



POUR COMMENCER

Onion Soup Gratinée	Calvados, Crouton, Gruyère	15
Escargots à la Bourguignonne		17
Warm Tomato Tarte	Fromage Blanc, Herbs de Provence	19
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, Humboldt Fog Goat, Dates, Maple-Pecan Vinaigrette	15
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	Butterkåse & 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

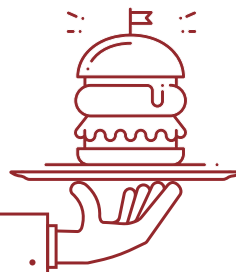
West Coast (6)* 25

East Coast (6)* 25

SHELLFISH

Colossal Black Tiger Shrimp (4) 29

Alaskan Jumbo King Crab (1/2 LB) 65



Burger Royale*

Caramelized Onion,
Butterkåse Cheese,
Dill Pickle, Remoulade,
Brioche Bun,
Pommes Frites 24



LUNCH

DES COCKTAILS

Cherry Mule

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

French 75

Gin, Lemon, Thyme Liqueur, Bubbles 16

Charentes Sazerac

Rittenhouse Rye 100, Pineau des Charentes,
Cognac, Pernod 17

Le Pamplemousse

Gin, Elderflower Liqueur, Grapefruit, Lemon,
Basil 15

Le Spritz

Aperitif, Pomegranate, Rosemary, Bubbles 16

Blood Orange Margarita à la Pression

Silver Tequila, Dry Curacao,
Blood Orange, Lime 16

Old Fashioned

Bourbon, Bay Leaf Demerara,
Orange Oil, Bitters 15

BIÈRES

PRESSION

Trumer Pilsner

Berkely, CA (4.9%)

Hopewell 'Lightbeam' Hazy IPA

Chicago, IL (6.3%)

PACQUET

Brasserie D'Achouffe 'La Chouffe'
Blonde Ale

Belgium (8.0%)

VINS AU VERRE

CHAMPAGNE ET BUBBLES

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

Dopff & Irion Brut Rosé 17 | 68
Cremant d'Alsace, France NV (Pinot Noir)

Ca' Bolani Prosecco 14 | 56
Friuli-Venezia Giulia, Italy NV (Glera)

ROSÉ

Château Minuty "Prestige" 17 | 68
Vin de Provence, France 2022 (Grenache, Syrah, Cinsault)

BLANC

Domaine Henri Bailly Sancerre 23 | 92
Loire Valley, France 2024 (Sauvignon Blanc)

Domaine la Paleine Chenin Blanc 14 | 56
Saumur, France 2023 (Chenin Blanc)

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 2023 (Chardonnay)

ROUGE

David Hill Vineyards 'Estate Pinot Noir' 17 | 68
Willamette Valley, Oregon 2023 (Pinot Noir)

Maison Joseph Drouhin Bourgogne Rouge 22 | 88
Burgundy, France 2022 (Pinot Noir)

J.L. Chave 'Mon Coeur' 17 | 68
Côtes du Rhône, France 2023 (Grenache, Syrah, Mourvèdre)

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

Ballyhoo Blend 14 | 56
North Coast, California 2023 (Cabernet Sauvignon Blend)

SANS ALCOHOL

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

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