

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, Herbs de Provence	19
Steak Tartare* Shallot, Capers, Dijon, Quail Egg, Toast	22
Pan-Seared Foie Gras Red Wine Poached Pear, Financier, Hazelnut	28
Tuna Tartare à la Marseillaise Espelette Aioli, Potato Gaufrettes	22
Warm House Baked Baguette Salted Butter	5

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast	15
Country Pâté Pistachio, Pommeroy Mustard, Sweet Gherkins	16
Duck Confit Tartine Camembert, Brandied Cherries, Whole Grain Mustard	17

LES SALADES

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

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	12
Frisée aux Lardon* Soft Poached Egg, Grainy Mustard Vin	15
Betteraves Red & Yellow Beets, Baby Kale, Chèvre, Hazelnut Vin	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

Mussels Marinière Garlic, Chablis, Crème, Fines Herbs	25
Lobster Roll Lemon-Butter Poached Maine Lobster	39
Poulet Cajun Petite Salade, Beurre Blanc	25
Steak à la Bordelaise* Maître d'Butter, Shallot Confit	39
Burger Royale* Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	21

PLATS PRINCIPAUX

Fusilli aux Champignons Mushroom Cream, Parmesan	26
Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast	49
Mediterranean Sea Bass Beluga Lentil, Horseradish Beurre Blanc	38
Roasted Chicken Fricassée Pommes Purées, Sauce au Vinaigre	27
Seared Salmon* Baby Bok Choy, Sweet Red Pepper, Ginger-Lime Beurre Blanc	35
Trout Amandine Haricot Vert, Toasted Almond, Brown Butter	31
Filet au Poivre* Green Peppercorn-Brandy Sauce	53

LES GARNITURES

Pommes Purées Whipped Yukon Gold Potatoes	9
Brussels Sprouts Parmesan, Apple Saba	12
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 37

WEDNESDAY

Lamb Shank
Risotto Milanese,
Pistachio Gremolata 44

THURSDAY

**Sea Scallops
à la Grenobloise**
Pommes Purées 43

FRIDAY

**Fresh Wild Holland
Dover Sole**
Melted Leek-Caper Butter 73

SATURDAY

Tournedos Rossini*
Seared Foie Gras,
Truffle-Madeira Sauce 72

SUNDAY

Coq Au Vin
Button Mushrooms,
Pearl Onions, Lardons 33

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CHAMPAGNE ET BUBBLES

Veuve Clicquot 'Yellow Label' Brut 30 | 150
Champagne, France NV (Pinot Noir, Chardonnay, Pinot Meunier)

Champagne Bernard Remy Brut Rosé 28 | 145
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)

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 2022 (Grenache, Syrah, Cinsault)

BLANC

La Chablisienne 'La Pierrelée' 22 | 88
Chablis, Burgundy, France 2018 (Chardonnay)

Bernard Fleuriet & Fils Sancerre 23 | 92
Loire Valley, France 2022 (Sauvignon Blanc)

Landron Chartier Melon B 15 | 60
Muscadet Sèvre-et-Maine, France 2022 (Melon de Bourgogne)

Château Lamothe de Haux Bordeaux Blanc 14 | 56
Bordeaux, France 2021 (Sauvignon Blanc/Sémillon)

Gustave Lorentz Pinot Blanc Reserve 15 | 60
Alsace, France 2021 (Pinot Gris)

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

ROUGE

David Hill Vineyards 'Estate Pinot Noir' 17 | 68
Willamette Valley, Oregon 2022 (Pinot Noir)

Maison Joseph Drouhin Bourgogne Rouge 22 | 88
Burgundy, France 2021 (Pinot Noir)

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

Cosse et Maisonneuve 'Le Combal' 15 | 60
Cahors, France 2018 (Malbec)

Château Larose-Trintaudon 23 | 92
Bordeaux, France 2016 (Cabernet Sauvignon Blend)

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

DES COCKTAILS

Pomeroiy Martini

Belvedere Vodka, Pineau de Charentes,
Sweet Vermouth, Orange Bitters 18



Cherry Mule

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



Le Spritz

Strawberry-Infused Aperol, Cocchi Rosa Americano,
Bubbles, Orange 16



Bad Apple

Vodka, St. Germain, Apple, Lemon,
Cinnamon, Egg White 16



Antoinette Rose

Camille Braun Brut Rosé, Demerara,
Orange Bitters, Rose 17



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, Cointreau, Blood Orange, Lime, Sage, Tajín 16

Petite Amie

Pierre Ferrand 1840, Rittenhouse Rye, Luxardo Maraschino,
Cointreau, Lemon, Bitters 17

BIÈRES

Kronenbourg '1664' Lager 8
Alsace, France (5.5%)

Moody Tongue 'Orange Blossom' Belgian-Style Blonde 9
Chicago, IL (5.4%)

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

PACQUET

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

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

SANS ALCOHOL

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

Best Day Brewing Kölsch NA Northern California (0%) 7

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

Blackberry Smash Blackberry, Lemon, Honey Simple, Soda 12