

POUR COMMENCER

Onion Soup Gratinée Calvados, Crouton, Gruyère	13
Escargots à la Bourguignonne	16
Warm Tomato Tarte Fromage Blanc, Herbs de Provence	18
Steak Tartare Shallot, Capers, Dijon, Quail Egg, Toast	21
Tuna Tartare à la Marseillaise Espelette Aioli, Potato Gaufrettes	21

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast	14
Country Pâté Pistachio, Pommery Mustard, Sweet Gherkins	15
Saucisson de Lyon French Garlic Salami, Vegetables à la Greque	14

LES SALADES

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	14

AVEC FRITES

Mussels Marinière Garlic, Chablis, Crème, Fines Herbs	24
Chicken Paillard Arugula, Lemon, Parmesan	22
Steak à la Bordelaise Maître d'Butter, Shallot Confit	38
Filet Sliders Red Onion Jam, Boursin, Arugula	32
Lobster Roll Lemon-Butter Poached Maine Lobster	38

LES GARNITURES

Pommes Purées Whipped Yukon Gold Potatoes	8
Brussels Sprouts Parmesan, Saba	12
Haricots Verts Shallots, Parsley	11
Macaroni au Gratin Butterkäse & Gruyère	12

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

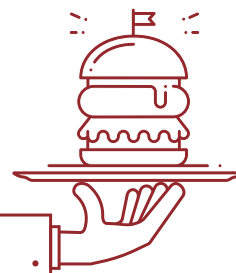
West Coast (6) 24

East Coast (6) 24

SHELLFISH

Colossal Black Tiger Shrimp (4) 24

Alaskan Jumbo King Crab (1/2 LB) 64



Burger Royale

Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun, Pommes Frites 18



LUNCH



DES COCKTAILS

Le Spritz

Strawberry-Infused Aperol,
Dolin Blanc, Basil, Bubbles, Orange 12

**Wild Child à la Pression**

Vodka, Dolin Blanc, Ginger,
Passionfruit, Lemon, Bubbles 14

**Margarita Verte à la Pression**

Tequila Blanco, Mezcal, Chile, Lime,
Herbs, Pineapple, Tajín 15

**Spruce St. Manhattan**

Chai-Infused Rye Whiskey, Vermouth,
Pierre Ferrand 1840 Cognac,
Maraschino Liqueur, Maple, Big Rock 14

BIÈRES ET CIDRES

PRESSION

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

Brasserie Meteor Pilsner 8
Alsace, France (5.0%)

PACQUET

Chimay 'Red Premiere' Red Trappist Ale 12
Chimay, Belgium (7.0%)

VINS AU VERRE

CHAMPAGNE ET BUBBLES

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

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

ROSÉ

La Provençal 15
Côtes de Provence, France 2020 (Grenache, Syrah, Carignan)

Field Recordings 'Domo Arigato' 18
Central Coast, California 2021 (Pinot Gris)

BLANC

Domitia 14
Languedoc, France 2020 (Picpoul de Pinet)

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

Joëlle Vrignaud Petite Chablis 19
Burgundy, France 2020 (Chardonnay)

Brotte 'Baies Dorées' 13
Pays d'Oc, Languedoc, France 2021 (Viognier)

ROUGE

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

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

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

Bonanno Cabernet 19
Napa Valley, California 2019 (Cabernet Sauvignon)

SANS ALCOHOL

Dragonfly Ginger, Pineapple, Herbs, Chile, Citrus, Tajín 8

Clausthauler Pilsner NA Frankfurt, Germany (0%) 7

Cloud Water CBD Sparkling Water 8
Blood Orange & Coconut