



FOOD MENU

DINNER 4PM TO 11PM

Oysters
On Half Shell



EAST COAST
6 FOR \$12 or 12 FOR \$20
Daily Oyster

CHARCUTERIES

3 FOR \$24 or 5 FOR \$38

SAUCISSON SEC Dry Sausage Plate with Pickles 9

SAUCISSON A L'AIL Garlic Sausage Plate with Pickles 9

ROSETTE DE LYON Pork Sausage Plate with Pickles 9

PÂTÉ DE CAMPAGNE Housemade Pork Paté Served with Pickle 12

MOUSSE DE FOIE DE VOLAILLE Housemade Chicken Liver Mousse
Served with Toast & Mustard 9

RILLETTE Housemade Shredded Pork Served with Pickles & Mustard 10

CHIFFONADE DE JAMBON CRU Country Style Ham, Pickles 10

TERRINE DE FOIE GRAS Duck Terrine (extra \$12 for combo) 22

FROMAGES

3 FOR \$22 or 5 FOR \$32

SINGLE ORDER Ask for our Daily Selection 9

Combos

3 FROMAGES & 3 CHARCUTERIES \$45

5 FROMAGES & 5 CHARCUTERIES \$68

CLASSIQUES

OLIVES Marinated Mixed Olives, Herbes de Provinces 8

CRÈME DE BLEU Warm Blue Cheese Dip, Toast 10

FRENCH ONION SOUP Vegetable Broth, Caramelized Onion, White Wine,
Gratinated Cheese 15

ESCARGOTS Garlic & Parsley Butter 15

MAC & CHEESE Macaroni, Bechamel, Bacon Crumble 15

STEAK TARTARE AU COUTEAU

Hand-Chopped Grass Fed Beef Tenderloin, Mixed Greens 19

SANDWICHES

CROQUE PROVENÇAL Tomato, Gruyere, Basil Pistou 12

CROQUE MONSIEUR/MADAME Black Forest Ham, Gruyere,
Garlic Parmesan Bechemel 15/17

SHRIMP CLUB Marinated Shrimp, Wasabi Mayo, Tomato, Avocado, Greens 15

POULET Marinated Chicken Thigh, Tomato, Avocado, Chipotle Mayo 15

STEAK Hanger Steak, Mixed Peppers, Swiss Cheese, Caramelized Onion 18

TURKEY AND BRIE Roasted Turkey Ham, Tomato, Brie, Dijon Mayo 14

BLT Bacon, Lettuce, Tomato, Avocado, Mayo, Mustard Spread 14

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more

CASSOLETTES



3 FOR \$34 5 or FOR \$55 (1 OF EACH)

BOURGUIGNON MAISON Beef Braised Stew, Red Wine, Carrot, Potato,
Pearl Onion, Mushroom 15

CASSOLET DU SUD White Bean, Tomato, Duck Confit, Pork Sausage 15

TARTIFLETTE Potato, Cendré Cheese, Cream, Onion, Lardon 15

MEATBALL Marinated Beef Meatballs, Fresh Crushed Tomato 14

CANARD Duck Breast, Sauteed Potato, Red Wine 16

POULET A LA CREME Braised Chicken, Mushroom, Cream 14

SAUMON Atlantic Salmon, Tomato, Shallot, Capers 18

RATATOUILLE Tomato, Zucchini, Onion, Garlic, Herbes de Provinces 12

CAULIFLOWER GRATIN Bechamel, Gratinated Cheese 12

WARM ZUCCHINI Roasted Zucchini, Onion, Garlic, Squash, Goat Cheese,
Roasted Cherry Tomato 12

DUCK CONFIT PARMENTIER Tomato, Zucchini, Onion, Roasted Garlic
Mash Potato 16

TARTINES

TOMATE Fresh Tomato, Basil Pesto, Pickled Red Onion 9

BRIE AU MIEL Melted Brie, Honey 12

JAMBON Country Ham, Chili Oil 14

SAUMON Smoked Atlantic Salmon, Basil Pesto, Pickled Red Onion, Capers,
Lemon Crème Fraîche 16

CHAMPIGNON Sauteed Mushroom, Goat Cheese 14

AVOCADO Red Onion, Sesame Seeds 14

SALADES

NIÇOISE Fresh Tuna Steak, Mixed Greens, Eggs, Potato, Haricots Verts, Black
Olives, Red Onion, Cherry Tomato, Radish, Shallot Dressing, Balsamic Glaze 18

FERMIÈRE Mixed Greens, Roasted Chicken, Avocado, Tomato, Cucumber,
Corn, Red Onion, Shallot Vinaigrette (Add \$2 for Bacon) 16

ENDIVE Blue Cheese, Apple, Walnuts, Parsley, Shallot Dressing 15

SHRIMP Lemon Marinated Shrimp, Avocado, Cherry Tomato, Cucumber, Red
Onion 16

SPINACH Apple, Radicchio, Toasted Almonds, Agave, Cranberries, Red Onion,
Goat Cheese, Apple Cider Vinaigrette 16

STEAK Mixed Greens, Cherry Tomato, Cucumber, Haricots Verts, Blue Cheese,
Fried Onion, Balsamic Vinaigrette 18

BOWLS

(add \$8 for Steak, \$5 for Chicken, Shrimp or Salmon, \$3 for Avocado)

SALMON Warm Quinoa, Zucchini, Onion, Tomato, Peppers, Lemon Dressing 16

FARRO Feta Cheese, Roasted Red Pepper, Arugula, Cucumber, Parsley, Basil,
Oregano Dressing 15

GRAIN Wild Rice, Chickpeas, Quinoa, Lentils, Butternut Squash, Cauliflower,
Cranberries, Arugula, Parsley, Lemon Dressing 14

ROASTED VEGETABLE Beet, Butternut Squash, Brussels Sprouts,
Chickpea, Arugula, Toasted Pumpkin Seeds, Basil, Almond Dressing 15

DESSERTS

GATEAU AU CHOCOLAT Warm Chocolate Cake,
Salted Caramel Whipped Cream 9

TARTE TATIN Classic French Apple Pie, Cinammon Crème 9

CREME BRULEE Green Tea Egg Custard, Caramelized Sugar 9