

Kors d'Oeuvre

PANISSE

chickpea fries, smoked paprika aioli 12.

SOUPE AU PISTOU

Niçoise vegetable soup, lumache,
basil pesto 13.

HUMMUS

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

ESCARGOTS

garlic butter, sundried tomato, crumbs 18.

FROMAGE BLANC TART

sweet corn, bacon, leeks & gruyere 20.

BUFFALO MOZZARELLA

roasted figs & tomatoes, micro basil,
extra virgin olive oil, saba 22.

ARTICHOKE TEMPURA

romesco, citrus - yogurt, lemon oil 18.

OCTOPUS A LA GRECQUE

marinated gigante beans, celery, capers,
olives, tomatoes, sauce persillade 25.

TUNA TARTARE*

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

Salade

VERTE

crisp baby green leaf lettuce, fines herbs,
radish, sherry wine vinaigrette 14.

SUMMER SALAD

summer kiss melon, roquefort, tomatoes,
toasted almonds, frisee, greens 18.

ARUGULA

goat cheese, olives, tomatoes,
lemon vinaigrette 16.

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

MAFALDINE

sun gold tomato sauce, pecorino sardo,
micro basil 18. / 26.

MEZZI RIGATONI

shrimp, cannellini beans, anchovies, tomato,
white wine, olives, garlic, shallots, chilies 20. / 28.

RAVIOLI

ligurian cheese ravioli with beef short rib daube,
burgundy wine butter, parmesan..... 22. / 30.

Entree

POULET RÔTI

half chicken roasted with garlic, lemon & herbs
with braised swiss chard, crispy fingerling potatoes,
chicken - cognac jus 32.

MOULARD DUCK LEG

tomatoes, olives, onions, pearl couscous,
cauliflower with capers, pinenuts, raisins..... 34.

Socca CRÊPES

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.

SOLE MILANESE

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

MOROCCAN SPICED SALMON*

grilled asparagus, quinoa salad,
dill yogurt sauce 36.

BRANZINO

roasted with olives, confit tomatoes, artichokes,
lemon, garlic & thyme, boulangère potatoes 39.

BAVETTE AU POIVRE*

grass fed "butcher's cut" steak with pommes purée
& creamy peppercorn sauce 34.

STEAK FRITES*

grilled all natural NY strip, béarnaise sauce 48.

TRUFFLE - CHEDDAR BURGER*

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

AGED COMTE OMELETTE

buttered leeks, fines herbs, petite salad 24.

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 7.

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.

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.

HANABI LAGER COMPANY "HANÁ" PILSNER
4.8% 16oz 24.

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.

Cider

ERIC BORDELET SIDRE 6% 11.2oz 16.

ERIC BORDELET POIRÉ GRANIT 4% 25.4oz 38.

Non Alcoholic

FRENCH BLOOM ORGANIC SPARKING WINE 18.

PASSIONFRUIT MULE

Tahitian Vanilla, Fever Tree Ginger Beer 12.

ST. AGRESTIS SPARKLING PHONY NEGRONI

7oz Bottle 12.

APLÓS SPARKLING DRAGONFRUIT MARTINI

8.5 oz Can 12.

ATHLETIC BREWING "PALOMA"

Wheat Beer Flavored with Grapefruit & Lime
0.5% ABV, 12 oz Can 9.

ATHLETIC RUN WILD IPA, 0.4% ABV 12oz 9.

MINT LEMONADE 9.