

APPETIZERS

FRENCH ONION SOUP 16

Melted Gruyère, Baguette

TRUFFLED BRIE BAGUETTE 18

Warm Brie, Roasted Garlic, Truffle Honey

DUCK FAT HASHBROWNS 14

Fresh Truffle, Pecorino, Truffle Dijonnaise, Chive GF

SHRIMP COCKTAIL 24

Fresh Horseradish, Cocktail Sauce GF

MARKET OYSTERS* Half Dozen 24

Champagne Mignonette, Cocktail Sauce GF

TUNA CARPACCIO* 24

Caper, Hard-Boiled Egg, Lemon Oil, Fines Herbes GF

DUCK SPRING ROLLS 21

Carrot, Mushroom, Ginger, Plum Sauce

SMOKED SALMON GALETTE* 25

Herbed Crème Fraîche, Pickled Shallot, Chopped Egg, Chive GF

Frites

Classique 12

Simply Salted, Garlic Aioli GF VEG

Truffle 16

Rosemary, Parmesan, Truffle Dijonnaise GF VEG

Crispy Onion 11

French Quarter Spice, Spicy Garlic Aioli VEG

Onion Dip with Potato Chips 16

Add 30g Osetra Caviar* 85 • Add Veuve Yeffow Label Glass 42 / Bottle 195

Salads

Marinated Chicken 8 | Grilled Shrimp 12 | Ora King Salmon 14

SALADE MAISON

Bibb, Avocado, Radish, Fines Herbes, Champagne Vinaigrette GF VEG

FRENCH CHOPPED CHICKEN

Romaine, Bacon, Egg, Avocado, White Cheddar, Market Vegetables, Champagne Vinaigrette GF

QUINOA & KALE

Avocado, Roasted Sweet Potato, Brussels Sprout, Snap Pea, Pecorino, Almond Crumble, Miso Maple Vinaigrette VEG GF

NIÇOISE*

Seared Tuna, Niçoise Olive, Haricot Vert, Potato, Egg, Lemon Vinaigrette GF

CACIO E PEPE CAESAR

Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

Jewish QUARTER

Matzo Ball Soup 15

Double Chicken Bouillon, Chicken Schmaltz, Mirepoix

Bagel & Lox* 25

Bagelfeld's Everything, Red Onion, Caper, Cucumber, Dill, Cream Cheese

Reuben 24

Pastrami, Gruyère, Coleslaw, Marbled Rye, Russian Dressing, Kosher Pickle, Frites

Tuna Melt 21

Sourdough, Tomato, Havarti, Kosher Pickle, Frites

MAINS

QUICHE FLORENTINE

Gruyère, Spinach, Asparagus, Scallion, Petite Greens VEG 18

AHI TUNA GRAIN BOWL*

Seared Tuna, Avocado, Truffle Ponzu, Quinoa Sticky Rice, Haricot Vert, Asparagus, Radish, Snap Pea, Fresno GF 26

PRIME RIB FRENCH DIP*

sidecar au jus Gruyère, Creamy Horseradish, Garlic Butter, Frites 25

CHICKEN CAESAR WRAP

Havarti, Little Gem, Pecorino Breadcrumb, Frites 22

THE AMERICAN BURGER*

American Cheese, Red Onion, Dill Pickle, Dijonnaise, Frites 24

STEAK FRITES*

Café de Paris Butter GF 45

LE CLUB

Roasted Turkey, French Ham, Bibb Lettuce, Tomato, Bacon, Gruyère, Garlic Aioli, Dijonnaise, Sourdough, Frites 24

ORA KING SALMON*

Potato Crust, Glazed Candy Striped Beet, Bok Choy, Sauce Vin Blanc GF 44

SHRIMP BUCATINI

Creamy Parmesan, Lemon, Garlic, Parsley, Pecorino Breadcrumb 29

FILET MIGNON*

8oz Peppercorn Sauce, Petite Greens, Potatoes GF 64

ROASTED CHICKEN FRENCH DIP

sidecar au jus Havarti, Creamy Horseradish, Garlic Butter, Frites 22

GF gluten-free VEG vegetarian

*These items may be served raw or undercooked or contain allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

20% gratuity will be added to parties of eight or more.

COCKTAILS

CHAMPAGNE FOR BREAKFAST 16
Peach, Clover Honey, Pomegranate, Apricot,
Lemon, Sparkling Wine

SKINNY MARGARITA 19
Reposado Tequila, Agave Nectar,
Pressed Lime, Orange

PARISIAN SPRITZ 19
Aperol, Vodka, Watermelon, Fresh Lime,
Sparkling Wine

FRENCH 75 17
Ford's Gin, Fresh Lemon, Cane Sugar,
Sparkling Wine

ESPRESSO MARTINI 21
Ketel One, Borghetti Italian Liqueur,
Slow-Steeped Coffee

PERFECT BLOODY MARY 17
Wheatley Vodka, Peppercorn Tincture, Chipotle,
Sacramento Tomato, Salt & Pepper Rim

ZERO PROOF

DOLCE VITA 14 "Tequila", Verdita, Pressed Lime, Soda Water
PEACH BISOUS 14 "Amaretto", Clover Honey, Peach, Fresh Lemon, Luxardo Cherry
CAFÉ PARADISO 14 "Orange Liqueur", Vanilla, Slow-Steeped Coffee, Cinnamon-Agave

Wine

SPARKLING

Prosecco Superiore	Villa Sandi Asolo	Veneto, Italy	17	78
Brut Rosé	Lucien Albrecht	Cremant d'Afsace, France (magnum)	19	150
Champagne	Gimmonet-Gonet	L'Origine Blanc de Blancs Grand Cru	34	160
Champagne	Veuve Clicquot	Yellow Label	42	195

WHITE

Sauvignon Blanc	Nicolas Idiart	Sancerre, France	23 / 34	—
Sauvignon Blanc	DeLille Cellars	'Chaleur Blanc'	17 / 26	68
Pinot Grigio	Andrea C.	Friuli, Italy	16 / 24	64
Chenin Blanc	Domaine de Bellivière	'Les Rosiers'	20 / 30	80
Grenache Blanc	Tablas Creek	'Patelin de Tablas'	17 / 26	68
Chardonnay	Paul Nicolle	'Vieilles Vignes'	22 / 33	88
Chardonnay	Flowers	Sonoma Coast, California	25 / 37	100
Chardonnay	Bouchard	Meursault	48 / 72	185

ROSÉ

Rosé of Grenache	Rumor	Provence, France	19 / 29	76
Rosé of Merlot	Dominique Portet	'Fontaine'	15 / 23	60

RED

Pinot Noir	Resonance	Willamette Valley, Oregon	22 / 33	88
Pinot Noir	Davis Bynum	Russian River Valley, California	17 / 26	68
Pinot Noir	Domaine Hoffmann-Jayer	Haute Côtes de Nuits	32 / 48	128
Cabernet Franc	Olga Raffault	'Barnabes'	19 / 29	76
Nebbiolo	Figli Oddero	'Convento'	29 / 44	110
Grenache Blend	Mas de Gourgonnier	Les Baux	18 / 27	72
Bordeaux	Château Massereau	'Cuvée K'	26 / 39	100
Cabernet Sauvignon	Clay Shannon	Lake County, California	19 / 29	76
Cabernet Sauvignon	Far Niente	Post & Beam	35 / 49	132
Cabernet Sauvignon	Heitz Cellars	Napa Valley, California	48 / 72	185

BEER

Bottles + Cans

Michelob Ultra 8 Light Lager
Church Music 9 IPA

Chimay 'Cinq Cents' 12 Golden Tripel
Estrella Damm 8 Pilsner Lager