EST. 2010

DESSERTS

FRENCH TREAT
Rotating dessert

MKT

MADELEINES (3PCS)
Minute baked butter and lemon cake **NF**

10.50

PROFITEROLES (3PCS)
Puff pastry, vanilla ice cream, chocolate sauce, almond

13.50

AFFOGATO
Broadway espresso, vanilla ice cream, almond

9.50

COFFEE AND TEA

BROADWAY ESPRESSO	3.25
DOUBLE ESPRESSO	6.25
ROASTERIE COFFEE	3.25
TEA/INFUSION	4.25
CAPPUCCINO/LATTE	6.25

DIGESTIFS

HOUSE AMARO	8.50
IRISH COFFEE	12.50
ESPRESSO MARTINI	14.50
CALVADOS, PERE JULES	10.50
BAS ARMAGNAC NAPOLEON	
MARIE DUFFAU	12.50
BAS ARMAGNAC VSOP	
MARIE DUFFAU	14.50
BAS ARMAGNAC HORS D'AGE	
MARIE DUFFAU	16.50
COGNAC PIERRE FERRAND	12.50
PORT	11.50
MACVIN DU JURA	15.50

EST. 2010

HAPPY HOUR

4–6PM AND 10PM–CLOSE DAILY

FOOD

FRIED BARBAJUAN (3 PCS) 9.5
Stuffed ravioli, seasonal espuma **NF**

ACCRA–LAITOS (3 PCS) 11.5
Salted cod fritter served with avocado lime creme fraiche, comte **NF**

CHILLED OYSTER* (EA) 4.25
Pickled shiitake, cucumber, smoked trout roe
NF | DF

POMME FRITES 7.50
Mayonnaise & ketchup **NF**
ADD TRUFFLE OIL AND GRANA PADANO CHEESE +3

CASSOULET SKEWER (2 PCS) 11.5
Duck confit meatball, slow cooked pork belly, prune, beet condiment, fresno oil **GF | NF**

STEAK FRITES (4OZ) 18
Béarnaise, maître d' butter, hand-cut pommes frites **NF**

CHEESE PLATE 15.5
4 cheese w/ accompaniments

SAUCISSON EN BRIOCHE 15.5
Beef sausage, pistachio brioche, prune, pineapple chutney, bordelaise sauce

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

SWEETS

PROFITEROLE (EA) 4.25
Puff pastry, vanilla ice cream, chocolate sauce, almond

MADELEINES NF (3 PCS) 8.50

WINE

KIR *vin blanc or royal* 8.50

HENRY VARNAY, *rosé or brut* 7.50

HOUSE WHITE 7.50

HOUSE ROSÉ 7.50

HOUSE RED 9.50

LAMBRUSCO DOC *Italy* 8.50

BEER

GUINNESS 5.25

STELLA ARTOIS 5.25

ALMA MADER, *Seasonal* 8.50

TORN LABEL, *Seasonal* 8.50

KRONENBOURG + AMARO 12.50

**consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*