



POUR COMMENCER

Onion Soup Gratinée	Calvados, Crouton, Gruyère	15
Escargots à la Bourguignonne		17
Warm Tomato Tarte	Fromage Blanc, Herbs de Provence	22
Seared Scallops	Spinach, Chili-Lime Oil, Trout Roe, Vin Blanc	19
Tuna Tartare à la Marseillaise*	Espelette Aioli, Potato Gaufrettes	22
Mussels Marinière	Chablis, Crème, Fines Herbs, Garlic Baguette	25

CHARCUTERIE

Chicken Liver Mousse	Dijon, Citrus, Toast	15
Country Pâté	Pistachio, Pommery Mustard, Sweet Gherkin	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	12
Frisée aux Lardons	Soft Poached Egg, Grainy Mustard Vin	15
Salade d'Orange Sanguine	Baby Kale, Quinoa, Humbolt Fog Goat, Dates, Maple-Pecan Vinaigrette	14
Le Pomeroy	Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	15

AVEC FRITES

Poulet Cajun	Petite Salade, Beurre Blanc	25
Steak à la Bordelaise*	Mâitre d' Butter, Shallot Confit	39
Filet Sliders*	Red Onion Jam, Boursin, Arugula	33
Lobster Roll	Lemon-Butter Poached Maine Lobster	39

LES GARNITURES

Pommes Purées	Whipped Yukon Gold Potatoes	9
Haricots Verts	Shallots, Parsley	12
Macaroni au Gratin	Butterkäse & Gruyère	13
Brussels Sprouts	Cranberry, Lemon Crème Fraîche	13

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

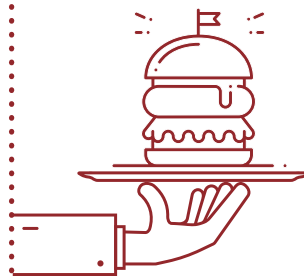
OYSTERS

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



Burger Royale*
Caramelized Onion,
Butterkäse Cheese,
Dill Pickle, Remoulade,
Brioche Bun,
Pommes Frites **21**



LUNCH



DES COCKTAILS

Cherry Mule

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

French 75

Gin, Lemon, Thyme Liqueur, Bubbles 16

Oie Sauvage

Grey Goose, Lillet Banc, Dolin Blanc,
Lemon, Honey Syrup 18

Le Pamplemousse

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

Wild Child à la Pression

Vodka, Vermouth Blanc, Lemon,
Passion Fruit 16

Watermelon Margarita à la Pression

Tequila Blanco, Mezcal, Watermelon,
Cointreau, Dragon Fruit, Tajin 16

Old Fashioned

Bourbon, Bay Leaf Demerara,
Orange Oil, Bitters 15

VINS AU VERRE

CHAMPAGNE ET BUBBLES

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

Champagne André Clouet 'Rosé No. 3' Brut 28 | 145
Champagne, France NV (Pinot Noir)

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

Bernard Fleuriet et Fils Sancerre 23 | 92
Loire Valley, France 2023 (Sauvignon Blanc)

Famille Helfrich Dry Reisling 15 | 60
Alsace, France 2022 (Riesling)

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

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' 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)

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

SANS ALCOHOL

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

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

BIÈRES

PRESSION

Trumer Pilsner 8
Berkely, CA (4.9%)

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

PACQUET

Brasserie D'Achouffe 'N'Ice Chouffe' Winter Ale 11
Belgium (10.0%)