

Hors d'Oeuvre

CHICKPEA FRIES

smoked paprika aioli 10.

NIÇOISE VEGETABLE SOUP

fresh shell pasta, basil pesto 12.

HUMMUS

dried fava bean hummus with tahini, harissa, olive oil, crudités & flat bread 15.

ESCARGOTS

garlic butter, sundried tomato, crumbs 16.

BURRATA

winter citrus, Italian radicchios, pistachios, white balsamic vinaigrette 20.

RISOTTO PARMESAN

parmesan, butter, tomato, stracciatella, garlic & herb crumbs 18.

FROMAGE BLANC TART

comte, potatoes, leeks, fine herbes 19.

SEA SCALLOPS*

cauliflower purée, pomegranate syrup, pistachio dukkah 24.

TUNA TARTARE*

avocado mousse, sesame seeds, watercress, soy - ponzu, harissa 22.

Salade

VERTE

bibb, gem, frisée, endive, fines herbes, radish, sherry wine vinaigrette 16.

ENDIVE

apples, walnuts, roquefort cheese, frisée, trevisano, sherry - walnut vinaigrette 18.

ARUGULA

parmesan, fennel, radish, pignoli 14.

NIÇOISE*

grilled ahi tuna, tomatoes, haricots verts, olives, hard cooked eggs, potatoes, peppers, cucumbers, radish, red wine vinaigrette 28.
(ANCHOVIES ON REQUEST)

CHICKEN PAILLARD

grilled marinated chicken breast, frisée, green olives, cherry tomatoes, shallots, parmesan, lemon vinaigrette 26.

A 20% Gratuity Will Be Added To The Check
on All Tables of 6 or More

Pâtes Artisanale

all our pasta is made fresh in house

PAPPARDELLE

mushrooms, garlic, rosemary, sun dried tomato, peperoncino, parmesan 18. / 26.

RAVIOLI NIÇOISE

braised beef short ribs, provençale tomato sauce, basil oil, parmesan 20. / 28.

SPAGHETTI

crab, tomato, scallion, calabrian chili, colatura, parsley, pecorino crumbs 22. / 30.

Entree

ROAST CHICKEN

all natural chicken cooked under a brick, sauce verte, broccolini 32.

DUCK CONFIT

braised duck leg, wild brown rice, mushrooms, leeks & almonds, blood orange gastrique 34.

PORK SCHNITZEL

braised red cabbage, horseradish - potato puree, grain mustard sauce 30.

MUSHROOMS BOURGUIGNON

polenta, carrots, butternut squash, pearl onions, burgundy wine sauce, gremolata 28.

SOLE MILANESE

lightly breaded & pan fried with arugula, parmesan, red onions, fennel, olives, tomatoes, orange segments 32.

MOULES MARINIÈRES

shallots, leeks, garlic, white wine, parsley, thyme, butter, double cream 28.

MOROCCAN SPICED SALMON*

french green lentils, shaved brussels sprouts, lemon vinaigrette, grain mustard beurre blanc 34.

BRANZINO

roasted with olives, confit tomatoes, artichokes, lemon, garlic & thyme, boulangère potatoes 38.

HANGER STEAK*

pommes purée, sauce au poivre 36.

STEAK FRITES*

grilled angus NY strip, béarnaise sauce 48.

TRUFFLE - CHEDDAR BURGER*

truffle aioli, bibb, grilled red onion, fries..... 28.

AGED COMTE OMELETTE

buttered leeks, fines herbes, petite salad 24.

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 8.

POMMES FRITES or PURÉE 7.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness

Cocktails

BITTERSWEET CITRUS SPRITZ

Amante 1530, Lucano Limoncello, Prosecco,
Fever Tree Pink Grapefruit Soda 17.

LE PAMPLEMOUSSE

Absolut Grapefruit, Aperol, Lemon, Peychaud's Bitters 18.

G&T FRANÇAIS

Citadelle Cornichon Gin, Fontbonne Herbal Elixir,
Botanicals, Citrus, Fever Tree Mediterranean Tonic 17.

BRIGITTE BARDOT

Chipotle Infused Blanco Tequila, Tahitian Vanilla,
Passionfruit, Citrus, Black Lava Salted Rim 19.

SMOKY PALOMA

400 Conejos Mezcal, Giffard Pamplemousse Rose,
Fever Tree Soda, Tajin Spiced Rim 18.

AUTOROUTE ESPRESSO MARTINI

Vanilla Vodka, Lucano Caffé,
Tiger Stripe Espresso, Saline 19.

UPPER WEST WHISKEY SOUR

Buffalo Trace Bourbon, Chamomile, Lemongrass,
Citrus, Bitters, Ruby Port Iceball 20.

WARM COCKTAILS

Hot Apple Cider Toddy \$17

1792 Small Batch Bourbon, Pear, Winter Spice, Citrus
Available Non-Alcoholic \$12

The "American" Traveller Coffee \$18

Traveller Whiskey, Strong Coffee,
Whipped Buffalo Trace Bourbon Cream Float

Bottled Beer

ROTHAUS TANNENZÄPFLE PILS 5.3% 12.2oz 10.

REISSDORF KÖLSCH 4.8% 11.2oz 11.

AYINGER BRÄUWEISSE 5.1% 11.2oz 13.

CHIMAY ALE PREMIÈRE RED LABEL 7% 11.2oz 16.

Canned Beer

FIRESTONE WALKER UNION JACK IPA 7% 12oz 11.

GRIMM WAVETABLE IPA 6.7% 16oz 16.

GREEN'S DRY HOPPED LAGER GF 4.1% 12oz 12.

ATHLETIC RUN WILD IPA, N/A 0.4% 12oz 9.

Cider

ERIC BORDELET SIDRE 6% 11.2oz 16.

ERIC BORDELET POIRÉ GRANIT 4% 25.4oz 38.

Non Alcoholic

PASSIONFRUIT MULE

Tahitian Vanilla, Fever Tree Ginger Beer 12.

ST. AGRESTIS SPARKLING PHONY NEGRONI

7OZ BOTTLE 12.

MINT LEMONADE 9.