

POUR COMMENCER

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|---|----|
| 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

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|---|----|
| Chicken Liver Mousse Dijon, Citrus, Toast | 14 |
| Country Pâté Pistachio, Pommery Mustard, Sweet Gherkins | 15 |
| Salmon Rillettes Poached & Smoked Salmon, Buttered Toast | 14 |

LES SALADES

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| 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

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|---|----|
| Colossal Black Tiger Shrimp (4) | 24 |
| Alaskan Jumbo King Crab (1/2 LB) | 64 |

AVEC FRITES

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|---|----|
| 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

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| Summer Corn Risotto Roasted Mushrooms, Black Truffle Butter, Fine Herbs | 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

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| 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 Melted Leeks, Tomato, Caper Butter 62 | Grilled Veal Chops Roasted Mushrooms, Madeira-Thyme Jus 68 | Coq Au Vin Button Mushrooms, Pearl Onions, Lardons 32 |

CHAMPAGNE ET BUBBLES

Langlois-Chateau Brut 14 | 56
Loire, France NV (Chenin Blanc, Chardonnay, Cabernet Franc)

Camille Braun Brut Rosé 16 | 64
Crémant d'Alsace, France NV (Pinot Noir)

Charles Ellner 'Carte Blanche' Brut 25 | 100
Champagne, France NV (Pinot Noir, Chardonnay, Pinot Meunier)

ROSÉ

Le Provençal 15 | 60
Côtes de Provence, France 2020 (Grenache, Syrah, Carignan)

BLANC

Domitia 14 | 56
Languedoc, France 2020 (Picpoul de Pinet)

La Garenne Sancerre 19 | 76
Val de Loire, Sancerre, France 2020 (Sauvignon Blanc)

Henri Bourgeois 'Petit Bourgeois' 15 | 60
Val de Loire, France 2020 (Sauvignon Blanc)

J. Moreau & Fils 'Gloire de Chablis' 20 | 80
Chablis, France 2020 (Chardonnay)

Scarpetta Pinot Grigio 13 | 52
Friuli-Venezia Giulia, Italy 2021 (Pinot Grigio)

Bouchaine Estate 23 | 92
Los Carneros, California 2018 (Chardonnay)

ROUGE

Omero Pinot Noir 18 | 72
Willamette Valley, Oregon 2017 (Pinot Noir)

Domaine JM Burgaud 'Les Vignes de Lantigne' 14 | 56
Beajoulais Villages, France 2020 (Gamay)

Domaine Jacques Girardin Bourgogne 21 | 84
Burgundy, France 2020 (Pinot Noir)

Source & Sink 15 | 60
Sonoma Valley, California 2020 (Zinfandel Blend)

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

Bonanno Cabernet 19 | 76
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 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



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

Delirium 'Tremens' Strong Blonde Ale 12
Melle, Belgium (8.5%)

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