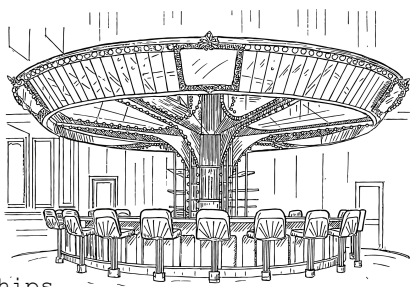


SMALL PLATES



FRENCH ONION SOUP GRATINEE 13 cave aged gruyere, sourdough crouton, beef broth

FRESH SHUCKED OYSTERS\* ask about our daily selection 6 FOR 24 12 FOR 42

JUMBO SHRIMP COCKTAIL 21 house cocktail sauce, dijonnaise

CRISPY FRIED CALAMARI\* 19 lemon, green chili, remoulade

ESCARGOT 22 garlic, shallot, parsley, butter, lemon, toasted bread

BURRATA 21 roasted tomato, aged balsamic, olive oil, fines herbes, sourdough

FRENCH ONION DIP 17 caramelized onion, roasted garlic, dill, caviar, house made chips

CROQUE MONSIEUR CROQUETTES 16 bechamel, spicy mustard, crispy ham, chervil

BRUSSELS SPROUTS CHIPS 13 lemon, sea salt

THICK CUT BACON 15 maple-cognac glaze, cracked black pepper, chives

SANDWICHES

SERVED WITH FRIES

FRENCH EGG SALAD SANDWICH 18 7 minute egg, aioli, chives, brioche

TURKEY AVOCADO CLUB 20 roast turkey, avocado, crispy bacon, dijonnaise, tomato, toasted challah

CONNECTICUT LOBSTER ROLL 36 warm butter poached lobster, brioche split top roll

COCHON VOLANT LE CHEESEBURGER ROYALE\* 24 American wagyu, confit onion, American cheese, dijonnaise, house pickles, brioche bun add thick cut bacon 6

8 OZ. PRIME STEAK BURGER\* 27 dry aged house blend, sharp cheddar, house pickles, lettuce, tomato, onion, roasted garlic aioli

BRAISED SHORT RIB DIP 26 Swiss cheese, caramelized onions, pickled fresnos, horseradish aioli, French onion broth, baguette

CROQUE MONSIEUR\* 22 house smoked ham, caramelized onion, mornay sauce, spicy mustard, gruyere cheese, brioche add egg 4

SALAD

CHILLED LOBSTER SALAD 32 bibb lettuce, avocado, pickled shallot, radish, lemon sherry vinaigrette, herbs

ROTISSERIE CHICKEN CAESAR\* 21 crispy potatoes, shaved parmesan, house caesar dressing

SHRIMP & AVOCADO NICOISE 25 jumbo shrimp, anchovy, avocado, marinated tomatoes, haricot verts, nicoise olives, potatoes, lemon sherry vinaigrette

FRANCOIS CHICKEN COBB\* 25 grilled chicken, romaine, crispy bacon, blue cheese, 7 minute egg, cucumbers avocado, tomato, buttermilk ranch dressing

MARKET GREEN 13 field greens, cherry tomatoes, cucumbers, radish, lemon sherry vinaigrette  
add: grilled chicken\* 8 steak\* 13 salmon\*12 shrimp\* 13 half avocado 6

ENTREES

MUSSELS & FRITES\* 26 PEI mussels, smoked paprika, shallot, frites, white wine broth

FAROE ISLAND SALMON\* 36 braised lentils, cucumber raita, salmon roe

CLASSIQUE STEAK FRITES\* 39 7 oz. hanger, steak butter, bordelaise sauce

CRISPY ROASTED AMISH CHICKEN\* 32 pommes frites, lemony chicken jus

RADIATORI WITH ROASTED MUSHROOMS 26 housemade pasta, red wine and wild mushroom sauce, truffle, Espelette pepper, parmesan bread crumbs  
add: grilled chicken\* 8 shrimp\* 13 lobster 26

SIDES

POMME FRITES.....10	ASPARAGUS.....14
SMASHED POTATOES.....12	GARLIC SPINACH.....11
POMMES PUREE.....12	MUSHROOMS.....14

\*These items are served raw or undercooked, contain raw or undercooked ingredients, or are cooked to order. Consuming undercooked poultry, meat, and fish may increase your chance of foodborne illness.

Please notify your server of any allergies you have.  
Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.  
For more information, please speak with a manager

EXECUTIVE CHEF MATTHEW AYALA  
SOUS CHEF GUILLERMO SANTILLAN