

APÉRITIF

french 59 - st. germain, mandarine napoléon, bubbly ..	10
limonade - absolut, lavender soda	10
kiki rouge - g.g. la poire, grand marnier, berry purée.....	10
manhattan - buffalo trace, luxardo cherry.....	10
gin gin - plymouth, canton, grapefruit.....	10
side car - hennessy vsop, cointreau	10
chartreuse gimlet - green chartreuse, beefeater, lime..	10

WINE ON TAP

pinot gris.....	7
chardonnay	8
pinot noir	8

CHAMPAGNE BY THE GLASS

klipfel - crémant d'alsace, brut, alsace, nv	10
moncontour - crémant de loire, brut rosé, loire, nv.....	12
perrier-jouët - grand brut, nv	21
ruinart - brut rosé, nv	31
veuve clicquot - "la grande dame," 98.....	42

DRAFT BEER

goose island 312	chicago	5
scrimshaw pils	california	5
three floyds robert the bruce	indiana	6
two brothers french country ale	chicago	6
stella artois	belgium	6
anchor steam.....	california	6
guinness.....	ireland	6
omnegang hennepin	new york	6
stone pale ale	california	6
kronenbourg 1664	france	6
bell's best brown	michigan	7
goose island matilda	chicago	9
duvel single.....	belgium	10
delirium tremens.....	belgium	12

BOTTLED BEER

budweiser	missouri	4
bud light.....	missouri	4
pbr - 16oz can.....	wisconsin	4
coors light	colorado	4
corona	mexico	5
amstel light	holland	5
brooklyn ipa	new york	5
goose island sofie	chicago	9
saison dupont.....	belgium	10
chimay white.....	belgium	12
timmerman's framboise	belgium	12
jk scrumpy cider - 22oz.....	michigan	14

SMALL PLATES

escargot bourguignonne - puff pastry.....	each 1.95
drippings on toast - pan jus	4.95
chicken drumettes - sauce aigre doux	5.95
duck cracklings - spicy vinaigrette	5.95
goat cheese au gratin - tomato marmalade.....	6.95
sardines - fresh cured	6.95
french onion fondue - gruyère.....	6.95
croque monsieur fingers - dip madame	5.95
pig's feet bonbons - sauce piquante.....	5.95
frites fromage	6.95
macaroni gratinée - french ham	6.95
lamb meatballs - harissa tomato sauce.....	7.95
housemade ham plate - sauce ravigoté	8.95
small pot of mussels - coconut curry	9.95
chicken thigh - truffles, sauce foie gras	12.95
artisanal cheese plate.....	14.95

GRAND PROVENÇAL VEGETABLE PLATE

14.95

CHARCUTERIE BOARDS

homemade pâtés, terrines and saucissons
14.95 per person - service for 2 or 4

CHILLED SEAFOOD PLATTER

lobster, crab, shrimp, scallop and uni
15.95 per person - service for 2 or 4

RAW

smoked salmon and avocado - brioche.....	9.95
filet mignon steak tartare - bleu cheese toasts.....	14.95
tuna tartare française - lemon, mint	10.95
scallops and sea urchin - lime, jalapeño	10.95
hamachi - crispy shallots, soy, ponzu	10.95
oysters on the half shell - half dozen.....	13.95

PÂTÉS & TERRINES

country pâté - pistachio	5.95
chicken terrine - cognac, truffle.....	5.95
roasted beet and goat cheese.....	5.95
foie gras and short rib pressé.....	7.95
duck roulade - black currants.....	7.95

JARS

pork rillettes - dijon, fines herbs	6.95
roasted eggplant - olives	4.95
smoked whitefish - pickled onions.....	6.95
foie gras mousse - cassis gelée	8.95

SALADS

butter lettuce - house vinaigrette, fines herbs	5.95
cauliflower and arugula - parmesan, olive oil	6.95
caesar american - crispy prosciutto	6.95
frisée - warm lardons, gribiche, fried egg	7.95
paris chopped - vinaigrette	9.95

SEAFOOD

sea scallops - espelette, lime beurre blanc	15.95
pacific king salmon - lentils, mustard sauce.....	17.95
skate wing - lemon, capers, brown butter.....	14.95
paper bag snapper - fennel, lemon	18.95
ahi tuna steak frites - zucchini fries	21.95
nantucket bay scallops - herbed rice	24.95
striped bass - butternut squash, hazelnut.....	24.95
maine lobster frites - broiled	27.95

FRENCH SOUL FOOD

chicken paillard	13.95
confit of duck - wheatberry, candied cherries.....	14.95
braised pork belly - slow cooked apple.....	14.95
coq au vin - two ways	19.95
short rib bourguignonne	21.95

STEAKS • HAMBURGER

steak frites	19.95
prime ny steak frites - sliced, sauce doög.....	29.95
filet mignon - frites	22.95
roquefort crusted filet mignon - frites.....	24.95
le hamburger - glazed red onions, gruyère or bleu ..	13.95

VEGETABLES IN THE FRENCH STYLE

asparagus - steamed	6.95
braised brussels sprouts - golden raisins.....	5.95
beluga lentils	4.95
wild mushrooms, butternut squash & hazelnuts.....	6.95
vegetable pot au feu - ginger-herb broth.....	8.95

POTATOES

pommes frites.....	3.95
sweet frites	4.95
pommes purée	4.95

SIDES

alsace spaetzle.....	3.95
zucchini frites	4.95
corn with truffles.....	5.95

SERVICE NON COMPRIS: A service charge of
eighteen percent is included for parties of six or more.