



hors d'oeuvres

PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	12
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	12
SALADE VERTÉ Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
MOULES aux FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter.....	14
AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	10
BEIGNETS de CREVETTES Shrimp & Zucchini Beignets, Saffron Aioli.....	14
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Dijon Vinaigrette.....	14
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....	14
TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....	21
RIS de VEAU Veal Sweetbreads, Puff Pastry, Mushroom Duxelles, Cognac Cream.....	15
GNOCCHI à la PARISIENNE Parisian Gnocchi, Crispy Carrots, Chanterelle Mushrooms, Sage Brown Butter.....	14
SALADE de LENTILLES Puy Lentils, Duck Confit, Frisée, Aged Sherry Vinaigrette.....	13
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	12
SALADE de ROMAINE Romaine Salad, Belgian Endive, Apples, Pecans, Fourme d'Ambert, Cider Vinaigrette.....	12

principaux

PAIN PERDU Brioche French Toast, Seasonal Fruit.....	10
ŒUFS sur le PLAT Fried Eggs, Bacon, Roasted Potatoes.....	10
ŒUFS POCHÉS Poached Eggs, Madrange Ham, Brioche, Hollandaise Sauce.....	14
ŒUFS BROUILLÉS Scrambled Eggs, Gruyère, Ham.....	12
SAUMON GRILLÉ Scottish Salmon, Pommes Purée, Spinach, Beurre Rouge.....	28
ONGLET GRILLÉ Grilled Hanger Steak, Red Potatoes, Onion Beignets, Aioli, Persillade.....	28
AILE DE RAIE Pan Roasted Skate, Spinach, Brioche Crouton, Lime Supremes, Capers, Brown Butter.....	26
POULET GRILLÉ Chicken Breast, Squash Purée, Black Trumpet Mushrooms, Brussels Sprouts, Sage Jus.....	24
MAGRET de CANARD Duck Breast, Puff Pastry, Mushroom Duxelles, Picholine Olive, Red Wine Reduction....	27
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	24
SALADE de SAUMON Salmon, Baby Kale, Radishes, Apples, Beets, Crouton, Parmesan Vinaigrette.....	18
CONFIT de CANARD Duck Confit, Lyonnaise Potatoes, House Reduction.....	27
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
OMELETTE du JOUR Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	15
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	15

suppléments

Riz Pilaf...4 / Champignons...5 / Epinards...6
 Pommes Frites... 6 / Haricots 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.