

- 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, orange 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, drambuie, 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, averna, hazelnut, espresso
- LE PETIT PICKLE 10**  
grey goose vodka, house pickle brine, pickled things

- WINE -

- SPARKLING**  
CRÉMANT 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 . . . . . 19
- 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 Riesling 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  
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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. 020325