

## FRUITS DE MER

### OYSTERS\*

PICKLED SHALLOT MIGNONETTE  
6 for 19. / 12 for 33.

### CHILLED POACHED PRAWNS\*

VADOUVAN CURRY AIOLI  
3 FOR 9. / 6 FOR 18.

### SCALLOP TARTARE\*

DILL PICKLE, CAPER, CELERY  
GREEN ONION, HORSERADISH  
14.

### DUNGENESS CRAB REMOULADE\*

CELERY ROOT, GREEN APPLE  
CALABRIAN CHILE AIOLI  
16.

## HORS D'OEUVRE

### STEAK TARTARE\*

HAND CUT STEAK, CAESAR DRESSING  
PARSLEY, ANCHOVY, DRIED OLIVE  
PARMESAN, LIL GEMS  
16.

### COQUILLE ST. JACK\*

SCALLOPS, MORNAY  
COGNAC, LEEKS, GRUYÈRE  
BREAD CRUMBS  
22.

### POTTED FOIE GRAS\*

DAMSON PLUM GELÉE  
PAIN DE MIE  
21.

### BRAISED ESCARGOT

MANILA CLAMS, CELERY  
SPRING ONION, WHITE WINE, DIJON  
GREEN GARLIC BREAD  
18.

### ROASTED BONE MARROW

PICKLED VEGETABLES, SAUCE VERTE  
TOASTED BAGUETTE  
16.

### DUCK LEG CONFIT

WARM LENTIL SALAD, KALE  
16.

### SALT COD BRANDADE\*

GREEN GARLIC MAYONNAISE  
9.

## BARROOM

### CRISPY PORK CONFIT SANDWICH\*

CELERY ROOT REMOULADE  
GRAINY MUSTARD, TOMATO JAM, GRUYÈRE  
12.

### FRIED CHICKEN SANDWICH

SAUCE GRENOBLOISE  
ICEBURG LETTUCE, HOUSE PICKLES  
10.

### LE HAMBURGER NOUVEAU\*

THICK BACON, CHEDDAR, RED ONION  
ICEBERG, ST. JACK SAUCE, DIJON, BRIOCHE  
14.

ADD SEARED FOIE GRAS 27.

### DUCK CONFIT POUTINE

DUCK GRAVY, POMMES FRITES  
CHEESE CURDS, PEAS  
15.

### MUSSELS MARINIÈRE

VERMOUTH, CARAMELIZED FENNEL, DIJON  
BUTTER, LEMON, CAPER, FINES HERBS  
25.

### LYONNAISE ONION TARTE\*

POACHED EGG, MELTED ONION & LEEK  
CHEVRE, SAUTÉED KALE  
26.

### STEAK FRITES\*

SHALLOT & RED WINE DEMI GLACE  
POMMES FRITES, BÉARNAISE

### PETIT BISTRO FILET 8 oz.

29.

### DRY-AGED WAGYU COULOTTE 12 oz.

49.

### DRY-AGED BONE-IN RIB EYE 44 oz.

(for two ... or one with ambition)

110.

- ADD TO ANY STEAK -

SEARED FOIE GRAS 27.

DUNGENESS CRAB BÉARNAISE 20.

## FROMAGE

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

Fromager D'Affinois (fr, cow) FAT, FATTY, FAT

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

Fourme D'Ambert (fr, cow) A FRESH, CREAMY, PLEASANT BLEU

Camembert Fermier (fr, cow) PASTORAL, BUTTERY BALM, MELT WITH ME

Beaufort D'ete† (fr, cow) FIRM, MOUTH-COATING, FRUITY

Le Cousin† (ch, cow) FRUITY, RICH, SWEET SALT TANG

Crescendo Stracchino di Crescenza (us, cow) FRESH, SOFT, UNRIPENED, CITRUS

Bouche de Lucay (fr, goat) BRIGHT, BUTTERY, SOFT, LEMON MERINGUE

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

Le Crottin d'Antan (fr, goat) YOUNG, FULL FLAVOR, SAUV BLANC'S BEST FRIEND

Tomme de Vendée† (fr, goat) SEMI-SOFT, PRONOUNCED SALINITY, DELICATE TEXTURE

† made from unpasteurized milk

## 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.

### CRUDITÉS\*

MARKET VEGETABLES, GREEN GODDESS  
8.

## SOUPE ET SALADES

### CRÈME DE COURGE EN CROUTE

BUTTERNUT SQUASH SOUP  
BAKED IN PUFF PASTRY  
12.

### SUGAR SNAP PEA SALAD

BEECH MUSHROOMS  
FRESH SHEEP CHEESE, ARUGULA  
BREAKFAST RADISH, PUFFED RICE  
12.

### BUTTER LETTUCE

FINES HERBS, AVOCADO  
RADISH, CROUTON, DIJON VINAIGRETTE  
10.

### CHILLED ASPARAGUS SALAD\*

SMOKED HALIBUT GRIBICHE  
GRILLED PICKLED ONION  
CRISPY SOFT EGG  
12.

### COLLARD GREEN RAAB\*

ANCHOVY VINAIGRETTE, BREADCRUMBS  
CURED EGG YOLK  
12.

\* These items are or 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.