

SAVORY TARTES

Crispy Thin, Perfect Appetizers

TARTE MÈMÈRE ^V 17
tomato confit, basil, mozzarella

TARTE FLAMBÉE 18
Alsatian style tarte, fromage blanc, bacon, onions, parsley

TARTE PARISIENNE 24
foie gras, red shallot confiture, taleggio, pear slices, baby arugula, crème fraîche, white truffle oil

PETITES SALADES

JARDIN ^{GF}^V 12
farm greens, seasonal vegetables, tarragon vinaigrette

SALADE BETTERAVE ^{GF}^V 18
baked beets, baby kale, orange, marcona almonds, vincotto

POIRE ET FROMAGE ^{GF} 16
bibb lettuce, pears, walnuts, roquefort, pickled onions, champagne vinaigrette

GRANDES SALADES

SALADE CHINOISE ^V^{GF} 22
chopped salad, napa cabbage, romaine, oranges, water chestnuts, cashews, edamame, cilantro, mint, crispy wonton, black sesame dressing, soy sesame dressing

SALADE NIÇOISE ^{GF} 26
seared tuna, haricots verts, niçoise olives, tomatoes, egg, pickled onions, white anchovies, fingerling potatoes, champagne vinaigrette
(add avocado \$4 / chicken \$6 / salmon \$8 / tuna \$9)

LES GARNITURES

Sides Dishes

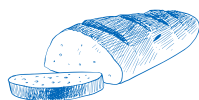
POMMES FRITES ^{NON}^{GMO} 12
authentic Belgian Bintje potatoes

GRATIN DE POMMES DE TERRE 12
bacon, camembert, chives

FALL VEGETABLES ^V 12
roasted, herbes de provence crust

CHOUX DE BRUXELLES ^V 12
brussels sprouts, herbes de provence vinaigrette

**BREAD SERVED
UPON REQUEST**



^V **Vegetarian**
^{GF} **Gluten Free***
^{NON}^{GMO} **No GMOs**

**may require minor modifications*

HORS D'OEUVRES

SOUPE AUX OIGNONS 18
onions, oxtail broth, gruyère cheese toast

SOUPE DE COURGE ^V^{GF} 14
butternut squash, coconut milk, vaudovan, red wine poached quince, austrian pumpkin seed oil

ESCARGOTS "PERSILLADE" ^{GF} 16
garlic-herb butter, rustic bread

MOULES À LA PROVENÇALE ^{GF} 21
P.E.I. mussels, garlic, thyme, basil, tomato concassé, grilled rustic bread

AWARD-WINNING

JUMBO LUMP MARYLAND CRAB CAKE 26
snow pea shoots, mustard crème fraîche

PÂTÉ DE FAISAN ^{GF} 19
pheasant, pork jowl, pistachio, cornichons, mustard, grilled rustic bread

TERRINE DE FOIE GRAS ^{GF} 24
spiced quince, toasted brioche

PLATEAU À FROMAGE ^{GF} 22
chef selection of 3 artisanal cheese, fresh fruit, nuts, country bread

ENTREES

QUICHE 17
parisian ham, gruyère, mesclun greens

AVOCADO TOAST 17
avocado, tomato, arugula, lemon, rustic bread
(add smoked salmon \$6)

MUSHROOM OMELETTE ^{GF}^V 15
gruyère, mushrooms, mesclun greens

SMOKED SALMON OMELETTE ^{GF} 18
crème fraîche, chives, mesclun greens

PAN BAGNAT 17
tuna, niçoise olives, tomato, egg, onion, pickled onion, mesclun greens

CROQUE MONSIEUR 16
parisienne ham, gruyère, mustard, mornay sauce, mesclun greens

SAUMON GRILLÉ ^{GF} 32
scottish salmon, farm greens, lemon, tarragon vinaigrette

RIGATONI BOLOGNESE 32
wagyu beef, veal, pork sausage, san marzano tomato, basil, parmesan

LE GRAND BURGER ^{GF} 24
lettuce, pickle, onion, gruyère, 'grand mac sauce', pommes frites

STEAK FRITES ^{GF} 36
8oz. cedar river hanger steak, sauce de maison, pommes frites

DESSERTS 13

KOUIGN AMANN 13
warm toasted butter pastry, seasonal compote, vanilla ice cream

TAHITIAN VANILLA CRÈME BRÛLÉE ^{GF} 13
vanilla custard, caramelized sugar, strawberries

VALRHONA CHOCOLAT POT DE CRÈME ^{GF} 13
salted caramel, feuilletine, brandied cherries

MACARONS ASSORTIS 20
ten assorted macarons

PRIX-FIXE MENU

APPETIZERS

choice of:

JARDIN ^{GF}^V

farm greens, seasonal vegetables, tarragon vinaigrette

SOUPE DE COURGE ^{GF}^V
butternut squash, coconut milk, vadouvan, austrian pumpkin seed oil

ENTREES

choice of:

SAUMON GRILLÉ ^{GF}

scottish salmon, farm greens, lemon, tarragon vinaigrette

PAN BAGNAT

tuna, olives, tomato, egg, pickled onion, mesclun greens

SALADE CHINOISE ^V^{GF}

chopped salad, napa cabbage, red cabbage, romaine, oranges, water chestnuts, cashews, edamame, cilantro, mint, crispy wonton, black sesame dressing, soy sesame dressing

DESSERTS

choice of:

TAHITIAN VANILLA

CRÈME BRÛLÉE ^{GF}

vanilla custard, caramelized sugar, strawberry

VALRHONA CHOCOLAT

POT DE CRÈME ^{GF}

salted caramel, feuilletine, brandied cherries

Two-Course - 26 per person
Three-Course - 34 per person

Available 12pm-3pm
Monday - Friday

Join us for Brunch

Saturdays & Sunday
11am - 4pm

CRÊPES

AUTHENTIC BELGIAN WAFFLE

EGGS BENEDICT

SCRAMBLE DU JOUR

\$18 BOTTOMLESS MIMOSAS