

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

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



COUNTRY PÂTÉ 15
Cornichons, Grain Mustard

FOIE GRAS TORCHON 21
Red Wine Apple Compote

ENDIVE & APPLE SALAD 15
Walnut, Roquefort, Dijon Vinaigrette

TUNA TARTARE 18
Avocado, Citrus Vinaigrette

BEETS & GOAT CHEESE 15
Apple, Balsamic Vinaigrette

STEAK TARTARE 19
House Seasoning, Mixed Greens

ESCARGOTS 17
Garlic Parsley Butter

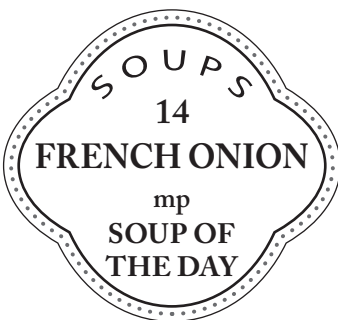
BOSTON BIBB SALAD 15
Ginger Vinaigrette, Kataifi

CROQUETTES 16
Truffle Mushrooms

CHARRED OCTOPUS 20
Chickpeas, Hazelnut, Basil

CRISPY FROGS LEGS 16
Spicy Honey Sauce

RISOTTO mp Of The Day



MUSSELS 2 ⁹⁵
with fries

THAI
Coconut Curry

MARINIÈRE
White Wine & Shallots

PROVENCALE
Tomato & Garlic

CHEESE PLATE Chef's Daily Selection, 3 pièces 18

WILD SKATE FISH 33
Fava Beans, Artichoke, Mashed Potatoes

PAN ROASTED SALMON
Ratatouille, Dill Oil

MARKET FISH mp Chef's Daily Selection

ALL NATURAL CHICKEN 31
Almonds, Parsnip, Mushrooms, Rapini

SEARED DUCK BREAST 3
Cherry Reduction, Farro, Orange Gastrique

LAMB COUSCOUS 33
Braised Lamb Shank, Vegetables, Chickpeas

NY STRIP STEAK FRITES 35
10oz Peppercorn Sauce, French Fries

GRASS FED HAMBURGER 21
Potato Bun, French Fries, Chili Aioli

Foie Gras 7 **Applewood Bacon** 2

Cheese 2 **A Cheval (Fried Egg)** 2

COCKTAILS 15

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