

SPARKLING

Cava	15/60
Poema Extra Dry, NV	
Taittinger Cuvée Prestige	88
Brut Champagne	

SPECIALTY COCKTAILS 18

L’ Etoile
3 olives vanilla vodka, passion fruit purée,
vanilla syrup, sparkling wine

Arugula Gimlet
boodles gin, fresh lime, muddled arugula,
cracked black pepper

Fat Washed Piña Colada
coconut oil fat washed golden rum,
caramelized pineapple, coco-lopez

Paper Plane
take flight with this mix of bourbon,
aperol, amaro

Mango Chili Margarita
chipotle tanteo tequila, agave, cointreau,
mango purée, chili

White Negroni
suze, lilet blanc, bombay gin

FR Boulevardier
bulleit bourbon, cynar, sweet vermouth,
orange

BOISSONS FROIDES 8

- Mango Mint Iced Tea
- Watermelon Limeade
- Mixed Berry Lemonade
- Hibiscus Spritz
- Lavender Honey Iced Latte

VIN BLANC

Semi-Dry Riesling	13/20/52
Dr Konstantin, Finger Lakes, NY 2022	
Côtes du Rhône Blanc	14/21/56
“Saint-Esprit,” Delas, Rhône Valley 2021	
Pinot Blanc	15/22/60
Schlumberger, Alsace 2021	
Sauvignon Blanc	16/24/64
Infamous Goose, Marlborough, NZ 2023	
Chardonnay	17/22/68
Carpe Diem, Anderson Valley, CA. 2021	
Sauvignon Blanc	18/26/72
Pouilly-Fumé “La Rambarde,” Domaine Landrat G. Loire 2022	

ROSÉ

Provence Rosé.....	15/22/60
Maison Saleya, Coteaux d’aix en Provence 2023	

VIN ROUGE

Côtes du Rhône	14/21/56
"Bel Air," Vignoble Edmond Latour 2021	
Malbec	15/22/60
Alta Vista, Mendoza, Argentina 2022	
Haut-Médoc	16/22/64
Chateau Noaillac, Bordeaux, France 2015	
Cabernet Sauvignon	17/25/68
The Paring, California 2019	
Pinot Noir	18/26/72
Louis Jadot, Burgundy 2022	

VIN DE CARAFE

Blanc / Rouge
Glass - 10 Carafe - 30

BEER

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



HORS D'OEUVRES

Soupe du Jour 10 / Onion Soup 14

Crispy Goat Cheese 18
beet purée, blackberry, dill, pesto drizzle | V

Burrata Tartelette 23
puff pastry, prosciutto, grilled peaches,
balsamic glaze

Zucchini Noodles 17
basil pesto, shaved almonds, parmesan | GF, V

Escargot en Croute 17
pernod, provençal butter, puff pastry

Salmon Cake 18
blistered tomatoes, caper dill aioli

Granola and Yogurt 16
mixed berries, organic yogurt, açai | V

Steel Cut Oatmeal 12
oat milk, strawberries, banana | GF, V

LES SALADES

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

Caesar 16
romaine, toasted croutons, shaved parmesan

Lyonnaise 17
frisee, lardons, poached egg, crouton,
shaved parmesan, lemon vinaigrette

Arugula 17
strawberries, orange segments, goat cheese,
roasted almonds, citrus vinaigrette | GF, V

Tuna Nicoise 26
yellowfin tuna, fingerling potato, cherry tomato,
haricot verts, olives, anchovy, hard-boiled egg,
tarragon vinaigrette | GF

Baby Kale Salad 18
granny smith apple, celery, cucumber, shaved
parmesan, candied walnuts, tarragon vinaigrette | GF, V

Santa Fe Steak Salad ... 26
NY strip, mixed baby greens, tomato, cucumber,
tortilla chips, red onion, Cheddar cheese,
balsamic vinaigrette | GF

LES CLASSIQUES

3 Eggs Any Style* 19
bacon, ham or canadian bacon, herb
roasted tomato, home fries, toast
CHICKEN SAUSAGE - 2

Shakshuka* 20
poached eggs, feta, spinach, harissa | V
MERGUEZ SAUSAGE - 7

“The Benedicts*”
poached eggs, English muffin,
hand-whipped hollandaise
TRADITIONAL - 18
FLORENTINE - 19
SCANDANAVIAN - 20

Bagel and Smoked Salmon 21
cream cheese, tomato, red onion, capers

Brioche French Toast 16
berry compote, Vermont maple syrup | V

Steak and Eggs* 26
6oz. NY strip loin, 3 eggs, herb roasted
tomato, chimichuri sauce, home fries

Avocado Tartine 19
poached eggs, avocado, dill, arugula,
radish, multigrain toast, lemon
vinaigrette | V
ADD SMOKED SALMON - 5

Baked Eggs* 20
black forest ham, marinara, cheddar,
oregano, toasted baguette

Parisian Stuffed Croissant* 16
scrambled eggs, applewood smoked
bacon, gruyere

Belgian Waffles 18
mixed berries, whipped cream,
Vermont maple syrup | V

OMELETTE STATION Three Egg Omelette 18

EGG WHITES - 2 | Choose Three From:
CHEDDAR, GRUYERE, BRIE, FETA, HAM, BACON, ONION, SPINACH,
BROCCOLI, AVOCADO, TOMATO, MUSHROOM, FINE HERBS

ENTRÉES Ask about our Plat du Jour, chef's daily special 25

French Roast BLT 19
applewood smoked bacon, bibb,
tomato, chipotle aioli

Penne Primavera 25
seasonal vegetables, pesto, goat cheese

Croque Monsieur 22
parisian ham, morney sauce, bechamel,
gruyere | SUNNY SIDE UP EGG - 2

Smoked Salmon Hash 26
roasted potato, vegetables, poached eggs,
lobster sauce

Veggie Burger* 20
organic grains, herb aioli, tomato, bibb,
cornichons, sweet potato fries | V

FR Burger* 20
Pat Lafrieda short rib & brisket blend.
8oz. burger, bibb, tomato, red onion,

house sauce, cornichons, french fries
CHEESE OR SAUTÉED ONION - 2
FRIED EGG - 2

APPLEWOOD SMOKED BACON - 3
Grilled Chicken Sandwich* 20
ciabatta, fresh mozzarella, arugula,
tomato confit, basil pesto

Steak Sandwich* 24
6oz. NY strip loin, gruyère, grilled
onions, chipotle aioli, sun-dried
tomatoes, ciabatta

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