

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.

FROMAGE BLANC TART
comte, potatoes, leeks, fine herbes 19.

BURRATA
winter citrus, Italian radicchio,
pistachios, white balsamic vinaigrette 20.

ESCARGOTS
garlic butter, sundried tomato, crumbs 16.

TUNA TARTARE*
avocado mousseline, sesame seeds,
watercress, soy - ponzu, harissa 22.

Sandwiches

all sandwiches served with fries

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

CROQUE MADAME*
griddled ham & gruyère topped with mornay sauce
& a sunny side up egg 24.

EGGPLANT PANINO
roasted thin sliced eggplant, mozzarella,
tomato, pesto, ciabatta 22.

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

TURKEY BAGUETTE
cheddar, avocado, tomato, sweet & spicy pickles,
dijon mustard, aioli 22.

Oeufs

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

AGED COMTE OMELETTE
braised leeks, fines herbes, petite salade 20.

CLASSIC EGGS BENEDICT*
canadian bacon or smoked salmon petite salade 24.

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

Salade

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

MEDITERRANEAN
haricots vert, chickpeas, cucumbers, tomatoes,
olives, peppers, red onions, sheep's milk feta,
parsley, lemon vinaigrette 24.
choice of grilled chicken or grilled shrimp

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

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

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

SALAD LUCERNE
lump crab, pickled apples, celery, grapes,
walnuts, parsley, chives, creamy vinaigrette..... 28.

Plats Principaux

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

MOROCCAN SPICED SALMON*
grilled asparagus, quinoa salad,
dill yogurt sauce 34.

RAVIOLI NIÇOISE
braised beef short rib, provençale tomato sauce,
basil oil, parmesan..... 28.

STEAK FRITES*
hanger steak, peppercorn sauce, pommes frites .. 36.

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.

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

*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.