

FRUITS DE MER

OYSTERS*

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

CHILLED POACHED PRAWNS*

VADOUVAN AIOLI
THREE for 9. / SIX for 18.

DUNGENESS CRAB GRATIN

GRUYÈRE & COGNAC MORNAY
MELTED LEEKS, SHIITAKE
TOASTED BAGUETTE
19.

HORS D'OEUVRE

CRÈME DE TOMATE EN CROUTE

CREAM OF TOMATO SOUP
BAKED IN PUFF PASTRY
12.

STEAK TARTARE*

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

SEARED FOIE GRAS*

GRANNY SMITH, CHERRY
BRIOCHE, PISTACHIO
SHERRY GASTRIQUE
29.

PIED DE COCHON

SWEETBREADS, POMMES PURÉE
BABY CARROT, SHIITAKE
MADEIRA JUS
18.

ROASTED BONE MARROW

BOQUERONES, RADISH
PERSILLADE, SUMAC
TOASTED BAGUETTE
18.

BARROOM

LE HAMBURGER*

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

Add Seared Foie Gras 27.

FRIED CHICKEN SANDWICH*

SAUCE GRIBICHE, PICKLES, SHREDDED LETTUCE
13.

ST. JACK CHEESESTEAK*

SKIRT STEAK, CHARRED PICKLED PEPPER
ONION, SMOKED PROVOLONE WHIZ
14.

MAPLE PORK POUTINE

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

DUCK LEG CONFIT

WARM LENTIL SALAD, ARUGULA
16.

WINTER VEGETABLE POT AU FEU

CAULIFLOWER, SWEET POTATO, GOLDEN BEET
KOBOCHA SQUASH, WILD MUSHROOMS
BARLEY, PUFFED RICE, SAUCE VERTE
31.

MUSSELS PROVENÇAL*

SAFFRON, TOMATO SHELLFISH BROTH, SHALLOT
CARAMELIZED FENNEL, ROUILLE TOAST
29.

STEAK FRITES*

SHALLOT & RED WINE DEMI-GLACE
POMMES FRITES, BÉARNAISE

FLAT IRON 8 oz.

31.

WAGYU PETIT FILET 10 oz.

48.

BONE-IN RIBEYE 44 oz.

(please allow 1 hour)

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

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

Brebis D'Estive (*fr, cow/sheep*) HOPS, YEAST, STRAIGHT-UP BARNYARD

Bleu des Basques (*fr, sheep*) TANGY, SPICY, FRESH

Castro Castillo† (*es, cow/sheep/goat*) CRUMBLY, SALTY, SPICY, NUTS

Raclette† (*ch, cow*) SEMI-FIRM, MEATY, MELTS LIKE A DREAM

Jerseyhoeve Schorren (*nl, cow*) SALTY, CREAMY, A SWEET FANTASY

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

Ameribella† (*us, cow*) SEMI-SOFT, MAMBO ITALIANO, BREAD DOUGH PROOFING

Toma Della Rocca (*it, cow, goat, sheep*) LEMON, HERBACEOUS, KISS FROM A ROSE

† made from unpasteurized milk

PETITS PLATS

OLIVES

5.

PICKLE PLATE

6.

CERVELLE de CANUT

GOAT CHEESE, FROMAGE BLANC
SHALLOT, GARLIC
6.

CHICKEN LIVER MOUSSE

DIJON, PORT POACHED PRUNE
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.

LYONNAISE*

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

WINTER

ROASTED BEET, PEA GREENS, PECAN
MANDARIN ORANGE, GRAPEFRUIT
BLUE CHEESE, SAUCE VERTE
13.

ENDIVE & PEAR

BELGIAN ENDIVE, CASTRO CASTILLO†
ASIAN PEAR, MARCONA ALMONDS
SMOKED SCALLOP VINAIGRETTE
16.

* 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.