

DINNER MON-SUN 5-11PM
FRI & SAT 5-11.30PM

BRUNCH SUN & SAT 10-3:30PM
LUNCH FRI 12PM-3PM



COUNTRY PÂTÉ 16
Cornichons, Grain Mustard

FOIE GRAS TORCHON 22
Red Wine Apple Compote

BOSTON BIBB SALAD 15
Ginger Vinaigrette, Kataifi

TUNA TARTARE 19
Avocado, Citrus Vinaigrette

BEETS & GOAT CHEESE 15
Apple, Balsamic Vinaigrette

STEAK TARTARE 20
House Seasoning, Mixed Greens

ESCARGOTS 18
Garlic Parsley Butter

GEM LETTUCE WEDGES 16
Buttermilk Herb Dressing,
Radish, Pistachios

CROQUETTES 16
Truffle Mushrooms

CHARRED OCTOPUS 21
Chickpeas, Hazelnut, Basil

CRISPY FROGS LEGS 16
Spicy Honey Sauce

RISOTTO mp Of The Day

SOUPS
15
FRENCH ONION
mp
SOUP OF
THE DAY

MUSSELS 27⁹⁵
with fries

THAI
Coconut Curry

MARINIÈRE
White Wine & Shallots

PROVENCALE
Tomato & Garlic

FROMAGE 18
Baked Brie, Rosemary & Honey, Crostini, Apple

WILD SKATE FISH 34
Fava Beans, Artichoke, Mashed Potatoes

PAN ROASTED SALMON 34
Ratatouille, Dill Oil

MARKET FISH mp Chef's Daily Selection

ALL NATURAL CHICKEN 33
Almonds, Parsnip, Mushrooms, Rapini

SEARED DUCK BREAST 33
Cherry Reduction, Farro, Orange Gastrique

PORK CHOP 35
Apricot Glaze, Kale, Cannellini Beans,
Sundried Tomatoes

NY STRIP STEAK FRITES 37
10oz Peppercorn Sauce, French Fries

GRASS FED HAMBURGER 22
Potato Bun, French Fries, Chili Aioli

Foie Gras 7 Applewood Bacon 2

Cheese 2 A Cheval (Fried Egg) 2

COCKTAILS 16

BISOU
Bourbon, Melon
Puree, Fresh
Ginger, Lemon

PETIT COCHON
Bacon Infused Rye
Whiskey, Spiced Cherry
Bitters

BASILIC
Gin, Aloe, Coconut
Cream, Lemon,
Fresh Basil

CHEZ MOI
Vodka, Fresh Mint,
Lime, Crème de Cassis,
Seltzer

FUMÉ
Mezcal, Campari,
Sweet Vermouth,
Orange Twist

PAMPLEMOUSSE
Tequila, Grapefruit,
Lime, Agave, Chili
Powder

SIDES

French fries 8

Broccoli Rabe 9

Mixed greens 8

Cauliflower gratin 9

Ratatouille 9

Mashed potatoes 8

Consuming raw or undercooked meats, fish, or shellfish, may increase your risk of foodborne illness. 20% gratuity will be added to parties of 8 or more.