



HORS D'OEUVRES

PLATEAU DE CHACUTERIE & FROMAGES

9/18

(3 or 6 selections)

CAMEMBERT
Cow

OSSAU IRATY
Sheep

RACLETTE
Cow

FOURME D' AMBERT
Cow

BUCHERON
Goat

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**SPANISH CHORIZO**

**DUCK RILLETTES**

**COPA**

**DUCK PROSCIUTTO**

**CHICKEN LIVER MOUSSE**

### SIDES

**POMMES FRITES 6**  
with aioli (gf)

**POMMES RISSOLÉES 7**  
duck fat fried potatoes (gf)

**SPINACH 6**  
sautéed with garlic shallots / butter (gf)

**FRICASSÉE DE CHAMPIGNONS 8**  
Pennsylvania organic mushrooms (gf)

**RISOTTO du JOUR 8/16**  
half/full (gf)

**TERRINE de FOIE GRAS 15**  
fruit chutney / honey spice bread

**ESCARGOTS PERSILLADE 12**  
garlic-parsley butter / white wine / shallots  
baguette crostini

**\*LOCAL OYSTERS 14/24**  
(6 or 12) (gf)  
~ traditional accompaniments ~

**SOUPE du JOUR 8**  
daily market soup

**BEIGNETS de CREVETTES 7/14**  
(3 or 6 pieces)  
savory rock shrimp beignets / guacamole

**\*RILLETTES de SAUMON 10**  
arugula & cucumber salad / chives  
baguette crostini

**PÂTÉ DE FOIE de VOLAILLE 10**  
chicken liver mousse / grainy mustard  
cornichons / baguette

**GRATINÉE À L'OIGNON 9**  
french onion soup (vegetarian)

## LES SALADES

**\*FRISÉE AUX LARDONS 10**  
frisée / mixed lettuce / bacon / croutons  
poached egg

**VERTE 8**  
leafy greens / tomatoes / cucumbers  
radish / pickled shallots (gf)

**BETTERAVES 9**  
organic beets / arugula / goat cheese mousse  
walnuts (gf)

**CAESAR 9**  
romaine hearts / parmesan shavings  
preserved lemon-anchovy dressing / croutons  
Chicken 8 / \*Steak 10 / \*Salmon 9

## LES SPÉCIALITÉS du DÎNER

~AVAILABLE AFTER 5PM~

**MARKET BOUILLABAISSÉ 30**  
gently poached market fish and shellfish  
saffron-vegetable soup / rouille aioli

**COQ AU VIN 27**  
braised chicken leg quarter / bacon  
mushrooms / carrots / red wine sauce  
egg pasta

**CASSOULET 29**  
twice baked white bean casserole  
lamb shoulder / cured pork / confit duck  
Toulouse sausage

**CANARD À L'ORANGE 28**  
Moullard duck breast / cognac-orange sauce  
barley risotto / vegetable du jour

**\*NOIX DE SAINT-JACQUES 26**  
seared sea scallops / risotto du jour (gf)

**\*ENTRECÔTE BÉARNAISE 30**  
Angus beef ribeye steak (10oz) / béarnaise  
duck fat roasted potatoes / carrots / cipolline /  
mushrooms / vegetable du jour

## LES CLASSIQUES

**MOULES~FRITES 19**  
daily preparation of steamed Maine  
mussels / pommes frites (gf)

**\*SAUMON POELÉ 23**  
sustainably farmed-raised Atlantic salmon  
lemon beurre blanc / spinach / fennel  
cipolline / carrots (gf)

**TRUITE "GRENOBLOISE" 24**  
sautéed rainbow trout filet / brown butter  
capers / quinoa / carrots / cipolline / spinach

**\*STEAK - FRITES 23**  
grilled bistro filet (6oz)  
cabernet-shallot butter / pommes frites  
watercress (gf)

## LES PLATS du DEJEUNER

~AVAILABLE FOR LUNCH ONLY~

ALL SANDWICHES COME WITH POMMES FRITES AND WATERCRESS SALAD

**CROQUE MONSIEUR 14**  
grilled ham & gruyère cheese sandwich  
multi-grain bread / mornay sauce  
Add one fried egg sunny side up \$1.50

**\*SPICED LAMB BURGER 18**  
roasted peppers / feta / arugula / harissa aioli  
brioche bun

**POULET SANDWICH 15**  
grilled chicken breast / bacon / cheddar / guacamole  
lettuce / tomato / brioche bun

**\*VIRGINIA ANGUS BEEF BURGER 15**  
brioche bun / lettuce / tomato / crispy onions  
Add: Cheddar, Blue cheese or Bacon \$1/each

**POULET "PAILLARD" 17**  
grilled chicken breast / chicken jus  
frisée salad / roasted potatoes  
pickled shallots (gf)

**GALETTE DU JOUR 12**  
daily flat bread

### MONDAY

#Monday-Funday  
Happy Hour in the Bar  
from 4pm-9pm

### TUESDAY

#Twosday  
Twosday Special  
\$59 for two  
1 Appetizer + 2 Entrees  
1 Dessert

### WEDNESDAY

#Halfway to Friday  
In the Bar & Cafe  
from 4pm-9pm

### THURSDAY

#WineNight  
1/3 off of all wines  
by the bottle  
from 4pm-close

### FRIDAY

#Fin-Fin - Chin-Chin  
Happy Hour starts  
in 4pm at the bar!

### SATURDAYS & SUNDAYS

Mimosa Brunch  
from 11:30am to  
2:30pm

### SUNDAY NIGHT

#Sunday Sipper  
Select bottles of  
Wine \$29  
4pm-9pm

# COQ-TAILS

## THE CLASSICS

**KIR ROYAL** Blanc du Noir Sparkling / Langlois Creme de Cassis • 10

**FRENCH 75** Blanc du Noir Sparkling / Gin / Fresh Lemon • 10

**BASTILLE OLD FASHIONED** Woodford Rye / Bitters / Luxardo Cherry • 14

**MANHATTAN** Bulleit Rye / Dolin Rouge / Cocchi Americano / Bitters • 14

**COSMOPOLITAN** Titos / Cointreau / Lime / Chambord / Cranberry Juice • 12

**MARTINI** Bombay Gin or Grey Goose Vodka / Dolin Vermouth Spritz / Olives • 14

**SIDE CAR** VSOP Brandy / Lime / Cointreau • 12

**WHISKY SOUR** Four Roses Bourbon / Amaretto / Lemon-Honey Cordial / Egg White\* • 12

## TWISTS

**HEAD OF STATE** Four Roses Bourbon / H&H Seco 5 year Madeira / Amaro Montenegro / Bitters / Cherry Hearing • 12

**WINTER ELIXIR** Titos / Domaine Canton / Lime / Rosemary Syrup / Pomegranate Molasses • 12

**BUSINESS WITH PLEASURE** Tequila / Calvados / Belle Orange / Cinnamon Syrup / Bitters • 14

**FORGET ME NOT!** Ginger infused Cognac / Mandarin / Lime / Cointreau • 14

**PEAR MARTINI** Brandy / Pear syrup / Lemon / Domaine Canton • 12

**GETTING FIGGY WITH IT** Bourbon / Calvados / Fig Syrup / Lemon / Bonal • 13

## SPIRIT - FREE

(Seedlip is a non-alcoholic distilled spirit)

**FIZZ WITH NO FUZZ** Thai Chili Infused Seedlip Grove / Lemon / Orange Syrup / Orange Juice / Club Soda • 12

**DESIGNATED DRIVER** Seedlip Spice / Pear-Ginger Cordial / Lemon • 12

**COQ-TAIL DU JOUR • 14**

~Daily creation ~

~Ask for delicious details~

## PRIX FIXE

~AVAILABLE AFTER 5PM~

### BISTRO

3 - COURSE • 42

Soupe du Jour

\*Rillettes de Saumon

Salade Verte

Pâté de Foie de Volaille

Coq au Vin

\*Saumon Poelé

\*Steak-Frites

Cassoulet (Suppl. \$5)

Crème Brûlée

Crêpes

Profiteroles au Chocolat

Coupe Glacée

Pot de Crème au Chocolat

### TWOSDAY

Join us every Tuesday

TWOSDAY Special

\$59 for Two

1 Appetizer + 2 Entrees + 1 Dessert

### BRASSERIE

4 - COURSE • 55

Soupe du Jour

Escargots

Shrimp Beingets

Salade de Betteraves

\*Frisee aux Lardons

Foie Gras Terrine (Suppl. \$5)

Truite “Grenobloise”

\*Canard à L’Orange

\*Ribeye (Suppl. \$5)

Almond Savarin

Coulant au Chocolat

Apple Tarte Tatin

Roulade a la Pistache

### LUNCH | BRUNCH

Available from 11:30am-2:30pm

Three Course Lunch or Brunch

Prix Fixe 29

Hors d’oeuvre or Soupe or Salade

Sandwich or Classique Entrée or Brunch Entrée  
Dessert

-Menu not available for sharing~

-Not available on Prix Fixe Menu~

(6) piece beignets (6) selection cheese/charcuteries or

(12) oysters