

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> Brioche, Peaches, Pink Peppercorn	26
<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>Salmon Rillettes</b> Poached & Smoked Salmon, Buttered Toast	14

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>Tomato Salad</b> Pistou, Chèvre, Pickled Shallot, Toasted Pine Nuts	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

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

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### SHELLFISH

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

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>Summer Corn Risotto</b> Roasted Mushrooms, Black Truffle Butter, Fine Herbs	27
<b>Bouillabaisse</b> Lobster, Scallops, Shrimp, Mussels, Rouille Toast	48
<b>Roasted Chicken</b> Pommes Purées, Glacé de Volaille	26
<b>Salmon Barigoule</b> Summer Vegetable Ragout, Artichoke	32
<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

<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>	<b>SUNDAY</b>
<b>Lobster Risotto</b> Maine Lobster Tail, Mascarpone, Tarragon 38	<b>Short Rib Bourguignon</b> Pommes Purées, Root Vegetables, Natural Jus 36	<b>Crispy Duck Breast</b> Glazed Heirloom Carrot, Sauce à l'Orange 34	<b>Sea Scallops à la Grenobloise</b> Pommes Purées 42	<b>Dover Sole</b> Melted Leeks, Tomato, Caper Butter 62	<b>Grilled Veal Chop</b> Roasted Mushrooms, Madeira-Thyme Jus 68	<b>Coq Au Vin</b> 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  
Cremant 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

**Poiron 'Domaine Des Quatre Routes' Muscadet** 14 | 56  
Vin de Loire, France 2021 (Melon de Bourgogne)

**Domaine Bernard Fleuriet Sancerre Tradition** 21 | 84  
Sancerre, France 2021 (Organic 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)

**Xavier Vignon** 17 | 68  
Vacqueyras, France 2019 (Grenache, Mourvedre)

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

**Domaine Jean-Louis Chave 'Mon Coeur'** 16 | 64  
Côtes du Rhône, France 2020 (Syrah, Grenache)

**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**  
Cranberry-Infused Aperol, Rouge Vermouth,  
Pimento Dram, 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 ET CIDRES

**Kronenbourg '1664 Blanc' Whitbier** 8  
Alsace, France (5.0%)

**Brasserie Meteor Pilsner** 8  
Alsace, France (5.0%)

**Chimay 'Première' Belgian Dubbel** 12  
Bières de Chimay, Belgium (7.0%)

PACQUET

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

**Unibroue 'La Fin Du Monde' Belgian Triple** 10  
Chambly, Québec (9.0%)

SANS ALCOHOL

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

**Clausthauler Pilsner NA** Frankfurt, Germany (0%) 7

**Cloud Water CBD Sparkling Water** Blood Orange & Coconut 8