

Dinner

BEET CHIPS 9
fleur de sel

BAGUETTE 7
cultured butter
~ anchovy 7
~ radish 5

OEUF MIMOSA 9
deviled eggs

Appetizers

OYSTERS 24
half dozen, mignonette

FRENCH ONION SOUP 18
fromage gratiné, croûtons

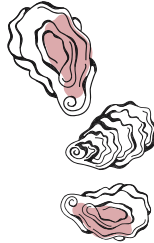
LEEEKS VINAIGRETTE 18
charred leeks, caper herb vinaigrette

CRISPY ARTICHOKEs 19
sauce béarnaise

TRUFFLE CROQUETTES 20
gruyère, truffle honey

CALAMARI PROVENÇAL 22
confit potatoes, olive persillade, espelette
breadcrumbs

MOULES 25
brown butter, capers, lemon
parsley, toasted baguette

*Salads*

KALE & BEETS 22
goat cheese, dijon vinaigrette, pistachios

CHÈVRE CHAUD 21
mixed greens, bûcheron toast, toasted walnuts

Pastas

GNOCCHI PARISIENNE 28
honey nut squash, brown butter, sage

SEA SCALLOP RISOTTO 36
carnaroli rice, fumet, fines herbes, lemon

TAGLIATELLE BOLOGNESE 28
beef & prosciutto ragù, parmigiano

Entrées

BRANZINO À LA GRENOBLOISE 32
seared branzino, brown butter, capers, green beans

SAUMON FRITES 30
salmon 'schnitzel', tartare beurre blanc, frites

POULET RÔTI 32
half amish chicken, hen of the woods
cognac crème sauce

CRISPY DUCK CONFIT 42
coco bean cassoulet

BOBO BURGER 30
caramelized onions, comté, frites



FLAT IRON STEAK 41
pommes pavé, sauce diane

FILET AU POIVRE 59
6 oz prime filet, frites

Garnitures

SALADE VERTE 12
mixed greens, red wine vinaigrette

GLACÉ CARROTS 15
beurre au vinaigre de chardonnay

BRUSSELS SPROUTS 13
lardons, croutons, sherry vinaigrette

POMMES FRITES 14
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