

POUR COMMENCER

Plateau à' Fromage A Selection of Artisanal Cheeses, Marinated Olive, Honeycomb, Walnut	24
Onion Soup Gratinée Calvados, Crouton, Gruyère	15
Escargots à la Bourguignonne	17
Warm Tomato Tarte Fromage Blanc, Herbes de Provence	19
Seared Scallops Spinach, Chili-Lime Oil, Trout Roe, Vin Blanc	19
Pan-Seared Foie Gras Pear Financier, Slivered Almond, Spaghetti Squash Confiture, Pink Peppercorn	28
Tuna Tartare à la Marseillaise* Espelette Aioli, Potato Gaufrettes	22
Mussels Marinière Chablis, Crème, Fines Herbs, Garlic Baguette	25
Warm House Baked Baguette Salted Butter	5

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast	15
Country Pâté Pistachio, Pommery Mustard, Sweet Gherkins	16
Steak Tartare* Shallot, Capers, Dijon, Quail Egg, Toast	22

LES SALADES

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

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	14
Frisée aux Lardons* Soft Poached Egg, Grainy Mustard Vin	15
Salade d'Orange Sanguine Baby Kale, Quinoa, Humboldt Fog Goat, Dates, Maple-Pecan Vinaigrette	15
Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba	15

FRUITS DE MER

PLATEAUX

Le Petit* 140 ♦ Le Grand* 250

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)* 25

East Coast (6)* 25

SHELLFISH

Colossal Black Tiger Shrimp (4) 29

Alaskan Jumbo King Crab (1/2 LB) 65

AVEC FRITES

Lobster Roll Lemon-Butter Poached Maine Lobster	39
Poulet Cajun Petite Salade, Beurre Blanc	27
Steak à la Bordelaise* Maître d' Butter, Shallot Confit	39
Burger Royale* Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	21

PLATS PRINCIPAUX

Trofie au Pistou Basil Pistou, Stracciatella, Pine Nuts	26
Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast	49
Mediterranean Sea Bass Beluga Lentil, Horseradish Beurre Blanc	38
Roasted Chicken Duck Fat Potatoes, King Oyster Mushroom, Natural Thyme Jus	27
Scottish Salmon* Braised Cabbage, Granny Smith Apple Calvados Beurre Blanc	35
Trout Amandine* Haricots Verts, Toasted Almond, Brown Butter	34
Filet au Poivre Green Peppercorn-Brandy Sauce	53

LES GARNITURES

Duck Fat Potatoes Garlic Confit, Chicken Jus	12
Pommes Purées Whipped Yukon Gold Potatoes	9
Brussels Sprouts Cranberry, Lemon Crème Fraîche	13
Pommes Frites Garlic Aioli	8
Haricots Verts Shallots, Parsley	12
Macaroni au Gratin Butterkäse & Gruyère	13

PLATS DU JOUR

MONDAY

Lobster Risotto
Maine Lobster Tail, Mascarpone, Tarragon 39

TUESDAY

Short Rib Bourguignon
Pommes Purées, Root Vegetables, Natural Jus 38

WEDNESDAY

Berkshire Pork Chop*
Brussels Sprouts, Lardons, Whole Grain Mustard Jus 44

THURSDAY

Sea Scallops à la Grenobloise
Pommes Purées 43

FRIDAY

Fresh Wild Holland Dover Sole
Sauce Véronique 73

SATURDAY

Lamb Chops Persillade*
Butternut Squash Dauphinoise, Rosemary Lamb Jus 72

SUNDAY

Coq Au Vin
Button Mushrooms, Pearl Onions, Lardons 33

CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut [187ML] 26
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)

Joseph Perrier 'Cuvee Royale' Brut Rosé 28 | 140
Champagne, France NV (Pinot Noir Blend)

Camille Braun Brut Rosé 17 | 68
Cremant d'Alsace, France NV (Pinot Noir)

Castelnuovo Prosecco DOC 14 | 56
Veneto, Italy NV (Glera)

ROSÉ

Maison Saint Aix 'AIX' 16 | 64
Vin de Provence, France 2023 (Grenache, Syrah, Cinsault)

BLANC

La Chablisienne 'Le Finage' 22 | 88
Chablis, Burgundy, France 2023 (Chardonnay)

Château Lamothe de Haux Bordeaux Blanc 14 | 56
Bordeaux, France 2023 (Sauvignon Blanc/Sémillon)

La Parade Sancerre 23 | 92
Loire Valley, France 2022 (Sauvignon Blanc)

Famille Helfrich Dry Riesling 14 | 56
Alsace, France 2022 (Riesling)

Trimbach Pinot Blanc 15 | 60
Alsace, France 2022 (Pinot Blanc)

Routestock 'Rt. 121' Chardonnay 17 | 68
Carneros, California 2022 (Chardonnay)

ROUGE

David Hill Vineyards 'Estate Pinot Noir' 18 | 72
Willamette Valley, Oregon 2022 (Pinot Noir)

Maison Joseph Drouhin Bourgogne Rouge 22 | 88
Burgundy, France 2022 (Pinot Noir)

J.L. Chave 'Mon Coeur' 17 | 68
Côtes du Rhône, France 2022 (Grenache, Syrah, Mourvèdre)

Cosse et Maisonneuve 'Le Combal' 16 | 64
Cahors, France 2022 (Malbec)

Château Larose-Trintaudon 23 | 92
Bordeaux, France 2020 (Cabernet Sauvignon Blend)

BonAnno Cabernet 22 | 88
Alexander Valley, California 2022 (Cabernet Sauvignon)

DES COCKTAILS

Cherry Mule

Blue Ash Farm Cherry Vodka, Ginger Beer,
Lime, Rosemary 16



Coupe-Brouillard

Pierre Ferrand 1840, Light Rum, Almond Syrup,
Orange, Lime, Olorosso Sherry, Tiki Bitters 17



Le Spritz

Cranberry-Infused Aperol, Cocchi Rosa Americano,
Bitter Truth Pimento Dram, Bubbles 16



French 75

Gin, Lemon, Thyme Liqueur, Bubbles 16



Le Pamplemousse

Gin, St. Germain, Grapefruit, Lemon, Basil 15



Old Fashioned

Bourbon, Bay Leaf Demerara, Orange Oil,
Bitters 15



Spruce St. Manhattan

Chai-Infused Rye, Vermouth, Pierre Ferrand 1840,
Luxardo Maraschino, Maple 16



Wild Child

Vodka, Vermouth Blanc, Lemon, Passion Fruit 16

Blood Orange Margarita

Tequila Blanco, Blood Orange, Pierre Ferrand Dry Curacao,
Lime, Tajin 16

Le Ronciere

Gin, Pomegranate, Salers Aperitif,
Fruitful Blackberry Liqueur, Lemon 16

BIÈRES

PRESSION

Trumer Pilsner Berkely, CA (4.9%) 8

Duvel '666' Blonde Ale Sint-Amands, Belgium (6.66%) 9

Hopewell 'Lightbeam' Hazy IPA Chicago, IL (6.3%) 9

PACQUET

Ommegang 'Three Philosophers' Belgian Quadrupel Ale 12
Cooperstown, NY (9.7%)

Brasserie D'Achouffe 'La Chouffe' Blonde Ale 11
Belgium (8.0%)

Stella Artois Liberté NA Leuven, Belgium (0%) 7

SANS ALCOHOL

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

Cat's Meow Ritual Zero Proof Gin, Honey, Lemon Sour 14

Bleu 75 Blueberry, Lemon, Soda, Chamomile 13

l'Americain Martini & Rossi "Vibrante," Lyre's Italian Orange,
Blood Orange, Soda 14