

Lunch Menu

Petit Plates, Soups & Salads

Pomme Frites 6

Crispy French Fries with Garlic Lemon Aioli

Soup du Moment 11

Based on seasonal availability; please ask your server

French Onion Soup 12

Sliced Onions stewed in Chicken Broth topped with Crouton and Melted Gruyere

Mac & Cheese Gratin 10

House Made Béchamel with Gruyere Cheese topped with Buttery Breadcrumbs

Petit Friture 10

Whole Crispy Fried Smelt Basket with Tartar Sauce & Lemon

Salad Meli Melo (gf) 12

Artisan Lettuces tossed in a Verjus Vinaigrette with Parmesan and Cherry Tomatoes

Salad Nicoise Base 12

Artisan Greens, Hard-boiled Eggs, Green Beans, Cherry Tomatoes, Potatoes, Parmesan, and Niçoise Olives with a Bright Verjus Vinaigrette

Salad Protein Options: Oil Packed Yellowtail Tuna

\$6, Grilled Chicken Breast \$6, Grilled Shrimp \$8, Grilled Salmon \$8, Catch of the Day MP

Planche de Fromage & Charcuterie 15

A Selection of Pates, Saucissons, Cured Meats and Imported and Domestic Cheeses

Crepes, Sandwiches & Entrees

Crepe Caprice 14

Delicate Crepes filled with Spinach, Gruyere, Parmesan, and Brie topped with a Mushroom Sauce

Chicken & Mushroom Crepe 16

Shredded Chicken in a Rich Mornay Sauce with Bacon Lardons

Croque Monsieur 15

Buttery Toasted Brioche Bread with Ham, Gruyere Cheese, House Made Béchamel sauce.

Pork Cheek Sandwich 18

Buttery Toasted Brioche Bread with Slow Braised Pork Cheeks in a Demi Glace reduction Topped with House Made Slaw & Sweet Pickles

Duck Confit Grilled Cheese 14

Buttery Toasted Brioche Bread, Slow braised Duck leg with Cherry Coulis and Gruyere Cheese

French Onion Burger 16

Certified Angus Beef Patty topped with French Onion Reduction and melted Gruyere Cheese on a Toasted Onion Bun.

Mussels & Frites 15

Steamed Mussels in your choice of Marinere, Provençal, or Curry Broth

Beef Bourguignon 28

Tender Beef Cuts stewed in Red Wine with Lardons, Onions, Mushrooms, and Carrots

Steak Frites - market price

Butcher's Cut of the Day Seared and Topped with Au Poivre

Catch Of The Day - market price

Chef's Catch of the Day - Ask Your Server for Details
