



**POUR COMMENCER**

<b>Plateau à' Fromage</b> Petit Camembert, Ossau-Iraty, Crisp Apple, Honeycomb, Apricot, Walnut	17
<b>Onion Soup Gratinée</b> Calvados, Crouton, Gruyère	13
<b>Escargots à la Bourguignonne</b>	16
<b>Warm Tomato Tarte</b> Fromage Blanc, Herbs de Provence	18
<b>Pan-Seared Foie Gras</b> Squash Financier, Toasted Almonds, Black Pepper Gastrique	29
<b>Steak Tartare</b> Shallot, Capers, Dijon, Quail Egg, Toast	21
<b>Tuna Tartare à la Marseillaise</b> Espelette Aioli, Potato Gaufrettes	21



WARM & SERVED W/ SALTED BUTTER 5

**CHARCUTERIE**

<b>Chicken Liver Mousse</b> Dijon, Citrus, Toast	14
<b>Country Pâté</b> Pistachio, Pommery Mustard, Sweet Gherkins	15
<b>Duck Confit Tartine</b> Camembert, Brandied Cherries, Whole Grain Mustard	16

**LES SALADES**

<b>Salade Verte</b> Butter Lettuce, Banyuls Vin, Fines Herbs	11
<b>Frisée aux Lardon</b> Soft Poached Egg, Grainy Mustard Vin	14
<b>Roasted Beets</b> Baby Kale, Chèvre, Hazelnut Vinaigrette	15
<b>Le Pomeroy</b> Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba	14

## FRUITS DE MER

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PLATEAUX

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**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

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OYSTERS

Sherry Mignonette

<b>West Coast (6)</b>	<b>24</b>
<b>East Coast (6)</b>	<b>24</b>

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SHELLFISH

<b>Colossal Black Tiger Shrimp (4)</b>	<b>28</b>
<b>Alaskan Jumbo King Crab (1/2 LB)</b>	<b>64</b>

**AVEC FRITES**

<b>Mussels Marinière</b> Garlic, Chablis, Crème, Fines Herbs	24
<b>Lobster Roll</b> Lemon-Butter Poached Maine Lobster	38
<b>Poulet Cajun</b> Petite Salade, Beurre Blanc	24
<b>Steak à la Bordelaise</b> Maître d'Butter, Shallot Confit	38
<b>Burger Royale</b> Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	18

**PLATS PRINCIPAUX**

<b>Risotto aux Champignons</b> Mushroom, Fine Herbs, Truffle Butter	27
<b>Bouillabaisse</b> Lobster, Scallops, Shrimp, Mussels, Rouille Toast	48
<b>Lamb Shank</b> Risotto Milanese, Pistachio Gremolata	44
<b>Roasted Chicken</b> Pommes Purées, Glacé de Volaille	26
<b>Salmon Baeckeffe</b> Roasted Root Vegetable, Red Wine-Veal Reduction	34
<b>Trout Amandine</b> Haricots Verts, Toasted Almond, Brown Butter	30
<b>Filet au Poivre</b> Green Peppercorn-Brandy Sauce	52

**LES GARNITURES**

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

**PLATS DU JOUR**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Lobster Risotto</b> Maine Lobster Tail, Mascarpone, Tarragon <b>38</b>	<b>Short Rib Bourguignon</b> Pommes Purées, Root Vegetables, Natural Jus <b>36</b>	<b>Duck Leg Cassoulet</b> Flageolet Beans, Persillade, Garlic Sausage <b>38</b>	<b>Sea Scallops à la Grenobloise</b> Pommes Purées <b>42</b>	<b>Fresh Wild Holland Dover Sole</b> Melted Leek-Caper Butter <b>72</b>	<b>Grilled Veal Chop</b> Roasted Mushrooms, Madeira-Thyme Jus <b>68</b>	<b>Coq Au Vin</b> Button Mushrooms, Pearl Onions, Lardons <b>32</b>

CHAMPAGNE ET BUBBLES

<b>Henriot Brut Souverain</b>	25   100
Champagne, France NV (Chardonnay, Pinot Noir, Pinot Meunier)	
<b>Camille Braun Brut Rosé</b>	16   64
Cremant d'Alsace, France NV (Pinot Noir)	

ROSÉ

<b>Le Provençal</b>	15   60
Côtes de Provence, France 2020 (Grenache, Syrah, Carignan)	

BLANC

<b>Bouchard 'Pere et Fils' Rully White Burgundy</b>	26   104
Rully, Burgundy, France 2018 (Chardonnay)	
<b>Domaine Bernard Fleuriet Sancerre Tradition</b>	21   84
Sancerre, France 2021 (Organic Sauvignon Blanc)	
<b>Paul Mas Réserve 'Languedoc Blanc'</b>	15   60
Languedoc-Roussillon, France 2020 (Vermentino Marsanne Grenache)	
<b>J. Moreau &amp; Fils 'Gloire de Chablis'</b>	20   80
Chablis, France 2020 (Chardonnay)	
<b>Scarpetta Pinot Grigio</b>	13   52
Friuli-Venezia Giulia, Italy 2021 (Pinot Grigio)	
<b>Doria 'La Splendeur du Soleil'</b>	16   64
Monterey, California 2021 (Chardonnay)	

ROUGE

<b>Omero Pinot Noir</b>	18   72
Willamette Valley, Oregon 2017 (Pinot Noir)	
<b>Les Athlètes du Vin Pinot Noir</b>	15   60
Loire, France 2020 (Pinot Noir)	
<b>J.L. Chave 'Mon Coeur'</b>	16   64
Côtes du Rhône, France 2020 (Grenache, Syrah, Mourvèdre)	
<b>Julien Cecillon Vin de France Syrah Les Gravieres</b>	14   56
IGP Collines Rhodaniennes, France 2021 (Syrah)	
<b>Chateau Larose-Trintaudon</b>	23   92
Bordeaux, France 2016 (Cabernet Sauvignon Blend)	
<b>Bonanno Cabernet</b>	19   76
Napa Valley, California 2019 (Cabernet Sauvignon)	

DES COCKTAILS

**French 75**  
Gin, Thyme Infusion,  
Bubbles, Lemon 14



**Le Spritz**  
Strawberry-Infused Aperol, Vermouth Blanc,  
Basil, Bubbles, Orange 14



**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



**The French Intervention**  
Tequila Blanco, Cynar, St. Germain,  
Angostura, Lemon 16



**Wild Child**  
Vodka, Dolin Blanc, Ginger, Passionfruit, Lemon, Bubbles 14

**Blood Orange Margarita**  
Tequila Blanco, Cointreau, Blood Orange, Lime, Sage, Tajín 16

**Boulevardier**  
Buffalo Trace Bourbon, Sweet Vermouth, Campari, Lemon 17

BIÈRES

<b>Kronenbourg '1664' Lager</b>	8
Alsace, France (5.5%)	
<b>Brasserie Meteor Pilsner</b>	8
Alsace, France (5.0%)	
<b>Chimay 'Première' Belgian Dubbel</b>	12
Bières de Chimay, Belgium (7.0%)	

PACQUET

<b>Delirium 'Tremens' Strong Blonde Ale</b>	12
Melle, Belgium (8.5%)	
<b>Unibroue 'La Fin Du Monde' Belgian Triple</b>	10
Chambly, Québec (9.0%)	

SANS ALCOHOL

<b>Jus de Jardin</b> Green Apple, Cucumber, Ginger, Lemon, Spinach, Celery	9
<b>Clausthauler Pilsner NA</b> Frankfurt, Germany (0%)	7
<b>Cloud Water Sparkling Hemp Water</b> Blood Orange & Coconut	8