

OPEN EVERYDAY

LUNCH · DINNER · WEEKEND BRUNCH

HOT HORS D'OEUVRES

ONION SOUP GRATINEE	11.00
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 <i>blackened seabass, mango, cilantro and sriracha mayo</i>	16.00
SEARED TUNA <i>sweet & sour black bean sauce</i>	17.50
JUMBO LUMP CRAB CAKE	18.00

MUSSELS

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

COLD HORS D'OEUVRES

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>	19.00
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 add goat cheese</i>	9.50 11.50
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil & 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 & yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	15.00
BEET SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	15.00
GOTHAM SALAD <i>roasted chicken, ham, bacon, tomato, beet, egg, baby greens, gruyère, white balsamic vinaigrette</i>	19.50
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	20.00
BUNLESS BURGER OVER SALAD <i>mixed greens, tomato, cucumber, red onion, haricot verts, avocado, balsamic vinaigrette</i>	20.00
GRILLED CALAMARI SALAD <i>frisée, butter lettuce, watercress, radicchio, lemon mustard vinaigrette</i>	20.00
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	22.00
JUMBO LUMP CRAB SALAD <i>tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette</i>	23.50

BAR FRITES

RESTAURANT

LES OEUFs

TWO ORGANIC EGGS <i>ANY STYLE, HOMEFRIES</i>	12.00
AVOCADO TOAST <i>TWO EGGS ANY STYLE, MULTIGRAIN BREAD</i>	16.00
EGGS BENEDICT <i>POACHED EGGS, HAM, HOLLANDAISE ON AN ENGLISH MUFFIN, HOMEFRIES</i>	17.00
THREE EGG OMELETTE <i>CHOICE OF THREE FILLINGS: SPINACH, MUSHROOM, FINE HERBS, HAM, TOMATO, PEPPERS, GRUYÈRE AND CHEDDAR, HOMEFRIES</i>	16.00
SMOKED SALMON BENEDICT <i>POACHED EGGS, SMOKED SALMON, HOLLANDAISE ON AN ENGLISH MUFFIN, HOMEFRIES</i>	18.50
STEAK & EGGS <i>7 OZ STRIP STEAK, TWO EGGS ANY STYLE, HOMEFRIES</i>	26.00

BREAKFAST ENTREES

1/2 GRAPEFRUIT	5.50
STEEL CUT IRISH OATMEAL <i>dried fruits and brown sugar</i>	10.00
HOME MADE GRANOLA <i>organic yogurt and fresh berries</i>	13.50
VANILLA BELGIAN WAFFLE <i>fresh berries, whipped cream</i>	15.50
BUTTERMILK PANCAKES <i>warm blueberry compote, maple syrup</i>	15.50
FRENCH TOAST <i>challah bread, sweet butter, fresh berries, warm maple syrup</i>	17.00
SHORT RIB HASH <i>choice of egg, spinach, potato, hollandaise sauce</i>	16.50
SMOKED SALMON PLATE <i>toasted bagel, classic accompaniments</i>	19.50

ADD ONS

2 AVOCADO TOAST	9.50
HASH BROWNS	7.00
HAM, BACON or SAUSAGE	7.00
TWO ORGANIC EGGS	8.00

LE PANIER

a basket of freshly baked

BREADS & PASTRIES 14.50

CREPES & QUICHES

served with green salad

HAM & CHEESE CREPE	14.00
BEEF SHORT RIB CREPE	14.50
CLASSIC QUICHE LORRAINE	14.50
MUSHROOM QUICHE	14.50

SANDWICHES

served with pomme frites

HAMBURGER	17.00
CHEESEBURGER <i>signature house blend, brioche bun</i>	18.00
CROQUE MONSIEUR <i>berkshire ham, gruyère, mornay sauce</i>	15.00
CROQUE MADAME <i>fried egg</i>	15.50
GRILLED CHEESE AND MUSHROOM <i>gruyère, shitake & cremini mushrooms,</i>	14.00
GRILLED CHICKEN CLUB <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i>	16.50
SLICED STEAK SANDWICH <i>sautéed onion, gruyère</i>	19.00
FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i>	19.00
TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, garlic aioli</i>	19.50

PIZZETTES

MARGHERITA <i>tomato, basil, house made mozzarella</i>	16.50
ARUGULA PROSCIUTTO	21.00
PROVENÇALE <i>roasted onions, peppers, olives, house made mozzarella, oven dried tomato</i>	18.50
WILD MUSHROOM & FONTINA	19.00
ROBIOLA <i>truffle oil</i>	23.50

PASTA

TOMATE CLASSIC <i>spaghetti, tomato, basil, garlic</i>	16.00
VEGETABLE NOUILLE <i>tagliatelle, tomatoes, mushroom, asparagus, garlic</i>	17.50
WILD MUSHROOM <i>linguine, spinach, tomato</i>	19.00
PAPPARDELLE BOLOGNESE <i>six hour braise of veal, pork, beef</i>	21.00
OPEN SHRIMP RAVIOLI <i>shellfish broth, herb butter</i>	21.00

POULTRY

CRISPY FRIED BABY CHICKEN <i>pomme frites</i>	21.00
GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	23.00
POULET FROMAGE <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	25.00
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</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>	24.00
PAN ROASTED SALMON <i>French lentils</i>	29.00
GRILLED FILET OF BRANZINO <i>baby arugula, radicchio, red onion</i>	36.00
CARAMELIZED SEA SCALLOPS <i>cauliflower, mushrooms, pine nuts, golden raisins</i>	35.00
SEARED CHATHAM HALIBUT <i>asparagus, royal trumpet mushrooms, beurre blanc</i>	35.00

STEAK FRITES

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

HANGER STEAK	29.00
PRIME SIRLOIN	44.00
FILET MIGNON	42.00

ENTREES

OMELETTE DU JOUR <i>pomme frites</i>	16.00
BRASSERIE MEAT LOAF <i>slow roasted beef, veal, pork, pomme puree, snap peas, carrots, gravy</i>	21.00
CHICKEN BROCHETTE <i>twin skewers, peppers, onions, zucchini, rice pilaf</i>	23.00
SLICED FILET MIGNON <i>caramelized onions, pomme frites</i>	29.50
BRAISED SHORT RIBS <i>pomme puree</i>	29.00

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	7.50
SWEET POTATO FRITES	8.50
TRUFFLE FRITES	9.50

SLIDERS

served with pomme frites

MINI BURGERS / CHEESEBURGERS <i>signature house blend, potato bun</i>	15.00 / 16.00
SHORT RIBS <i>sweet slaw, pickled red onion, potato bun</i>	15.00
ASIAN SALMON BURGERS <i>hand cut, arugula, wasabi aioli, brioche bun</i>	15.50
PETITE FILET MIGNON <i>lettuce, tomato, sweet garlic aioli, onion roll</i>	19.75