



hors d'oeuvres

RADIS BEURRE Local Radish, Honey-Rosemary Butter, Grilled Baguette, Fleur de Sel.....	8
VICHYSOISE Chilled Potato & Leek Soup.....	10
BRANDADE de MORUE FRITES Salt Cod Beignets, Rémoulade.....	13
PÂTE 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
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 COURGETTES Zucchini & Squash Blossom 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

principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
POULET GRILLÉ Chicken Breast, Royal Trumpet Mushrooms, Pommes Persillade, Chicken Reduction Sauce.....	26
AILE de RAIE RÔTIE Pan Roasted Skate, Spinach, Brioche Crouton, Lime, Caper Brown Butter.....	26
ESPADON GRILLÉ Swordfish, Roasted Red Potato, Local Cherry Tomato, Capers, Basil Aioli.....	28
CONFIT de CANARD Duck Confit, Pommes Lyonnaise, Reduction Sauce.....	27
SAUMON GRILLÉ Scottish Salmon, Piperade, Goat Cheese Squash Blossoms.....	28
GIGOT D'AGNEAU Grilled Lamb Steak, Pommes Frites, Red Wine Shallot Butter.....	28
MAGRET de CANARD Duck Breast, Grilled Peaches, Grilled Scallions, Beets, Mustard Sauternes Reduction.....	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, Cucumber, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche.....	18
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...6 / Champignons...6 / Brocoli...6 / Epinards...6
 Pommes Frites...6 / Haricots Verts...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.