

LUNCH

SERVED 11:30 - 3:30

Hors d'Oeuvre

PANISSE

chickpea fries, smoked paprika aioli 12.

SOUP AU PISTOU

Niçoise vegetable soup, lumache, pesto 13.

HUMMUS

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

ROASTED RED KURI SQUASH

ricotta cream, pine nut agro dolce 16.

ESCARGOTS

garlic butter, sun dried tomato, crumbs 18.

FROMAGE BLANC TART

caramelized onions, gruyere 16.

PARMESAN RISOTTO

chanterelles, walnut pesto 20.

TUNA TARTARE

avocado mousseline, sesame seeds, soy - ponzu, harissa, chips 23.

Sandwiches

all sandwiches served with fries

PAN BAGNAT

imported preserved tuna, tomatoes, fennel, hard cooked eggs, olive & anchovy aioli 22.

CROQUE MADAME

griddled ham & gruyère, mornay sauce & a sunny side up egg 24.

PINSA

roasted eggplant & zucchini, mozzarella, arugula, pickled onion, pesto, tomato, balsamic 22.

TURKEY BAGUETTE

cheddar, avocado, tomato, pickles, dijon mustard, aioli 22.

GRILLED CHICKEN

roasted tomatoes, marinated peppers, arugula, red onions, basil mayo 24.

Oufs

FRITTATA

zucchini, leeks, basil pesto, sheep's milk feta cheese, petite salade 22.

AGED COMTE OMELETTE

braised leeks, fines herbs, petite salade 20.

CLASSIC EGGS BENEDICT

canadian bacon or smoked salmon 24.

SHAKSHUKA

three eggs baked in spicy tomato sauce with cilantro, avocado & feta, flat bread 22.

Salade

AUTUMN

roasted beets, apples, walnuts, roquefort cheese, frisée, castelfranco, sherry - walnut vinaigrette 18.

ARUGULA

goat cheese, olives, tomatoes, lemon vinaigrette .. 16.

MEDITERRANEAN

haricots vert, chickpeas, cucumbers, tomatoes, olives, peppers, red onions, sheep's milk feta, parsley, lemon vinaigrette 26.

Add grilled chicken or grilled shrimp to any salad +8.

NIÇOISE

grilled tuna loin, red wine vinaigrette 28.
(anchovies on request)

CHICKEN PAILLARD

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

CRAB SALAD

frisée, peas, avocado, celery, scallions, haricots vert, tomatoes, green goddess dressing 29.

SOLE MILANESE

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

Plats Principaux

ROAST CHICKEN BREAST

braised swiss chard, crispy fingerling potatoes, chicken - cognac jus 28.

SOCCA CRÊPES (GF)

chickpea flour crepes, ratatouille, swiss chard, whipped goat cheese, petite salad 26.

MOULES MARINIÈRES

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

RAVIOLI

ligurian cheese ravioli with beef short rib daube, burgundy wine butter, parmesan 30.

MOROCCAN SPICED SALMON

grilled asparagus, quinoa salad, dill yogurt sauce 36.

STEAK FRITES

grass fed bavette, creamy peppercorn sauce 34.

TRUFFLE - CHEDDAR BURGER

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

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 8.

POMMES FRITES or PURÉE 7.