

f r e n c h i s h

salads

- grilled caesar• 10
romaine, radicchio,
parmesan, croutons
& creamy anchovy dressing•
- tomato-melon cocktail 8
- rocket, tomatoes 9
& sheep's milk feta

cheese 9

- oven-roasted camembert
fruits & toasties
- roquefort
toasted 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
- daily vegetable 4
- aged gouda macaroni gratin 6
w/ garlic+lardon bread crumb crust

bread service 3

to start

- devilish egg• 2
- nm steak tartare• 14
egg yolk & gaufrettes
- seared foie gras terrine 18
tomato jam, toasties

plats principaux

- buckwheat crepe 18
squash, sautéed greens, walnut chutney &
mustard cream
- grilled beef• ribeye 37
roasted mushrooms & béarnaise butter
- halibut• 32
roasted tomatoes, bomba rice,
saffron
- parmesan-crusted veal• paillard 22
roasted potato, tomato & arugula salad
- 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.