

FRUITS DE MER

OYSTERS*

PICKLED SHALLOT MIGNONETTE
SIX for 19. / TWELVE for 33.

CHILLED POACHED PRAWNS*

VADOUVAN AIOLI
THREE for 9. / SIX for 18.

CRAB REMOULADE*

KOHLRABI, CABBAGE
CALABRIAN CHILE AIOLI
14.

HORS D'OEUVRE

CRÈME DE TOMATE EN CROUTE

CREAM OF TOMATO SOUP
BAKED IN PUFF PASTRY
12.

ROASTED BONE MARROW

TRI-TIP PASTRAMI, DIJON, GRUYÈRE
HORSERADISH, DILL PICKLE
18.

ESCARGOTS

CONCHIGLIE PASTA, GRUYÈRE
HAM, FENNEL, GARLIC,
SAUCE PISTOU, BACON CREAM
18.

STEAK TARTARE*

HAND CUT STEAK
DIJON, CORNICHON
CAPER, RED ONION, QUAIL EGG
TOASTED BAGUETTE
16.

SEARED FOIE GRAS*

BARREL-AGED MAPLE SYRUP
MUSCAT GRAPES, BRIOCHE
TOBACCO
29.

BARROOM

MARKET FISH*

M.P.

LE HAMBURGER*

THICK BACON, CHEDDAR, ICEBERG
ST. JACK SAUCE, DIJON, BRIOCHE
14.
Add Seared Foie Gras 27.

STEAK DONAIR PITA

SKIRT STEAK, YOGURT, TOMATO, CUCUMBER
MINT, POMMES FRITES
14.

MUSSELS MARINIÈRE

CARAMELIZED FENNEL, SHALLOT, CAPERS
WHITE WINE, FINES HERBS, DIJON, BUTTER
29.

CURRIED OXTAIL POUTINE

POMMES FRITES, OYSTER MUSHROOM
PEAS, CHEESE CURDS, CRÈME FRAÎCHE
15.

PIGS EN BLANQUETTE

HOUSEMADE BLOOD SAUSAGE
PUFF PASTRY, FRUIT MUSTARD
14.

AUTUMN VEGETABLE POT AU FEU

CAULIFLOWER, SWEET POTATO, GOLDEN BEETS
KOBOSHA SQUASH, CHANTERELLE
BARLEY, PUFFED RICE, SAUCE VERTE
31.

STEAK FRITES*

SHALLOT & RED WINE DEMI GLACE
POMMES FRITES, BÉARNAISE

DRY-AGED BAVETTE 8 oz.

31.

WAGYU PETIT FILET 10 oz.

48.

DRY-AGED BONE-IN RIBEYE 44 oz.

110.

- ADD TO ANY STEAK -

Seared Foie Gras 27.

Roasted Bone Marrow 16.

PETITS PLATS

OLIVES

5.

CERVELLE de CANUT

GOAT CHEESE, FROMAGE BLANC
SHALLOT, GARLIC
6.

CHICKEN LIVER MOUSSE

DIJON, PORT POACHED PRUNES
8.

TABLIER de SAPEUR*

FRIED TRIPE
CAPER & RED ONION MAYONNAISE
7.

OREILLES de CRISSES

CRISPY PORK RIND, ESPELETTE PEPPER
WARM MAPLE SYRUP
8.

POMMES FRITES*

AIOLI
7.

SALADES

BUTTER LETTUCE

FINES HERBES, AVOCADO
RADISH, CROUTON
DIJON VINAIGRETTE
12.

CHICORY SALAD*

KALE, RADDICCHIO, ALMONDS
SHAVED WINTER VEGETABLES
SCALLOP BOTTARGA
BROKEN CAESAR VINAIGRETTE
12.

LYONNAISE SALAD*

FRISÉE, BACON FAT CROUTONS
WARM BACON VINAIGRETTE
POACHED EGG
13.

FROMAGE

8. EA. / 3 FOR 16. / 5 FOR 22.

Bleu D'Auvergne (*fr, cow*) VELVETY NUTTY, ASSERTIVE

Brillat Savarin† (*fr, cow*) BUTTERFAT, CHAMPAGNE, THAT CHEESE IS A REAL CROWD PLEASER

Quadrello di Bufala (*it, buffalo*) RESERVED, CREAMY, TALEGGIO'S COUSIN

Campo (*us, cow*) CAMPFIRE, WASHED RIND, YOUNG & MALEABLE

Cantal Jeune (*fr, cow*) ANCIENT CHEDDAR MUSE, TANGY, FRESH

Gouda Geitenstee (*nl, goat*) PLEASANT SALINITY, CLEAN AS A WHISTLE

Comté, 18 mo† (*fr, cow*) TOASTED HAZELNUT, WOODSY, BROWN BREAD

Puigpedros (*esp, cow*) NUTTY, EARTHY, LIGHT FUNK

Wrangleback† (*se, cow*) GRASSY, TART, OLDIE BUT A GOODIE

Majorero (*esp, goat*) MANCHEGO-ESQUE, SEA SALT RUBBED, UNCTUOUS

Tomme Pur Chevre (*fr, goat*) EARTHY, MUSHROOM, NATURAL ELEGANCE

Roncal† (*esp, sheep*) FIRM, HERBACEOUS, SWEET YET SPICY

† made from unpasteurized milk

* These items may contain components that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% suggested service charge may be noted for groups of six or more.