

## LA BOULANGERIE

<b>Pain au Chocolat</b> Warm Chocolate Croissant	7
<b>Brioche aux Amandes</b> Raspberry Jam, Almond Cream	7
<b>Pain au Raisin</b> Orange Pastry Cream, Raisins, Powdered Sugar Glaze	7

<b>Panier à Pâtisserie</b> Three is Always Better	19
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<b>Smoked Salmon Tartine*</b> Herbed Cream Cheese, Pickled Shallot, Capers, Fines Herbs	17
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## CHARCUTERIE

<b>Chicken Liver Mousse</b> Dijon, Citrus, Toast	16
<b>Country Pâté</b> Pistachio, Pommery Mustard, Sweet Gherkin	16



FROMAGE BLANC, HERBS DE PROVENCE 19

## LES GRANDE SALADES

Add Chicken 9 | Steak 19 | Salmon 17 | Shrimp 17

<b>Colossal Shrimp Louie</b> Tiger Shrimp, Hearts of Palm, Avocado, Grapefruit, Louie Dressing	27
<b>Frisée aux Lardons*</b> Soft Poached Egg, Grainy Mustard Vin	16
<b>Seared Tuna Niçoise*</b> Hard Boiled Egg, Haricot Vert, Potato, Tomato, Olives, Banyuls Vinaigrette	29
<b>Pomeroy Chicken Waldorf</b> Red Romaine, Grapes, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	18

## LE CRÊPERIE

SUCRE

<b>Classique</b> Orange, Crème Chantilly	15
<b>Nutella</b> Banana, Hazelnut, Strawberry	16
<b>Norwegian</b> Lingonberry Jam	16

SAVEUR

- served with a petite salade -

<b>Florentine</b> Spinach, Camembert	16
<b>Breton*</b> Parisian Ham, Gruyère, Sunny Side Egg	17
<b>Chicago</b> Sausage, Provolone, Caramelized Onion	17

## LES OEUFS

<b>l'Omelette</b> Spinach, Chèvre, Tomato, Chive, Petite Salade	18
<b>l'Saucisson Omelette</b> Pork Sausage, Butterkäse Cheese, Roasted Red Pepper, Petite Salade	22
<b>Quiche Lorraine</b> Bacon Lardon, Butterkäse Cheese, Fines Herbs	17
<b>Le Benedict*</b> Jamon de Paris, Crumpet, Hollandaise	22
<b>Smoked Salmon Benedict*</b> Avocado, Crumpet, Caper Hollandaise	27
<b>Bœuf &amp; Oeufs*</b> Grilled Hangar, Rosti Potatoes, Two Eggs, Oven-Dried Tomato, Béarnaise	25

## AVEC FRITES

<b>Croque Monsieur</b> Jamon de Paris, Gruyère Make it 'Madame' Sunny Side Egg +3*	19
<b>Mussels Marinière</b> Garlic, Chablis, Crème, Fines Herbs	25
<b>Filet Sliders*</b> Red Onion Jam, Boursin, Arugula	33
<b>Lobster Roll</b> Lemon-Butter Poached Maine Lobster	39
<b>Poulet Cajun</b> Petite Salade, Beurre Blanc	27
<b>Burger Royale*</b> Caramelized Onion, Butterkäse Cheese, Dill Pickle, Remoulade, Brioche Bun	24

## FRUITS DE MER

**Oysters On the Half Shell\***  
East or West  
(½ DZ) 25

**Colossal Black Tiger Shrimp**  
(4) 29

**Petit Brunch Plateau\***  
East & West Coast Oysters, Alaskan King Crab,  
Colossal Black Tiger Shrimp, Ahi Tuna Tartare  
140

**Alaskan Jumbo King Crab**  
(½ LB) 75

**Tuna Tartare à la Marseillaise\***  
22

## LES GARNITURES

**Crispy Bacon 9 | Chicken-Apple Sausage 7 | Salade Verte 7**  
**2 Eggs 'Your Way' 7\* | Pommes Frites** Garlic Aioli 10  
**Rosti Potatoes 9 | Toast** [Brioche, Crumpet, or Country] 7



**Jus de Jardin**  
Spinach, Celery, Green Apple,  
Cucumber, Ginger, Lemon 9

\* These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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A 3% restaurant surcharge is added to each guest check. This may be removed upon request.

## DES COCKTAILS

## BRUNCH CLASSIQUES

<b>Bloody Marie</b> Housemade Bloody Mix, Vodka	14
<b>Mimosa Amere</b> Orange Juice, Campari, Sparkling Wine	12
<b>Bellini Rouge</b> Strawberry, Raspberry, Sparkling Wine	14
<b>Espresso Martini</b> Cold Brew Espresso, Pomeroy Vodka, Mr. Black Coffee Liqueur	16

## DE LA MAISON

<b>Watermelon Margarita</b> Silver Tequila, Mezcal, Watermelon, Lime	16
<b>Charentes Sazerac</b> Rittenhouse Rye 100, Pineau des Charentes, Cognac, Pernod	17
<b>Wild Child</b> Vodka, Vermouth Blanc, Lemon, Passion Fruit	16
<b>French 75</b> Gin, Blackberry, Lavender, Lemon, Sparkling Wine	15
<b>Le Spritz</b> Aperitif, Strawberry, Dolin Blanc Vermouth, Basil, Bubbles	16
<b>Le Pamplemousse</b> Gin, Elderflower Liqueur, Grapefruit, Lemon, Basil	15
<b>Mojito Riviera</b> Rum, Melon Liqueur, Mint, Lime, Soda	16



## SANS ALCOHOL

<b>Jus de Jardin</b> Green Apple, Cucumber, Ginger, Lemon, Spinach, Celery	9
<b>Cat's Meow</b> Ritual Zero Proof Gin, Honey, Lemon Sour	14
<b>Bleu 75</b> Blueberry, Lemon, Soda, Chamomile	13
<b>Lavender Marriage</b> Blackberry, Lavender, Lemon, Soda, Ginger Beer	12
<b>Stella Artois Liberté NA</b> Leuven, Belgium (0%)	7

## VINS AU VERRE

## CHAMPAGNE ET BUBBLES

<b>Möet &amp; Chandon Imperial Brut</b> [187ML] Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)	28
<b>Dopff &amp; Irion Brut Rosé</b> Cremant d'Alsace, France NV (Pinot Noir)	17   68
<b>Ca' Bolani Prosecco</b> Friuli-Venezia Giulia, Italy NV (Glera)	15   60

## ROSÉ

<b>Château Peyrassol 'La Croix'</b> Côtes de Provence, France 2025 (Grenache/Cinsault/Syrah)	17   68
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## BLANC

<b>Domaine Henri Bailly Sancerre</b> Loire Valley, France 2024 (Sauvignon Blanc)	23   92
<b>M. Chapoutier Côtes-du-Rhône 'Belleruche' Blanc</b> Rhône Valley, France 2025 (Roussanne/Marsanne/Grenache Blanc)	14   56
<b>Domaine Amelie &amp; Charles Sparr</b> Alsace, France 2022 (Pinot Blanc)	15   60
<b>Château Lamothe de Haux Bordeaux Blanc</b> Bordeaux, France 2024 (Sauvignon Blanc/Sémillon)	14   56
<b>Barra of Mendocino</b> Mendocino, California 2023 (Chardonnay)	17   68

## ROUGE

<b>Greenwing</b> Willamette Valley, Oregon 2023 (Pinot Noir)	18   72
<b>Maison Joseph Drouhin Bourgogne Rouge</b> Burgundy, France 2023 (Pinot Noir)	22   88
<b>J.L. Chave 'Mon Coeur'</b> Côtes du Rhône, France 2024 (Grenache, Syrah, Mourvèdre)	17   68
<b>Domaine les Capreoles 'Chamodere'</b> Fleurie, Beaujolais, France 2023 (Gamay)	18   72
<b>Château Haut-La Pérèyre</b> Bordeaux Supérieur, France 2022 (Cabernet Sauvignon/Merlot)	23   92
<b>BonAnno Cabernet</b> Alexander Valley, California 2024 (Cabernet Sauvignon)	22   88
<b>Ballyhoo Blend</b> Central Coast, California 2024 (Red Blend)	15   60

## BIÈRES ET CIDRES

## PRESSION

<b>Trumer Pilsner</b> Berkely, CA (4.9%)	8
<b>Duvel '666' Blonde Ale</b> Sint-Amands, Belgium (6.66%)	9
<b>Hopewell 'Lightbeam' Hazy IPA</b> Chicago, IL (6.3%)	9

## PACQUET

<b>Brasserie d'Orval Trappist Ale</b> Villers-devant-Orval, Belgium (6.2%)	11
<b>Brasserie D'Achouffe 'La Chouffe' Blonde Ale</b> Belgium (8.0%)	11
<b>Aval 'Blanc' Cidre</b> Normandy, France (5.0%)	9