

f r e n c h i s h

salads

- grilled caesar• 10
romaine, radicchio,
& creamy anchovy dressing•
- duck confit 12
frisée, walnuts, roquefort
& red wine vinaigrette
- seckel pear, rocket, hazelnut 11
goat cheese & spiced vinaigrette

cheese 9

baked camembert
winter fruit compote & toasties
or
roquefort
walnuts, lavender black pepper honey
& oat wafers

- carrot dog• 8
- french onion burger• 10
caramelized onions & gruyère
- skinny burger• 10
american cheese, special sauce,
dill pickles & shredded lettuce
[cooked through]

\$25 3-course prix-fixe

simple salad
4 oz. petit filet + frites + aioli•
chocolate pot de crème

on the side

- frites w/ aioli• or “french” fry sauce• 4
- vegetable du jour 4
- aged gouda macaroni gratin 6
garlic+lardon bread crumb crust

bread service 3

to start

- devilish egg• 2
- bistro-style steak tartare• 14
egg yolk & gaufrettes
- seared foie gras 18
french toast, maple syrup & black pepper

plats principaux

- buckwheat crepe 18
winter squash, sautéed greens,
walnut chutney & mustard cream
- grilled beef• ribeye 37
roasted mushrooms & béarnaise butter
- sautéed ruby trout filet 25
roasted cauliflower, capers, lemon
& brown butter
- crispy skin duck breast• 28
potato+turnip mille feuille
- pork belly short rib 28
potatoes, crispy bacon & grilled cabbage

• Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. please, no loud cell phones. **restrooms are on the blue side.**

20% service charge may be added to parties of 6 or more guests; 20% service charge may be added to separate checks.