



hors d'oeuvres

VICHYSOISE Chilled Potato & Leek Soup.....	10
PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	12
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
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, Honeycrisp Apples, Chèvre, Frisée, Dijon Vinaigrette.....	12
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	13
SALADE de ROMAINE Romaine, Endive, Heirloom Cherry Tomatoes, Haricots Verts, Crispy Shallot, Basil Aioli.....	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, Rice Pilaf, Onion Beignet, Tomato Beurre Blanc.....	28
POULET GRILLÉ Chicken Breast, Fingerling Potato, Grilled Red Onion, Grilled Zucchini, Pistou.....	24
GIGOT D'AGNEAU Grilled Lamb Steak, Pommes Frites, Red Wine Shallot Butter.....	28
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, Beets, Honeycrisp Apples, Parmesan Vinaigrette.....	18
CONFIT de CANARD Duck Confit, Beets, Grilled Peaches, Whole Grain Mustard 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.