

## FRUITS DE MER

### OYSTERS\*

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

**CHILLED POACHED PRAWNS\***  
VADOUVAN AIOLI  
3 for 9. / 6 for 18.

**FLUKE CRUDO\***  
PICKLED CHANTERELLES, SEA BEANS  
OREGANO, CALABRIAN CHILE  
14.

**BROOK TROUT CAVIAR\***  
ACCOUTREMENTS  
30.

**DUNGENESS CRAB REMOULADE\***  
KOHLRABI, GREEN APPLE  
CALABRIAN CHILE AIOLI  
18.

## HORS D'OEUVRE

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

**ROASTED BONE MARROW**  
CHARRED SQUID, CELERY, NECTARINE  
POTATO CHIPS, HORSERADISH  
18.

**SEARED FOIE GRAS\***  
ROASTED STONE FRUIT  
BUTTERMILK BISCUIT, TOBACCO  
BARREL-AGED MAPLE SYRUP  
29.

**BOUDIN NOIR**  
BLOOD SAUSAGE, GROUND CHERRIES  
PICKLED SUMMER VEGETABLES  
WHOLE GRAIN MUSTARD  
BLACKBERRIES, FRESH HERB SALAD  
15.

**BRAISED ESCARGOTS**  
CHERRY TOMATO CONFIT  
SUMMER SQUASH, OYSTER MUSHROOM  
BACON-SHERRY CREAM  
PRESERVED LEMON, AGRETTI  
18.

## BARROOM

**LE HAMBURGER NOUVEAU\***  
THICK BACON, CHEDDAR, ICEBERG  
ST. JACK SAUCE, DIJON, BRIOCHE  
14.  
*Add Seared Foie Gras 27.*

**MONTREAL STEAK SANDWICH\***  
RIBEYE, BLACK TRUFFLE AIOLI  
FOIE GRAS BUTTER, SHREDDED CABBAGE  
GRUYERE, PICKLED CHANTERELLES  
16.

**FRIED CHICKEN SANDWICH**  
SAUCE GRENOBLOISE  
ICEBURG LETTUCE, HOUSE PICKLES  
11.

**MUSSELS ESPAGNOLE**  
TOMATILLO, POBLANO, CILANTRO  
CHORIZO VERDE  
31.

**CURRIED CHICKEN POUTINE**  
POMMES FRITES, OYSTER MUSHROOM  
CHEESE CURDS, PEAS, CRÈME FRAÎCHE  
15.

**RATATOUILLE TARTE**  
EGGPLANT, CHERRY TOMATO, BLACK OLIVE  
SUMMER SQUASH, CORN PUREE, PINE NUTS  
CHEVRE, TEMPURA SQUASH BLOSSOM  
31.

**STEAK FRITES\***  
SHALLOT & RED WINE DEMI GLACE  
POMMES FRITES, BÉARNAISE

*ONGLET 8 oz.*

31.

*DRY-AGED WAGYU BAVETTE 12 oz.*  
45.

*DRY-AGED BONE-IN RIBEYE 44 oz.*  
110.

- ADD TO ANY STEAK -

*Seared Foie Gras 27.*

*Dungeness Crab Béarnaise 20.*

## FROMAGE

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

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

*Brie Fermier De Jouvence (fr, cow) FRESH MILK, TRUFFLES, OOZY, IRON & OYSTERS*

*Chiriboga Blue (de, cow) CREAM, GRASS, BALANCED BLUE PIQUANCY*

*Gruyere Alpage Guedieres† (ch, cow) UMAMI, NOTES OF PORCINI AND COFFEE*

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

*Chabichou Du Poitou (fr, goat) LEMON ZEST, GRASSY MINERALITY, FUDGEY TEXTURE*

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

*Pecorino Maschio† (it, sheep) DOLCE, HINTS OF HONEY, DRIED FRUITS, SLIGHT SPICE*

*Abbaye de Belloc† (fr, sheep) SUPPLE, SWEET, BROWN BUTTER, ALMOND, CARAMEL*

*Tomme L'estaing† (fr, sheep) SPRINGY, TANGY, BUTTER & LANOLIN*

† 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  
12.

**JAMBON AMERICAIN\***  
AGED 16 MONTHS  
12.

## SOUPE ET SALADES

**CRÈME DE TOMATE**  
CREAM OF TOMATO SOUP  
GRUYERE CROUTON  
12.

**CUCUMBER SALADE**  
CELTUCE, KOHLRABI, SEAWEED  
MARINATED BUTTER CLAMS  
DILL, BOTTARGA, PURSLANE  
12.

**BUTTER LETTUCE**  
FINES HERBES, AVOCADO, RADISH  
CROUTON, DIJON VINAIGRETTE  
12.

**HEIRLOOM TOMATO SALADE**  
BACON, RED ONION  
ANISE HYSSOP, BLEU D'AUVERGNE  
SHERRY VINAIGRETTE  
BACON FAT CROUTONS  
14.

\* 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.