VIN ROUGE

FRUITS DE MER



Oysters* .....MP
Shrimp Cocktail .....MP
Chilled Clams .....MP
Blue Crab Claws .....MP

AMUSE-GUEULES

Assiette D'Olives 6
Soupe Du Jour 9
Soupe à l'Oignon Gratinée 15
Shrimp Provençal garlic butter, lemon, tomato 16
Escargots basil, garlic, pastis.....16
Oysters Gratinées mushroom, leek, bacon gruyére.....19
Baked Littleneck Clams white wine, garlic butter 16
Caramelized Onion & Goat Cheese Tart petite salade 15

SALADES

Mixed Greens 14
apple, walnut, lardon, bleu cheese, Dijon vinaigrette
Beets 15
walnut, haricots verts, chèvre, mixed greens, citrus vinaigrette
Frisée aux Lardons 16
frisée, potato, lardon, fried egg, Dijon vinaigrette
Salade Niçoise 19
confit tuna, haricots verts, hard boiled egg, tomato, olive, potato, mixed greens, Dijon vinaigrette
(anchovies upon request)

PLATS PRINCIPAUX

Duck Confit 24
frisée, bleu cheese, grapes, walnuts, Dijon vinaigrette
Poisson du Jour .....market price
Trout Amandine 29
haricots verts, pommes purée, sauce Amandine
Poulet Rôti 30
heirloom tomatoes, piperade, castelvetrano olives, chorizo
Sautéed Salmon * 32
Dijon mustard crust, pork-braised lentils
Côtes de Porc 35
pommes purée, red cabbage, brandy cream sauce
Gratin de Macaroni 18
lardon, gruyère
Calves Liver * 26
caramelized onion, lardon, pommes purée

Fromage

Selection of French & Local Cheeses

3 cheeses 21
5 cheeses 27

=Charcuterie=



Charcuterie Board 25
pâté, rillette, saucisson
Chicken Liver Pâté 13
onion marmalade, cornichons
Pâté Maison 14
Dijon mustard, cornichons
Pork Rillette 13
whole grain mustard, cornichons

Moules Frites

classic 21
dijon 22
curry 22

Steak Frites

New York Strip* 45
maître d'hôtel butter
Hanger Steak* 34
bleu cheese butter, petite salade
Steak Tartare* 29
petite salade

\+ Peppercorn Crust.....1
Bearnaise.....3
au Poivre.....5
Red Wine Jus.....5

Garnitures

Pommes Frites 7
Pommes Purée 8
Pommes Lyonnaise 9
Pommes Dauphinoise 11
Haricots Verts 8
Creamed Spinach 10
Garlic Spinach 8

20% gratuity will be added to parties of 5 or more. Please let us know if you have any food allergies or aversions.

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses.

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