

- 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, passionfruit marmalade, vanilla, lemon
- 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 16**
tanqueray gin, apricot brandy, thyme, lemon, tonic water
- L'AVION 17**
saison aged rum, drumbaie, cotton & reed allspice dram, lime, sparkling wine
- L'OBSCURE 18**
maker's mark bourbon, lillet rouge, bonal, pernod pastis rinse
- CAFÉ PASTIS 17**
vodka, borghetti coffee liqueur, averta, hazelnut, espresso
- LE PETIT PICKLE 10**
grey goose vodka, house pickle brine, pickled things

- WINE -

- SPARKLING
CREMANT DE LOIRE**
verre 16 / bottle 75
- BLANC
PAYS NANTAIS**
verre 14 / carafe 42
- ROSÉ
PROVENCE**
verre 15 / carafe 45
- ROUGE
BEAUJOLAIS**
verre 15 / carafe 45

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

Plat De Fruits De Mer* 99
oysters, clams, mussels, scallops, shrimp, jumbo crab

HORS D'OEUVRES

- Leeks Vinaigrette almonds 15
- Scallop Crudo* passionfruit 22
- Sardines en Conserve lemon, bordier butter 27
- Tuna Tartare* crème fraiche, dill 27
- Onion Soup gratinée 17
- Plat de Paris parisian ham, la conviette butter 18
- Steak Tartare* 21
- Crispy Calamari lemon aioli 16
- Gratin au Macaroni jambon 18
- Escargots garlic-parsley butter 18/34
- Crab and Avocado 22

SALADES ET SANDWICHES

- Salade Niçoise confit tuna, dijon vinaigrette 29
- Green Salad red wine vinaigrette 14
- Caesar Salad 16
- Grilled Chicken Sandwich bacon, black pepper aioli 25
- Croque Monsieur / Croque Madame (+\$2) 23
- Steak Sandwich* onions, gruyère, aioli 34
- Joy Burger* american cheese, pickles 9.99

STEAK FRITES

- Bar Steak* maître d'hôtel butter 29
- Filet* sauce au poivre 68

ENTRÉES

- Gruyère Omelette fines herbes 18
- Crêpe Complète ham, comte, egg 23
- Branzino crudities, aioli 39
- Moules Frites saffron, garlic 27
- Chicken Paillard almonds 26
- Boeuf Bourguignon lardons, stortini pasta 41
- Spaghetti Bolognese 25

GARNITURES

- Sautéed Spinach 9
- Glazed Carrots 9
- Pomme Frites 10
- Pommes Purée 10

- PLAT DU JOUR -

- MON - Wiener Schnitzel 41
- TUE - Coq au Reisling 38
- WED - Fish & Chips 35
- THU - Beef Stroganoff 27
- FRI - Bouillabaisse 38
- SAT - Rack of Lamb 56
- SUN - Chicken Pot Pie 38

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. 091924