



FOOD MENU

UNTIL 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 Onions, White Wine, Gratinated Cheese 15
- MUSSELS Tomato White Wine Sauce, Shallots, Garlic, Parsley, Lemon 16
- MUSSELS A LA CRÈME White Wine, Saffron, Shallots, Garlic, Parsley, Cream 18
- 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 Bechamel 15/17
- B.L.T Bacon, Lettuce, Tomato, Avocado, Mustard Mayo 15
- SHRIMP CLUB Marinated Shrimp, Wasabi Mayo, Tomato, Avocado, Greens 16
- POULET Marinated Chicken Thigh, Tomato, Avocado, Chipotle Mayo 16
- STEAK Hanger Steak, Mixed Peppers, Swiss Cheese, Caramelized Onions 18
- TURKEY AND BRIE Roasted Turkey Ham, Tomato, Brie, Dijon Mayo 14
- SMOKED SALMON Caper Crème Fraiche, Cucumbers, Red Onions, Tomato, Arugula 16

CASSOLETTES



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

- BOURGUIGNON MAISON Beef Braised Stew, Red Wine, Carrot, Potato, Pearl Onions, Mushroom 15
- TARTIFLETTE Potato, Cendré Cheese, Cream, Onions, Lardon 15
- MEATBALL Marinated Beef Meatballs, Fresh Crushed Tomato 14
- CANARD Duck Breast, Sauteed Potatoes, Red Wine Reduction 16
- POULET A LA CREME Braised Chicken, Mushroom Cream Sauce 14
- SAUMON Atlantic Salmon, Tomato, Shallots, Capers 18
- RATATOUILLE Tomato, Zucchini, Onions, Garlic, Herbes de Provinces 12
- CAULIFLOWER GRATIN Bechamel, Gratinated Cheese 12
- WARM ZUCCHINI Roasted Zucchini, Onions, Garlic, Squash, Goat Cheese, Roasted Cherry Tomatoes 12
- DUCK CONFIT PARMENTIER Roasted Garlic Mash Potatoes 16

TARTINES

- TOMATE Fresh Tomato, Basil Pesto, Pickled Red Onions 9
- BRIE AU MIEL Melted Brie, Honey 12
- JAMBON Country Ham, Chili Oil 14
- SAUMON Smoked Atlantic Salmon, Basil Pesto, Pickled Red Onions, Capers, Lemon Crème Fraiche 16
- CHAMPIGNON Sauteed Mushrooms, Goat Cheese 14
- AVOCADO Red Onions, Sesame Seeds 14

SALADES

- NIÇOISE Fresh Tuna Steak, Mixed Greens, Eggs, Potatoes, Haricots Verts, Black Olives, Red Onions, Cherry Tomatoes, Radish, Shallot Dressing, Balsamic Glaze 18
- FERMIÈRE Mixed Greens, Roasted Chicken, Avocado, Tomato, Cucumber, Corn, Red Onions, Shallot Vinaigrette (Add \$2 for Bacon) 16
- ENDIVE Blue Cheese, Apples, Walnuts, Parsley, Shallots Dressing 15
- SHRIMP Lemon Marinated Shrimp, Avocado, Cherry Tomato, Cucumbers, Red Onions 16
- SPINACH Apple, Radicchio, Toasted Almonds, Agave, Cranberries, Red Onion, Goat Cheese, Apple Cider Vinaigrette 16
- STEAK Mixed Greens, Cherry Tomatoes, Cucumbers, Haricots Verts, Blue Cheese, Fried Onions, Balsamic Vinaigrette 18

BOWLS

- (add \$8 for Steak, \$5 for Chicken, Shrimp or Salmon, \$3 for Avocado)
- SALMON Warm Quinoa, Zucchini, Onions, Tomatoes, Peppers, Lemon Dressing 16
- FARRO Feta Cheese, Roasted Red Peppers, Arugula, Cucumbers, 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

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

