

## FRUITS DE MER

### OYSTERS\*

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

### CHILLED POACHED PRAWNS\*

VADOUVAN AIOLI  
THREE for 9. / SIX for 18.

### SMOKED SCALLOP TARTARE\*

LEMONGRASS AIOLI, CUCUMBER  
RADISH, MUSTARDS, TROUT ROE  
18.

## 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\*

CHARRED GREEN STRAWBERRIES  
ROSÉ PICKLED RHUBARB  
SUNFLOWER BUTTER, BROICHE  
29.

### ROASTED BONE MARROW

SNAP PEA, JAMBON  
SAUCE VERTE, PINE NUT  
TOASTED BAGUETTE  
18.

## BARROOM

### LE HAMBURGER\*

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

*Add Seared Foie Gras 27.*

### MUSSELS PROVENÇAL\*

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

### MAPLE PORK POUTINE

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

### LE CLUB

SMOKED TURKEY, CONFIT PORK BELLY  
JAMBON, GRUYÈRE, TOMATILLO  
CORNICHON  
16.

### STEAK FRITES\*

SHALLOT & RED WINE DEMI-GLACE  
POMMES FRITES, BÉARNAISE

*BAVETTE 8 oz.*

31.

*PETITE FILET 10 oz.*

48.

*BONE-IN RIBEYE 46 oz.*

100.

*(please allow 45 minutes)*

**- 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 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.

### SPRING GREEN\*

SUMMER SQUASH, FIDDLEHEAD  
SNAP PEA, PRESERVED LEMON  
ARTICHOKE DUKKA  
CRÈME FRAÎCHE  
14.

## FROMAGE

8. EA. / 3 FOR 18. / 5 FOR 24.

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

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

Mimolette Vieille (*fr, cow*) HAPPY, BUTTERSCOTCH HUED, BACON

Cirone† (*ch, cow*) CAVED AGED, PINEAPPLE AROMA, RARE, SOLID IN ALL THE RIGHT WAYS

Bleu de Laqueuille (*fr, cow*) CREAMY, SUMMER CORN, A GATEWAY BLUE

Etxegarai† (*esp, sheep*) WOOD-SMOKED, HARD, MARY HAD A LITTLE CHEESE

Secret De Compostelle (*esp, sheep*) SWEET, NUTTY, SMOOTH AS BABY CHEEKS

Blue Jay (*us, cow*) QUINTUPLE CREME, JUNIPER BERRIES, HEROIC

Tomme de Chevre Grand-Mere Adrienne (*fr, goat*) BUTTERMILK, LEMON, ASH COAT, TANGY

Pantaleo (*it, goat*) JOYFUL, FLORAL, THE ONLY GOAT OF IT'S KIND

† 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.