

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	16.00
<i>blackened seabass, mango, cilantro and sriracha mayo</i>	
SEARED TUNA <i>sweet & 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

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
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil & vinegar</i>	11.50
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	12.50
ROQUETTE POMEGRANATE <i>baby arugula, pomegranate seeds, Asian pear, bleu cheese, balsamic vinaigrette</i>	13.00
ICEBERG WEDGE <i>tomato, bacon lardon, creamy maytag bleu cheese dressing</i>	13.50
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>	14.00
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>	15.00
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	19.50
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>	20.00
JUMBO LUMP CRAB SALAD <i>tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette</i>	22.00

BAR FRITES

RESTAURANT

LES OEUFs

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

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
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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 PROSCUITTO	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: chimichurri,
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 FRIES	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