

POUR COMMENCER

Petit Camembert Crisp Apple, Honeycomb, Apricot, Walnut	15
Onion Soup Gratinée Calvados, Crouton, Gruyère	12
Escargots à la Bourguignonne	16
Warm Tomato Tarte Fromage Blanc, Herbs de Provence	17
Pan-Seared Foie Gras Red Wine Poached Pear, Brioche Crouton	26
Steak Tartare Shallot, Capers, Dijon, Quail Egg, Toast	21



WARM & SERVED W/ SALTED BUTTER 5

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast	14
Country Pâté Pistachio, Pommery Mustard, Sweet Gherkins	15
Foie Gras Torchon Fig Jam, Brioche, Petite Salade	21

LES SALADES

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	11
Frisée aux Lardon Soft Poached Egg, Grainy Mustard Vin	14
Roasted Baby Beets Chèvre, Mâche, Hazelnut	12
Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba	14

FRUITS DE MER

PLATEAUX

Le Petit 135 Le Grand 245

Accoutrements des Plateaux
Horseradish Cocktail, Florida Mustard
Sauce, Sherry Mignonette, Tabasco

OYSTERS

Sherry Mignonette

West Coast (6)	21
East Coast (6)	21

SHELLFISH

Colossal Black Tiger Shrimp (4)	24
Alaskan Jumbo King Crab (1/2 LB)	64
Maine Lobster Tail Cocktail	38

AVEC FRITES

Mussels Marinière Garlic, Chablis, Crème, Fines Herbs	24
Poulet Cajun Petite Salade, Beurre Blanc	24
Steak à la Bordelaise Maître d'Butter, Shallot Confit	38
Burger Royale Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	18

PLATS PRINCIPAUX

Spring Vegetable Risotto Fava Bean, Asparagus, English Peas, Boursin	27
Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast	36
Roasted Chicken Pommes Purées, Glacé de Volaille	26
Salmon Barigoule Spring Vegetable Ragout, Artichoke	32
Trout Amandine Haricots Verts, Toasted Almond, Brown Butter	28
Filet au Poivre Green Peppercorn-Brandy Sauce	52

LES GARNITURES

Pommes Purées Whipped Yukon Gold Potatoes	8
Brussels Sprouts Parmesan, Saba	12
Pommes Frites Garlic Aioli	7
Haricots Verts Shallots, Parsley	11
Macaroni au Gratin Butterkäse & Gruyère	12

PLATS DU JOUR

MONDAY

Lobster Risotto
Maine Lobster Tail,
Mascarpone, Tarragon 38

TUESDAY

Short Rib Bourguignon
Pommes Purées, Root
Vegetables, Natural Jus 36

WEDNESDAY

Crispy Duck Breast
Glazed Heirloom Carrot,
Sauce à l'Orange 34

THURSDAY

**Sea Scallops
à la Grenobloise**
Pommes Purées 42

FRIDAY

Dover Sole
Pommes Parisienne,
Champagne Beurre Blanc 62

SATURDAY

Tournedos Rossini
Filet Mignon, Foie Gras,
Black Truffle, Madeira 66

SUNDAY

Coq Au Vin
Button Mushrooms,
Pearl Onions, Lardons 28

CHAMPAGNE ET BUBBLES

Langlois-Chateau Brut 14
Loire, France NV (Chenin Blanc, Chardonnay, Cabernet Franc)

Camille Braun Brut Rosé 16
Crémant d'Alsace, France NV (Pinot Noir)

ROSÉ

La Provençal 15
Côtes de Provence, France 2020 (Grenache, Syrah, Carignan)

Field Recordings 'Domo Arigato' 18
Central Coast, California 2021 (Pinot Gris)

BLANC

Domitia 14
Languedoc, France 2020 (Picpoul de Pinet)

Domaine des Corbillières 15
Touraine, Loire, France 2020 (Sauvignon Blanc)

Denis Jamain 17
Reuilly, Loire, France 2020 (Pinot Gris)

Joëlle Vrignaud Petite Chablis 19
Burgundy, France 2020 (Chardonnay)

Brotte 13
Pays d'Oc, Rhone, France 2020 (Viognier)

ROUGE

Omero Pinot Noir 18
Willamette Valley, Oregon 2017 (Pinot Noir)

Domaine JM Burgaud 'Les Vignes de Lantigne' 14
Beajoulais Villages, France 2020 (Gamay)

Source & Sink 15
Sonoma Valley, California 2020 (Zinfandel Blend)

Chateau Larose-Trintaudon 23
Bordeaux, France 2016 (Cabernet Sauvignon Blend)

Bonnano Cabernet 19
Napa Valley, California 2018 (Cabernet Sauvignon)

DES COCKTAILS

French 75
Gin, Thyme Infusion,
Bubbles, Lemon 14

Le Spritz
Strawberry-Infused Aperol,
Dolin Blanc, Basil, Bubbles, Orange 12

Bad Apple
Vodka, St. Germain Elderflower,
Pressed Apple, Egg White,
Cinnamon Bark, Lemon 12

Old Fashioned
Bourbon, Bay Leaf Demerara,
Orange Oil, Bitters, Big Rock 15

Spruce St. Manhattan
Chai-Infused Rye Whiskey, Vermouth,
Pierre Ferrand 1840 Cognac,
Maraschino Liqueur, Maple, Big Rock 14



WILD CHILD
Vodka,
Dolin Blanc, Ginger,
Passionfruit, Lemon, Bubbles
14

MARGARITA VERTE
Tequila Blanco, Mezcal,
Chile, Lime, Herbs,
Pineapple, Tajin
15

BIÈRES ET CIDRES

PRESSION

Kronenbourg '1664 Blanc' Whitbier 8
Alsace, France (5.0%)

Brasserie Meteor Pilsner 8
Alsace, France (5.0%)

Temperence Brewing 'Restless Years' Pale Ale 8
Evanston, IL (5.8%)

Eric Bordelet 'Nouvelle Vague Sidre' Dry Cider 11
Normandy, France (6.5%)

PACQUET

Kwak Amber Ale 10
Buggenhout, Belgium (8.4%)

Unibroue 'Ce N'est pas La Fin Du Monde' Belgian IPA 10
Chambly, Québec (9.5%)

SANS ALCOHOL

Dragonfly Ginger, Pineapple, Herbs, Chile, Citrus, Tajin 8

Clausthauer Pilsner NA Frankfurt, Germany (0%) 7

Cloud Water CBD Sparkling Water Blood Orange & Coconut 8