

Menu d'Hiver - Brunch

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"pour commencer" appetizers

Huîtres - Oysters on the Half Shell, Mignonette **a.q.**

Soupe Gratinée à l'Oignon - French Onion Soup **9**

Ris de Veau - Sautéed Veal Sweetbreads, Torpedo Onions, Braised Lentils, Madeira Sauce **14**

Pâtés de Campagne - Country Paté, Pickled Vegetables, Whole Grain Mustard, Croutons, Cornichons **12**

Petit Salé - Crispy Skinned Suckling Pig, Apple Purée, Whole Grain Mustard Spätzle **16**

Fruits de Mer - Head-on Gulf Prawns, Savory Clam "Chowder", Lardons, Yukon Gold Potatoes, Parmesan Broth **16**

Salade Verte - Mixed Green Salad, Red Wine Vinaigrette **9**

Fromages du Jour - Artisan Cheeses of the Day **12**

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"plats chauds" main courses

Crêpes - Buttermilk Huckleberry Pancakes, Maple Syrup, Creme Fraîche **12**

Croque Monsieur ou Madame - Parisian Ham and Gruyere on Country Bread, Mixed Green Salad **12**

Boudin Blanc - Housemade Chicken Sausage, Roasted Apples, Pommés Purée, Fall Vegetables **18**

La Lotte - Pancetta Wrapped Monkfish, Chorizo Stuffed Calamari, Clams, Jus de Bouillabaisse **24**

Pavé de Bœuf Haché - Classic Hamburger with French Fries **14**

Oeuf Poché - Duck Confit and Braised Potato Hash, Crispy Poached Farm Egg **16**

Salade Niçoise - Niçoise Salad with Olive Oil Poached Tuna **16**

Nicchi - Nicchi Pasta Stuffed with Roasted Pumpkin and Chestnuts, Brown Butter, Sage **18**

Tartine de Canard - Duck Confit, Arugula, Apples, Whole Grain Mustard, Country Bread, French Fries **16**

Poulet Rôti - Roasted Chicken Breast, Pearled Barley, Fall Vegetables, Sautéed Wild Mushrooms, Poultry Jus **20**

Onglet - Hanger Steak with Onion and Potato Frittata, Chimichurri Sauce **18**

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"casseroles pour les gourmands" sides

Gratin de Macaroni - Macaroni Gratin **8**

Choux de Bruxelles - Sautéed Brussels Sprouts and Bacon **6**

Pommes Frites - French Fries **6**

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Executive Chef Patrick Kelly

Bon Appétit

An 18% gratuity will be added to parties of 6 or more • \$20 Corkage per 750ml.

• Private Dining Available •

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