



hors d'oeuvres

VICHYSOISE Chilled Potato & Leek Soup.....	10
PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
CALAMARS FRITS Crispy Calamari, Basil Aioli.....	14
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	12
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
SALADE de CHICORÉ Bibb & Chicory Salad, Orange, Red Onion, Cucumber, Chèvre, Fines Herbs Vinaigrette.....	12
SALADE D'ASPERGE Warm Asparagus, Bayonne Ham, Shaved Reggiano, Poached Egg.....	13
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
SALADE de CONCOMBRES Cucumber Salad, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche....	12
SALADE DE BETTERAVES Beets, Local Strawberries, Chèvre, Basil, Frisée, Lemon Vinaigrette.....	12
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	13
SALADE de ROMAINE Romaine Salad, Belgian Endive, Apples, Pecans, Fourme d'Ambert, Cider Vinaigrette....	12

principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
AILE DE RAIE RÔTIE Pan Roasted Skate, Asparagus Purée, Peas, Baby Carrots, Mustard Beurre Blanc.....	29
SAUMON GRILLÉ Scottish Salmon, Pommes Purée, Spinach, Sorrel Cream Sauce.....	28
POULET GRILLÉ Chicken Breast, Fingerling Potato, Grilled Red Onion, Grilled Zucchini, Pistou.....	24
GIGOT D'AGNEAU Grilled Lamb Steak, Baby Carrots, Asparagus, Fingerling Potatoes, Wild Ramp Butter.....	28
NOIX DE SAINT JACQUES Pan Roasted Scallops, English Peas, Morels, Crispy Shallots, Beurre Blanc.....	28
BAR RÔTIE Rockfish, Fingerling Potato Purée, Frisée, Lardon, Fiddlehead Ferns, Persillade.....	28
DAURADE GRILLÉE Grilled Daurade, Spinach, Beets, Golden Raisins, Lemon Caper Vinaigrette.....	28
MAGRET de CANARD Duck Breast, Spinach, Beets, Baby Carrots, Huckleberry Compote.....	27
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	24
STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....	30
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 / Asperges...6

OOH LA LA! SUNDAY BRUNCH

We invite you to join us on Sundays
for Brunch 10:30 am to 2:00 pm
see the Maître d'Hôtel to reserve your table

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.