

- COCKTAILS -

- PARAPLUIE 17**
vodka, st germain elderflower, cucumber,
lemon, sparkling water
- SPRITZ ROYALE 16**
aperol, grapefruit cordial, lemon, sparkling water
- M. MARMALADE 17**
cazadores tequila blanco, french amer,
blood orange marmalade, lime
- LE DIRTY MARTINI 17**
ketel one vodka, brine, olives
- CALVADOS SIDECAR 18**
calvados, hennessy vs, grand marnier, lemon
- THE EIFFEL SOUR 18**
green chartreuse, alpine herbal liqueur,
pineapple, lime, nutmeg
- LE JARDIN 17**
tanqueray gin, apricot brandy, thyme,
lemon, tonic water
- L'AVION 18**
saison aged rum, drambuie,
cotton & reed allspice dram, lime, sparkling wine
- L'OBSCURE 18**
maker's mark bourbon, lillet rouge, bonai,
pernod pastis rinse
- CAFÉ PASTIS 17**
vodka, borghetti coffee liqueur, averna,
hazelnut, espresso
- LE PETIT PICKLE 10**
grey goose vodka, house pickle brine, pickled things

BOISSONS

- Coffee 5
- Cafe au Lait 6
- Cold Brew 6
- Espresso 5
- Macchiato 6
- Cappucino 6
- Latte 5
- Chai Latte 6
- Delice au Chocolat 6
- Selection of Hot Tea 5

FRUITS DE MER

- Rappahannock Oysters* 24
- Bluepoint Oysters* 24
- Mussels Escabeche 14
- Shrimp Cocktail 23
- Crab Mayonnaise* 21
- Little Neck Clams* 13

Plat De Fruits De Mer* 99

oysters, clams, mussels, scallops, shrimp, jumbo crab

HORS D'OEUVRES

- Greek Yogurt granola, nuts, berries 13
- Grapefruit 6
- Tuna Tartare* crème fraîche, dill 27
- Sardines en Conserve lemon, bordier butter 27
- Leeks Vinaigrette almonds 17
- Smoked Salmon* toasted bagel, cream cheese 20
- Scallops Crudo* passionfruit, hazelnut 22
- Foie Gras Terrine 19
- Steak Tartare* 21
- Onion Soup gratinée 17
- Plat de Paris parisian ham, la conviette butter 18
- Escargot garlic-parsley butter 21/38
- Crab and Avocado 25

SALADES ET SANDWICHES

- Green Salad red wine vinaigrette 14
- Caesar Salad 15
- Salade Niçoise confit tuna, dijon vinaigrette 29
- Croque Monsieur / Croque Madame (+\$2) 23
- Steak Sandwich* onions, gruyère, aioli 34
- Grilled Chicken Sandwich bacon, black pepper aioli. . . 25
- Cheeseburger* american cheese, pickles 26

BRUNCH

- Buttermilk Pancakes maple syrup 18
- French Toast blueberry, chantilly crème 17
- Poached Eggs morilles à la crème 20
- Eggs Any Style choice of meat, pommes tapées. 17
- Eggs Benedict parisian ham, hollandaise 19
- Eggs Norwegian smoked salmon, hollandaise 24
- Quiche Lorraine bacon, gruyère, onion 20
- Avocado Tartine poached eggs 18
- Gruyère Omelette fines herbes 19
- Ratatouille Omelette egg whites, gruyère 19
- Crêpe Complète ham, comté, egg 24

ENTRÉES

- Chicken Paillard almonds 26
- Bar Steak* maître d'hotel butter 34
- Steak Haché frites 33
- Moules Frites saffron, garlic 27
- Branzino crudities, aioli 39
- Spaghetti Bolognese 25

GARNITURES

- Bacon 12
- Pork Sausage 9
- Turkey Sausage 9
- Pommes Tapées 8
- Pommes Frites 11

- VIENNOISERIE -

- Croissant 5
- Chocolate Croissant 5
- Pain Suisse 5
- Financier Aux Amandes 5
- Brioche Au Sucre 6
- Pastry Basket 25
- Ham & Cheese Croissant 16

CHEESE PLATE

A SELECTION OF 3 CHEESES*
FROM THE CELLAR OF
JASPER HILLS FARMS

20

LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY- THURSDAY	5:00 PM - 10:00 PM
	FRIDAY - SATURDAY	5:00 PM - 11:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 080324