

Hors D'oeuvres

<i>tartare de thon</i>	13
<i>our signature tuna tartare, grilled bread</i>	
<i>moules à la Normande et frites</i>	13
<i>PEI mussels steamed with white wine, leeks, cream & applewood-smoked bacon with duck fat frites</i>	
<i>escargot bourguignon</i>	9
<i>snails in garlic butter</i>	
<i>foie gras mousse</i>	13
<i>served with bread & a house compote</i>	
<i>steak tartare</i>	15
<i>our signature steak tartare, grilled bread</i>	
<i>huîtres</i>	3/ea
<i>oysters on the half shell</i>	
<hr/>	
<i>fromages</i>	16/27
<i>Chef's selection of artisanal cheeses, house made compotes and nuts</i>	
<i>charcuterie</i>	17
<i>Chef's selection of house cured meats, served with bread and compotes</i>	



Soupe & Salades

<i>soupe à l'oignon</i>	11
<i>classic "gratinée" onion soup</i>	
<i>salade de canard confit</i>	13
<i>pulled duck confit, roasted hazelnuts, beets, mesclun & baby arugula, blue cheese dressing</i>	
<i>salade verte</i>	9
<i>bibb lettuce with garden herbs, brioche croutons</i>	
<i>salade roquefort</i>	12
<i>roquefort blue, warm croutons, lardons, arugula, watercress, radicchio, dijon dressing, walnuts</i>	

Lunch

<i>quiche du jour</i>	14	<i>crêpes du jour</i>	15
<i>daily selection</i>		<i>daily selection</i>	
<i>croque monsieur</i>	17	<i>steak tartine</i>	17
<i>ham and cheese sandwich, topped with broiled mornay sauce and gruyère cheese, served with frites</i>		<i>thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites</i>	
<i>bistro burger</i>	20	<i>steak frites</i>	32
<i>dry-aged & house ground brisket, horseradish, arugula, pickled red onion, tomato jam, dijon served with frites</i>		<i>10oz char grilled prime striploin, caramelized shallots, maître d' hôtel butter & frites</i>	

Accompaniments

<i>macaroni au gratin</i>	7	<i>frites</i>	7	<i>brocoli grillé</i>	7
<i>classic mac 'n' cheese with a bread crumb gratiné</i>		<i>duck fat, sprinkled with parmesan, truffle aioli</i>		<i>charred broccoli, anchovy cream, almonds, capers, parmesan</i>	