



AFTERNOON

**HORS D' OEUVRES**

<b>Tuna Tartare</b>	<b>17</b>
Tuna, Tomato Concassé, Brunoises of Cucumber, Basil, Crispy Capers	
<b>Smoked Trout</b>	<b>17</b>
Smoked Trout, Brie, Assorted Fruit, Crostini	
<b>Gougères French Cheese Puffs</b>	<b>11</b>
Pâte a Choux, Gruyere Cheese, Béchamel Sauce	
<b>Crab and Popped Corn Fritters</b>	<b>15</b>
Lump Crab Meat Corn Fritters with Lemon Remoulade Crispy	

**ENTREES**

<b>Beet Salad*</b>	<b>14</b>	<b>French Onion Soup</b>	<b>10</b>
Arugula, Lemon Vinaigrette, Goat Cheese, Shaved Fennel		Classic Onion Soup, Caramelized Gruyere Cheese, Croutons	
<b>Waldorf Salad*</b>	<b>16</b>	<b>Soupe Du Jour</b>	<b>12</b>
Granny Smith Apples, Mixed Greens, Spiced Walnuts, Grapes, Chicken Breast		Ask for This Week's Option(s)	
<b>Caesar Salad</b>	<b>12</b>	<b>Basque Pork Belly Confit*</b>	<b>15</b>
Romaine Lettuce, Shaved Parmesan, Croutons (Optional Anchovy) (Add) Grilled Shrimp or Mahi Mahi \$8 Fried or Grilled Chicken \$7		Crispy Pork Belly Minet, Heirloom Carrots, Pea Tendrils	
		<b>Cognac Shrimp*</b>	<b>17</b>
		Seared Gambas, Beurre Blanc Sauce	

**PLATS PRINCIPAUX**

<b>Bruschetta Wild Mushroom</b>	<b>15</b>	<b>Beef Bourguignon*</b>	<b>30</b>
Wild Mushroom Bruschetta with Goat Cheese		Braised Short Rib, Heirloom Carrots, Fingerling Potatoes	
<b>Croque Monsieur</b>	<b>16</b>	<b>Seared Salmon*</b>	<b>28</b>
Grilled Ham, Cheese, Bechamel Sauce		Creamy White Wine Caper Sauce, Seasonal Vegetables	
<b>Mahi Sandwich</b>	<b>18</b>	<b>Steak Frites</b>	<b>32</b>
Lemon Aioli, Bib Lettuce, Tomato		Hanger Steak, Garlic Herb Butter Sauce	
<b>French Burger</b>	<b>17</b>	<b>Chicken Paillard</b>	<b>24</b>
Gruyere, Caramelized Onion, Bacon, Arugula		Mushroom Cream Sauce, Heirloom Salad, Baby Heirloom Tomatoes	
<b>White Wine Mussels</b>	<b>15</b>	<b>Ribeye*</b>	<b>34</b>
PEI Mussels, White Wine Butter Sauce, Grilled Baguette		Fingerling Potatoes with Herbs Butter	
<b>Steak Aux Poivre*</b>	<b>30</b>		
Cognac Demi-Glace with fingerling potatoes			

Please Ask Your Server for Daily Side Options. \$7 each

Notice: The Consumption Of Raw Or Undercooked Eggs, Meat, Poultry, Seafood Or Shellfish May Increase Your Risk Of Borne Illness. \*Glutenfree  
20% Service Charge Will Be Automatically Added On Parties Of 8 Or More



AFTERNOON

SIGNATURE COCKTAILS

<b>Day Drinking</b>	<b>15</b>	<b>For Carrie</b>	<b>17</b>
Grey Goose Vodka, Watermelon, Simple Syrup, Mint, Lime Juice, Cranberry		Tequila Reposado, St Germain Liqueur, Champagne garnished with Grapefruit quarter	
<b>The Hamilton</b>	<b>17</b>	<b>Red Rain</b>	<b>14</b>
Michters Rye, Widow Jane Bourbon, M&R Sweet Vermouth, 10-year Tawny Port, White Crème de Cacao, Campari		Herradura Tequila, Triple Sec, Lime Juice, Agave Syrup and Fresh Strawberry	
<b>Whiskey Smash</b>	<b>14</b>	<b>Aviation</b>	<b>17</b>
Old Forester Bourbon, Lemon, Mint, Simple Syrup garnished with Mint		Botanist Gin, Crème De Violette, Maraschino Liqueur, Lemon Juice, garnished with Edible Flower	

DESSERTS

<b>Lemon Tart</b>	<b>12</b>	<b>Chocolate Caramel Brownie</b>	<b>12</b>
Tart Baked Lemon Custard, Tropical Fruit		Fudgy, Chewy, Brownies, Caramel Sauce Swirls	
<b>Sorbet au Franchise</b>	<b>7</b>	<b>Beignets</b>	<b>12</b>
Frozen, Dairy-Free, Sweetened Assorted Flavors		Fried Pastry Dough, Powdered Sugar	
<b>Crème Brûlée</b>	<b>12</b>	<b>Gelato</b>	<b>7</b>
Creamy, Pudding-custard, Melted Brown Sugar Top		Italian-style Ice Cream, Assorted Flavors	