

POUR COMMENCER

Plateau à' Fromage Petit Camembert, Ossau-Iraty, Crisp Apple, Honeycomb, Apricot, Walnut	17
Onion Soup Gratinée Calvados, Crouton, Gruyère	13
Escargots à la Bourguignonne	16
Warm Tomato Tarte Fromage Blanc, Herbs de Provence	18
Pan-Seared Foie Gras Brioche, Peaches, Pink Peppercorn	26
Steak Tartare Shallot, Capers, Dijon, Quail Egg, Toast	21
Tuna Tartare à la Marseillaise Espelette Aioli, Potato Gaufrettes	21



WARM & SERVED W/ SALTED BUTTER 5

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast	14
Country Pâté Pistachio, Pommery Mustard, Sweet Gherkins	15
Saucisson de Lyon French Garlic Salami, Vegetables à la Greque	14

LES SALADES

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	11
Frisée aux Lardon Soft Poached Egg, Grainy Mustard Vin	14
Tomato Salad Pistou, Chèvre, Pickled Shallot, Toasted Pine Nuts	15
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**

East & West Coast Oysters, Alaskan King Crab, Colossal Black Tiger Shrimp, Ahi Tuna Tartare

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

♦ OYSTERS ♦

Sherry Mignonette

West Coast (6) 24

East Coast (6) 24

♦ SHELLFISH ♦

Colossal Black Tiger Shrimp (4) 24

Alaskan Jumbo King Crab (1/2 LB) 64

AVEC FRITES

Mussels Marinière Garlic, Chablis, Crème, Fines Herbs	24
Lobster Roll Lemon-Butter Poached Maine Lobster	38
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

Summer Vegetable Risotto Fava Bean, Asparagus, English Peas, Boursin	27
Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast	48
Roasted Chicken Pommes Purées, Glacé de Volaille	26
Salmon Barigoule Summer Vegetable Ragout, Artichoke	32
Trout Amandine Haricots Verts, Toasted Almond, Brown Butter	30
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	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Lobster Risotto Maine Lobster Tail, Mascarpone, Tarragon 38	Short Rib Bourguignon Pommes Purées, Root Vegetables, Natural Jus 36	Crispy Duck Breast Glazed Heirloom Carrot, Sauce à l'Orange 34	Sea Scallops à la Grenobloise Pommes Purées 42	Dover Sole Pommes Parisienne, Champagne Beurre Blanc 62	Rack of Lamb Persillade Summer Ratatouille, Lamb Jus 68	Coq Au Vin Button Mushrooms, Pearl Onions, Lardons 32

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)
- Charles Ellner 'Carte Blanche' Brut** 25
Champagne, France NV (Pinot Noir, Chardonnay, Pinot Meunier)

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)
- Henri Bourgeois 'Petit Bourgeois'** 15
Val de Loire, France 2020 (Sauvignon Blanc)
- Joëlle Vrignaud Petite Chablis** 19
Burgundy, France 2020 (Chardonnay)

- Brotte 'Baies Dorées'** 13
Pays d'Oc, Languedoc, France 2021 (Viognier)

- Bouchaine Estate** 23
Los Carneros, California 2018 (Chardonnay)

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)

- Bonanno Cabernet** 19
Napa Valley, California 2019 (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%)

Begyle Brewing 'Sunny Afternoon' Pale Ale 8
Chicago, IL (4.9%)

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

PACQUET

Chimay 'Red Premiere' Red Trappist Ale 12
Chimay, Belgium (7.0%)

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

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