>Montauk Rotating Seasonal</i>	9
<i>Kronenbourg 1664 5.5%</i>	9
<i>Stella Artois 5%</i>	9
<i>Coney Island Mermaid Pils 5.2%</i>	9
<i>Weinstephaner Hefeweissbier 5.4%</i>	9
<i>Ithaca Flower Power IPA 7.5%</i>	9
<i>Duvel Belgian Pale Ale 8.5%</i>	16
<i>Delirium Tremens Tripel 8.5%</i>	17
<i>Left Hand Milk Stout</i>	9
<i>Amstel Light 4.3%</i>	9
<i>Aval Hard Cider 6%</i>	9



HORS D'OEUVRES

Soupe du Jour 10

Onion Soup 15
caramelized onion, aged gruyère, croutons

Gratin de Choux de Bruxelles 18
shaved brussels sprouts, lardons, parmesan,
chardonnay cream sauce, breadcrumbs

Escargot en Croute 18
pernod, provençal butter, puff pastry

Zucchini Noodles 18
basil pesto, shaved almonds, parmesan | GF, V

Chicken Liver Pâté 18
cornichon, pickled onions, baguette,
whole grain mustard

Salmon Cake 19
blistered tomatoes, caper dill aioli

Burrata Tartelette 24
prosciutto, confit tomato, basil pistou, puff
pastry, balsamic glaze

LES SALADES

Add Chicken - 9 | Shrimp - 10 | Tuna or Salmon - 14

Caesar 16
romaine, toasted croutons, shaved parmesan

Arugula 18
strawberries, orange segments, goat cheese,
roasted almonds, citrus vinaigrette | GF, V

Baby Kale Salad 19
granny smith apple, celery, cucumber,
shaved parmesan, candied walnuts,
tarragon vinaigrette | GF, V

MOULES FRITES

MARINIÈRES, LOBSTER or CATALAN 28

ENTRÉES

*Roasted Chicken** 32
ABF, non-GMO chicken, butternut
squash purée, roasted salsify,
garlic jus | GF, D

*Coq Au Vin** 28
red wine braised chicken legs,
lardon, pearl onions, mushrooms,
fingerling potato | GF, D

*Duck Confit** 27
basil pesto risotto, brandied cherries

Duck Leg Cassoulet 32
lardon, garlic saucisson,
cannellini bean stew | GF, D

Capellini Pomodoro 22
goat cheese and pine nuts | V

Truffle Risotto 30
wild mushrooms, truffle oil,
white wine goat cheese cream | V

*Cod Bouillabaisse** 37
PEI mussels, shrimp, clams, cod fish,
roast potatoes, fennel, tomato fumet,
rouille baguette | D

Slow Roasted Lamb Shank ... 38
potato gratin, mushrooms,
rosemary jus | GF

*Grilled Scottish Salmon** 33
bayaldi vegetables, confit garlic,
beurre blanc | GF

*Pan Roasted
Yellowfin Tuna** 34
roasted cauliflower, arugula,
avocado mousse, cilantro lime soy | D

*Black Sea Bass** 36
cauliflower purée, tri-color carrot,
lobster reduction | GF

Short Rib Parmentier 38
shredded red wine braised short ribs,
yukon gold mashed potato,
black truffle reduction

*Steak Au Poivre** 45
chairman reserve 12oz NY strip,
peppercorn brandy sauce,
hand-cut fries | GF

*FR Burger** 22
Pat Lafrieda short rib & brisket blend.
8oz. burger, bibb, tomato, red onion,
house sauce, cornichons, french fries

CHEESE - 2
SAUTÉED ONION - 2
APPLEWOOD SMOKED BACON - 3

PLATS D'ACCOMPAGNEMENT 9

*SAUTÉED SPINACH | SAUTÉED BROCCOLI | HARICOT VERTS
TRI-COLOR CARROTS | YUKON GOLD MASHED POTATO
SWEET POTATO FRIES HAND-CUT FRIES | TRUFFLE FRIES (+\$3)*

Executive Chef Loi Benitez

**Consuming undercooked meat and eggs may increase the risk of food borne illness.
Please alert your server to any allergies.*

GF - Gluten Free | V - Vegetarian (may contain dairy) | D - Dairy Free



www.frenchroastnyc.com



@frenchroastnyc