

SPARKLING

Cava	15/60
Poema Extra Dry, Penedes, Spain N.V.	
Taittinger Cuvée Prestige	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

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

ROSÉ

Provence Rosé.....	15/22/60
Provence, “Croix” Peyrassol 2024	

VIN ROUGE

Côtes du Rhône	14/21/56
"Bel Air," Vignoble Edmond Latour 2023	
Malbec	15/22/60
Alta Vista, Mendoza, Argentina 2023	
Haut-Médoc	16/22/64
Moulin de la Lagune, Bordeaux 2017	
Cabernet Sauvignon	17/25/68
The Paring, California 2020	
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 15

Crispy Goat Cheese 18

beet purée, blackberry, dill, pesto drizzle | V

Burrata Tartelette 24

prosciutto, confit tomato, basil pistou,

puff pastry, balsamic glaze

Zucchini Noodles 18

basil pesto, shaved almonds, parmesan | GF, V

Escargot en Croute 18

pernod, provençal butter, puff pastry

Salmon Cake 19

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 18

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 19

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 - 21

Bagel and Smoked Salmon 21

cream cheese, tomato, red onion, capers

Brioche French Toast 17

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* 17

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* 22

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* 25

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.

Executive Chef Loi Benitez



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