EST. 2010

HORS D'OEUVRES

ACCRA-LAITOS (5)
Salted cod fritter served with avocado lime creme fraiche, comte NF
16.5

BRIOCHE SERVICE (4)
Home made brioche served with Isigny butter from Normandy NF
11.5
ADD 1 OZ SMOKED TROUT ROE* +15.5
ADD FRENCH RADISH +3

ARUGULA SALAD
Lemon truffle vinaigrette, French radish, grana padano cheese NF | GF
11.5

STEAK TARTARE*
Strawberry, basil, pink peppercorn, pickled mustard seed, fried shallot
NF | DF
24
ADD EGG YOLK* +1.75

CHILLED OYSTERS* (3)
Pickled shiitake, cucumber, smoked trout roe
NF | DF
13.5
ADD ONE OYSTER* +4.75

CHEF'S SPECIAL
ASK YOUR SERVER ABOUT THE SPECIAL OF THE DAY!
MKT

STEAK NIGHT EVERY TUESDAY
SERVED WITH BOTTOMLESS FRITES

NF : NUT FREE
DF : DAIRY FREE
GF : GLUTEN FREE

ENTRE AMIS

CHEESE PLATE 18.75
4 cheeses with accompaniments

SAUCISSON EN BRIOCHE 17.75
Buttery beef sausage stuffed pistachio brioche, pineapple, prune chutney, pickled mustard seed, bordelaise sauce

SALMON RILLETTE 16.75
Fresh cucumber, cucumber lime broth, preserved lime supreme, basil oil GF | DF | NF

CASSOULET SKEWER (4) 23.5
Duck confit meatball, slow cooked pork belly, prune, beet condiment, fresno oil GF | NF

BARBAJUAN RAVIOLI (5) 15.5
House made fried ravioli stuffed with seasonal veggies, comte, ricotta. Seasonal espuma NF

PLATS PRINCIPAUX

HALIBUT PAPILLOTTE* (NOT AVAILABLE AFTER 10 PM) 37.5
Banana leaf, zucchini, French tabbouleh, vierge sauce, tapenade and mofungo
NF | DF

SEARED DIVER SCALLOPS 44.5
Black truffle risotto, vierge sauce, citrus vinegar GF | NF

STEAK FRITES* 39.5
Béarnaise, maitre D' butter, hand-cut pommes frites NF
SAUCE AU POIVRE +7

AGNEAU AUX FRAISES* (NOT AVAILABLE AFTER 10 PM) 40.5
Stuffed lamb saddle, seasonal condiment, pea/mint risotto, strawberry gastrique GF

ST BARTH SALAD 29
Chipotle glazed shrimps, herb goat cheese, plantain chips, guava dressing, coconut dukkah, seasonal vegetables

SANDWICHES

CROQUE MADAME* 19.75
Gruyere, ham, mornay, sunny eggs, fries or salad NF

BURGER AU POIVRE* 25
Boston lettuce, tomato, onion, pickle, au poivre mayo, black peppercorn

PÂTES

SEASONAL RISOTTO 24
Coconut milk, sweet pea and mint puree, seasonal pickles and veggies GF | DF | NF
ADD 3 SCALLOPS +25 / 3 SHRIMPS +16

ESCARGOT PASTA 29.75
Homemade spinach pasta, snail, maitre D' beurre blanc, comte espuma, fried shallot, seasonal veggies NF

SIDES

LE CAFE POMMES FRITES 9.5
Hand-cut, mayo & ketchup NF | DF
ADD TRUFFLE AND GRANA PADANO +3

BLACK TRUFFLE RISOTTO 13.5

EXECUTIVE CHEF ROMAIN MONNOYEUR | SOUS CHEF CHRISTOPHER VELEZ

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. please let us know if you have any food allergies.*

HOUSE COCKTAILS

SEASONAL

NOT A SBAGLIATO 15.5
negroni shrub, sparkling wine

JADECUTTER 15.5
gin, tropical herbs, cucumber, palm sugar, lime

SOUTHPAW 15.5
bourbon, peach, honey, yuzu, shiso

CRIMSON GROVE 15.5
tequila, clarified strawberry, basil, hibiscus, vermouth

PHANTOM LIMB 15.5
gin, chartreuse, soursop, cinnamon, lime, cilantro oil

MINK DEVILLE 15.5
dark rum, cola reduction, orange, lemon, black cherry

TARDY SLIP 15.5
japanese whiskey, sherry, umeshu, plum, lemon

GOLD SOUNDZ 15.5
mezcal, pineau des charentes, pineapple, turmeric

CAFE CLASSICS

HOUSE SPRITZ 14.5
aperitif blend, sparkling water, sparkling wine

FRENCH 75 14.5
gin, lemon, simple, sparkling wine

PIMMS CUP 14.5
pimms no. 1, ginger syrup, lime, soda

CHARLIE SOUR 15.5
bourbon, earl grey tea, elderflower, lemon

ESPRESSO MARTINI 14.5
broadway cafe espresso, vodka, licor 43

AMERICAN IN PARIS 14.5
overproof rye, cappellitti, suze, peychauds bitters

COPPER RABBIT 15.5
builder's gin, apricot, szechuan peppercorn, cinnamon, lemon, egg white

BRONSON'S CLARIFIED PUNCH 15.5

ORIGINAL – bourbon, apples, ginger, spices
PERENNIAL – vodka, apricot, tea, blossoms

BEER

ALMA MADER *Seasonal, KC* 9.5
TORN LABEL *Seasonal, KC* 9.5
STELLA ARTOIS 7.5
KRONENBOURG 1664 ..... 7.5
TRY IT WITH OUR HOUSE AMARO BLEND +7.5
DUVEL 11.5
MILLER HIGH LIFE *The champagne of beer* 4.5
GUINNESS 7.5

CHAMPAGNE AND SPARKLING

	GLASS	BOTTLE
N/A SPARKLING, *Fritz Muller*	9.5	37.5
HENRY VARNAY BRUT, *France*	10.5	39.5
HENRY VARNAY ROSE, *France*	10.5	39.5
CRÉMANT DU JURA, *Desire Petit, France*	19	75
CREMANT DU JURA ROSE , *Desire petit, France*	19	75
LE MESNIL GRAND CRU, *Champagne, France*	/	105
VEUVE CLICQUOT YELLOW LABEL, *Champagne, France*	/	155
MARGUET SHAMAN GRAND CRU 2020, *Champagne, France*	/	177

VIN ROSÉ & ORANGE

	GLASS	BOTTLE
HOUSE ROSE, GRENACHE, *Southern France*	10.5	37.5
CLOS CIBONNE TENTATIONS ROSE, *Provence, France*	/	57
SEA SEX AND SUN, AMI, *Grenache banc, macabeu, skin contact*	/	68

VIN BLANC

	GLASS	BOTTLE
HOUSE WHITE, CHARDONNAY, *Southern France*	10.5	37.5
CHENIN, VOUVRAY SEC, *Loire Valley, France*	14.5	58
SAUVIGNON BLANC, CHEVERNY, *Loire Valley, France*	14.5	58
GEWURZTRAMINER, 40 DAY, UNION SACRE, *Paso robles, California*	14.5	58
CHARDONNAY, MACON VILLAGE, THEVENET & FILS, *Burgundy, France*	15.5	60
SAUVIGNON BLANC, SANCERRE LUCIEN CROCHET, *Loire Valley, France*	/	92
CHARDONNAY, HOMARD D'OR, AMI, *Burgundy, France*	/	83
SAVAGNIN, FLORAL "S", DESIRE PETIT, *Jura, France*	/	89
ROUSSANE, SAINT JOSEPH, CHAVE, *Rhone valley, France*	/	78
PINOT BLANC, FLY ME TO THE MOON, *Alsace, France*	/	70

VIN ROUGE

	GLASS	BOTTLE
HOUSE RED, GRENACHE, *Rhone valley, France*	10.5	39.5
CAB SAUV/FRANC/MERLOT, BORDEAUX CLARENDELLE, *Bordeaux, France*	15.5	60
GRENACHE NOIR, LA MANARINE, *Rhone Valley, France*	14.5	56
CABERNET SAUVIGNON, CLOS DE NAPA, *California, Napa valley*	16.75	65
LAMBRUSCO, CHIARLI, *Italy*	13.5	48.5
PINOT NOIR, CLOUDLINE DROUHIN, *Oregon, Williamette valley*	15.5	58
POULSARD, DESIRE PETIT, *Jura, France*	/	79
PINOT NOIR, JEAN CHAUVENET, NOYER DU PENDU, *Burgundy, France*	/	98
PINOT NOIR, M.COLIN, CHASSAGNE MONTRACHET, *Burgundy, France*	/	115
PINOT NOIR, PARENT, POMMARD, *Burgundy, France*	/	240
GAMAY, RAISINS GAULOIS, *M&C Lapierre, Beaujolais, France*	/	78
GAMAY, MORGON, *M&C Lapierre, Beaujolais, France*	/	99
CAB FRANC/MERLOT, SAINT EMILION GRAND CRU, *Haut Segottes, Bordeaux*	/	98
MERLOT/CAB SAUVIGNON, SAINT EMILIEN, *Le Puy vin de France, Bordeaux*	/	140
CAB SAUVIGNON/MERLOT, MARGAUX, *Bordeaux, Blason D'Issan*	/	115
PAUILLAC, YANNICK MIRANDE, *Chateau Chantecle, Bordeaux*	/	295
SYRAH/GRENACHE, GIGONDAS, GOUR DE CHAULE, *Rhone valley, France*	/	98
CHÂTEAUNEUF-DU-PAPE, DOMAINE DE CRISTIA, *Rhone valley, France*	/	125
CHÂTEAUNEUF-DU-PAPE, ISABEL FERRANDO, *Rhone valley, France*	/	260
CAB FRANC/CAB SAUV/MERLOT LE PECH ABUSÉ, *Buzet, France*	/	78
AMARONE DELLA VALPOLICELLA, GIUSEPPE CAMPAGNOLA, *Veneto, Italy*	/	94
CABERNET SAUVIGNON, JORDAN, *Alexander Valley, Sonoma, California*	/	187