

## OPEN EVERYDAY

LUNCH · DINNER · WEEKEND BRUNCH

### HOT HORS D'OEUVRES

ONION SOUP GRATINEE	12.00
HOUSEMADE CHICKEN NOODLE SOUP <i>organic chicken, spring vegetables, noodles</i>	8.00
SOUP DU JOUR	P/A
ESCARGOTS <i>garlic, parsley, butter</i>	12.95
WOK HAY FROG LEGS <i>boneless wok seared, yellow chives, shoaxing wine</i>	12.95
MACARONI GRATIN <i>cavatapi pasta, ham, mornay sauce, emmental, gruyère</i>	13.50
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	15.50
GRILLED CALAMARI <i>extra virgin olive oil, lemon, herbs</i>	15.50
BAJA FISH TACO	16.00
<i>blackened seabass, mango, cilantro and sriracha mayo</i>	
SEARED TUNA <i>sweet &amp; sour black bean sauce</i>	17.50
JUMBO LUMP CRAB CAKE <i>celery root remoulade</i>	18.00

### MUSSELS

choose a sauce: tomato / leeks pernod / Thai coconut  
HALF 12.50 / FULL 22.00 served with frites

### COLD HORS D'OEUVRES

TRIO OF CROSTINI <i>tomato basil / cucumber dill / ricotta truffle honey</i>	9.50
CHICKEN LIVER & FOIE GRAS MOUSSE <i>red onion marmalade</i>	12.95
BEEF CARPACCIO <i>pepper crusted, arugula, tomato, shaved parmesan</i>	16.50
YELLOW FIN TUNA TARTARE <i>white soy, avocado cream</i>	18.50
STEAK TARTARE S. 16.50 / L. 24.50 <i>hand cut filet mignon, served the classic style</i>	

### LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette</i>	9.50
<i>add goat cheese</i>	11.00
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil &amp; vinegar</i>	12.50
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	13.00
ROQUETTE POMEGRANATE <i>baby arugula, pomegranate seeds, Asian pear, bleu cheese, balsamic vinaigrette</i>	13.50
ICEBERG WEDGE <i>tomato, bacon lardon, creamy maytag bleu cheese dressing</i>	14.00
APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i>	14.00
GREEK SALAD <i>romaine, tomato, cucumber, red &amp; yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	15.00
BEEF SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	15.00
GRILLED CALAMARI SALAD <i>butter lettuce, frisée, watercress, radicchio, lemon mustard vinaigrette</i>	21.00
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	23.00
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	23.50

### SLIDERS

served with pomme frites

MINI BURGERS / CHEESEBURGERS <i>signature house blend, potato bun</i>	16.00 / 17.00
SHORT RIBS <i>sweet slaw, pickled red onion, potato bun</i>	16.00
ASIAN SALMON BURGERS <i>hand cut, arugula, wasabi aioli, brioche bun</i>	16.50
PETITE FILET MIGNON <i>lettuce, tomato, sweet garlic aioli, onion roll</i>	21.50

# BAR FRITES

## RESTAURANT

### PLATS DU JOUR

MONDAY	HALIBUT MILANESE
TUESDAY	SAUTÉED SKATE
WEDNESDAY	BRAISED LAMB SHANK
THURSDAY	BOUILLABAISSE
FRIDAY	2 LB LOBSTER
SATURDAY	CÔTE DE BOEUF
SUNDAY	COQ AU VIN

### CHILLED SEAFOOD

OYSTERS	1/2 doz	P/A
LITTLE NECK CLAMS	1/2 doz	11.00
CHERRY STONE CLAMS	1/2 doz	11.00
CRABMEAT COCKTAIL		18.50
JUMBO SHRIMP COCKTAIL		16.50
1/2 CHIX LOBSTER		18.50

### PLATEAUX DE FRUITS DE MER

PETIT	48.50
GRAND	68.50
ROYAL	98.50

### FROMAGE & CHARCUTERIE

FLIGHT of THREE CHEESES	18.00
FLIGHT of FIVE CHEESES	28.00
SOPPRESSATA	10.50
SAUCISSON SEC	10.50
JAMON SERRANO	15.50
SELECTION of THREE MEATS	15.50
COUNTRY PÂTÉ	12.50
SELECTION of MEATS & PÂTÉ	19.00

### FROMAGE & CHARCUTERIE BOARD

three assorted MEATS  
three seasonal assorted CHEESES  
fruit & condiments / 30.00

### SANDWICHES

served with pomme frites

HAMBURGER	18.00
CHEESEBURGER <i>signature house blend, brioche bun</i>	19.00
CROQUE MONSIEUR <i>berkshire ham, gruyère, mornay sauce</i>	15.50
CROQUE MADAME <i>fried egg</i>	16.00
GRILLED CHEESE & MUSHROOM <i>gruyère, shitake &amp; cremini mushrooms, country bread</i>	14.00
GRILLED CHICKEN CLUB <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i>	17.50
SLICED STEAK SANDWICH <i>sautéed onion, gruyère</i>	20.00
FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i>	20.50
TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, garlic aioli</i>	22.00

### PIZZETTES

MARGHERITA <i>tomato, basil, house-made mozzarella</i>	16.00
CÔTE D'AZUR <i>caramelized onions, balsamic glazed figs, roquefort</i>	16.50
PROVENÇALE <i>roasted onions, peppers, olives, house-made mozzarella, oven-dried tomato</i>	18.00
WILD MUSHROOM & FONTINA	18.00
ROBIOLA <i>truffle oil</i>	23.00

### PASTA

TOMATE CLASSIC <i>spaghetti, tomato, basil, garlic</i>	14.50
VEGETABLE NOUILLE <i>tagliatelle, tomatoes, mushroom, asparagus, garlic</i>	16.50
WILD MUSHROOM <i>linguine, spinach, tomato</i>	18.00
PAPPARDELLE BOLOGNESE <i>six hour braise of veal, pork, beef</i>	19.75
OPEN SHRIMP RAVIOLI <i>shellfish broth, herb butter</i>	19.75

### POULTRY

CRISPY FRIED BABY CHICKEN <i>pomme frites</i>	19.50
GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomatoes, shaved parmesan</i>	22.00
POULET FROMAGE <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	24.00
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i>	27.00
ORGANIC LONG ISLAND DUCK <i>seared breast, leg confit, baby bok choy, duck jus</i>	28.00

### FISH

all fish can be simply prepared with lemon and olive oil

FISH & FRITES <i>crispy cod, herb remoulade</i>	19.50
BROOK TROUT "ALMONDINE" <i>beurre noisette, almonds, haricot verts</i>	23.50
PAN ROASTED SALMON <i>French lentils</i>	28.00
WHOLE CRISPY BLACK BASS CHINOIS <i>julienne vegetables, Chinese sausage, soy ginger sauce</i>	29.50
GRILLED FILET OF BRANZINO <i>baby arugula, radicchio, red onion</i>	32.00
CARAMELIZED SEA SCALLOPS <i>cauliflower, mushrooms, pine nuts, golden raisins</i>	33.00
SEARED CHATHAM HALIBUT <i>asparagus, royal trumpet mushrooms, beurre blanc</i>	34.00

### STEAK FRITES

served with pomme frites & choice of one sauce: chimmichurri, peppercorn, Bordelaise, béarnaise, roquefort, maitre'd butter

HANGER STEAK	28.50
PRIME SIRLOIN	42.00
FILET MIGNON	39.50

### ENTREES

OMELETTE DU JOUR <i>pomme frites</i>	16.00
GRILLED VEGETABLES <i>warm goat cheese</i>	18.50
BRASSERIE MEAT LOAF <i>slow roasted beef, veal, pork, pomme puree, snap peas, carrots, gravy</i>	19.75
CHICKEN BROCHETTE <i>twin skewers, peppers, onions, zucchini, rice pilaf</i>	22.00
PORK TENDERLOIN <i>spatzle, crispy Brussels sprouts, calvados jus</i>	22.00
SLICED FILET MIGNON <i>caramelized onions, pomme frites</i>	29.50
BRAISED SHORT RIBS <i>pomme puree</i>	28.00
LAMB T-BONES <i>spinach, lemon</i>	32.00

### POMME FRITES

served with choice of one sauce: roasted garlic aioli, bleu cheese, wasabi aioli, BBQ chipotle · an assortment of all sauces	2.00
HOME MADE POMME FRITES	7.00
SWEET POTATO FRIES	8.00
TRUFFLE FRITES	9.00

### SIDES

SPINACH / MUSHROOMS / BRUSSELS SPROUTS	
BOK CHOY / RICE PILAF / HARICOT VERTS	
POMME PUREE / ASPARAGUS / CARROTS	8.50