

FRUITS DE MER

OYSTERS*

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

CHILLED POACHED PRAWNS*

VADOUVAN AIOLI
THREE for 9. / SIX for 18.

SABLEFISH

REMOULADE*

KOHLRABI, CABBAGE
CALABRIAN CHILE AIOLI
14.

ALBACORE TUNA + SALMON

TARTARE*

CAPERS, CORNICHON
CUCUMBER, CELERY
AIOLI, CITRUS ZEST, DILL
16.

HORS D'OEUVRE

ROASTED BONE MARROW

TRI-TIP PASTRAMI, DIJON
GRUYERE, HORSERADISH
18.

STEAK TARTARE*

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

SEARED FOIE GRAS*

HONEY FIGS
BARREL-AGED MAPLE SYRUP
BRIOCHE, TOBACCO
29.

PAN-FRIED SWEETBREADS

BABY CARROT, POMMES PURÉE
ROSEMARY ROASTED HUCKLEBERRIES
MADEIRA JUS
18.

OXTAIL CROQUETTES

CHICORY CAESAR, DILL PICKLE
PARMESAN, SOFT HERBS
14.

BARROOM

MARKET FISH

MP.

LE HAMBURGER*

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

Add Seared Foie Gras 27.

LAMB DONAIR PITA

SPICED LAMB, YOGURT
TOMATO, CUCUMBER, MINT, POMME FRITES
14.

MUSSELS MARINIÈRE

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

CURRIED DUCK CONFIT POUTINE

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

RATATOUILLE TARTE TATIN

BLACK OLIVE, CORN PURÉE
ARUGULA, PINE NUTS, CHEVRE
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.

FROMAGE

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

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

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

Mimolette Extra Vieille† (fr, cow) BACON, BUTTERSCOTCH, ORANGE HUED

Jerseyhoeve Platenaar (nl, cow) IF BUTTER WERE A CHEESE

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

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

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

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

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

Tomme Chabrin (fr, goat) EARTHY, MUSHROOM, NATURAL ELEGANCE

Tomme d'Estaing† (fr, sheep) SPRINGY, TANGY, BUTTER & LANOLIN

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

† 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.

SOUPE & SALADES

CRÈME DE TOMATE

EN CROUTE

CREAM OF TOMATO SOUP BAKED
IN PUFF PASTRY
12.

BUTTER LETTUCE

FINES HERBES, AVOCADO
RADISH, CROUTON
DIJON VINAIGRETTE
12.

GAMAY CURED SALMON*

SMOKED TROUT ROE, POTATOS
GOLDEN BEETS, DILL
BUTTERMILK, HORSERADISH
14.

HEIRLOOM TOMATO

WHIPPED FROMAGE BLANC
GARLIC BREADCRUMBS, MELON
CUCUMBER, SAUCE VERTE
14.

* 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.