



hors d'oeuvres

PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	11
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
BRANDADE de MORUE Salt Cod Croquettes, Saffron Aioli.....	12
SALADE de ROQUEFORT Romaine, Roquefort, Fennel, Almond, Herb Vinaigrette.....	11
AUBERCINES CROQUANTES Eggplant Napoléon, Tapenade, Tomato, Chèvre, Pistou.....	10
CALAMARS à la ROMAINE Crispy Calamari, Basil Aioli.....	13
SALADE de POMME de TERRE Fingerling Potato, Celery, Lardons, Baby Watercress, Dijon Vinaigrette.....	12
GRAVLAX Cured Salmon Gravlax, Capers, Crème Fraîche.....	13
BRIOCHE aux MORILLES Morel Mushrooms, Brioche, Quail Egg, Veal Stock Reduction, Garlic, Herbs.....	15
TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....	21
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Roquefort.....	14
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	12

principaux

PAIN PERDU Brioche French Toast, Seasonal Fruit.....	10
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	14
ŒUFS sur le PLAT Fried Eggs, Bacon, Roasted Potatoes.....	10
ŒUFS BROUILLÉS Scrambled Eggs, Gruyère, Ham.....	12
SAINT-JACQUES RÔTIES Pan Roasted Scallops, Cauliflower, Morels, Leeks, Lardons, Chive Beurre Blanc.....	29
FILET MIGNON GRILLÉ Filet Mignon, Carrots, Fingerling Potato, Red Wine Marrow Reduction, Béarnaise.....	34
OMELETTE du JOUR.....	Market Price
MAGRET de CANARD Duck Breast, Foie Gras, Morels, Fingerlings, Broccoli, Pearl Onion, Mustard Jus.....	28
POULET GRILLÉ Chicken Breast, Pommes Purée, Brussels Sprouts, Royal Trumpet Mushrooms, Sage Jus.....	24
BAR RÔTI Rockfish, Fresh Artichoke, Celery, Red Onion, Dill, Local Oyster, Sauce Vin Blanc.....	28
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
FILET de VEAU GRILLÉ Veal Tenderloin, Grilled Shrimp, Zucchini, Pearl Onion, Shellfish Cream Sauce.....	28
SALADE de SAUMON Salmon, Baby Kale, Radishes, Apples, Beets, Crouton, Parmesan Vinaigrette.....	18
STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....	30
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	23
SAUMON GRILLÉ Scottish Salmon, Potato Purée, Spinach, Beurre Rouge.....	27
CONFIT de CANARD Duck Confit, Lyonnaise Potatoes, Reduction Sauce.....	27

suppléments

Riz Pilaf...4 / Champignons..5/ Epinards.. 5

Pommes Frites..6/ Haricot Verts..6

THE CIVILIZED LUNCH

Tuesday - Friday

11:30 am - 2:00 pm

\$29 per person Prix Fixe Menu available

RESTAURATEURS: Tony Foreman and Cindy Wolf

CHEF de CUISINE: Christopher Scanga

A Gratuity of 19% is suggested to parties larger than 7.

For Substitutions & Custom Preparations please add \$1 per dish.

We fry in 100% peanut oil.