

SAVORY TARTES

Crispy Thin, Perfect Appetizers

TARTE MÈMÈRE ^V 17
tomatoes confit, basil, mozzarella

TARTE FLAMBÉE 18
Alsation 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

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

GRANDES SALADES

SALADE CHINOISE ^V^{GF} 22
mesclun greens, cabbage, 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 Belgium Bintje potatoes

POMMES DAUPHINE 12
garlic butter

HARICOTS VERTS ^V^{GF} 12
sliced almonds

CHOUX DE BRUXELLES ^V 12
brussels sprouts, cider vinaigrette

DELICATA SQUASH ^V 12
coffee-maple glazed

HORS D'OEUVRES

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

BUTTERNUT SQUASH SOUP ^{GF} 14
butternut squash, apple compote, toasted pumpkin seeds

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

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

AWARD-WINNING JUMBO LUMP MARYLAND CRAB CAKE 26
young greens, mustard crème fraîche

PÂTÉ CAMPAGNE ^{GF} 19
country pâté, cornichons, mustard, grilled rustic bread

TERRINE DE FOIE GRAS ^{GF} 24
fall compote, toasted brioche

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

ENTRÉES

QUICHE 17
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} 15
crème fraîche, chives, mesclun greens

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

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

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

RIGATONI BOLOGNESE 29
wagyu beef, veal, pork sausage, san marzano tomato, basil, parmesan

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

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

DESSERTS

KOUIGN AMANN 13
warm toasted butter pastry, fall 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

BUTTERNUT SQUASH SOUP ^{GF}^V

butternut squash, apple compote, toasted pumpkin seeds

ENTREES

choice of:

SAUMON GRILLÉ ^{GF}

scottish salmon, farm greens, lemon, tarragon vinaigrette

PAN BAGNAT

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

SALADE CHINOISE ^V^{GF}

mesclun greens, cabbage, 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, strawberries

VALRHONA CHOCOLAT POT DE CRÈME ^{GF}

salted caramel, feuilletine, brandied cherries

Two-Course - 26 per person

Three-Course - 32 per person

Available 12pm-3pm,
4pm-5:30pm
Monday - Friday

Join us for Saturdays & Sunday Brunch
11am - 3pm

CRÊPES

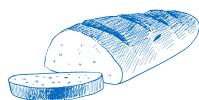
AUTHENTIC BELGIAN WAFFLE

EGGS BENEDICT

SCRAMBLE DU JOUR

\$18 BOTTOMLESS MIMOSAS

BREAD SERVED
UPON REQUEST



^V Vegetarian

^{GF} Gluten Free*

^{NON}^{GMO} No GMOs

*may require minor modifications