

## APPETIZERS



### L'ASSIETTE DE CHARCUTERIE

housemade chicken liver mousse  
and country pâté, traditional accompaniments 19

### L'ASSIETTE DE FROMAGES

selection of 3 cheeses, local and French,  
traditional accompaniments 19

### ESCARGOTS

Pernod garlic butter 14

### CHEESE FONDUE

brie, blue, and goat cheese, Madeira wine 14

### CALAMARI FRIT

lemon, Dijon vinaigrette 18

### STEAK TARTARE\*

capers, shallots, Dijon 15

## FROM THE SEA



### OYSTERS\*

half dozen raw market selection 18

### MOULES FRITES

one pound steamed mussels, spinach,  
white wine, Pernod garlic butter 28

## SOUP AND SALAD



### FRENCH ONION SOUP

Emmenthal 11

### BURRATA AND BEET SALAD

frisée, watercress, candied walnuts,  
shallots, sherry vinaigrette 15

### SALADE LYONNAISE

frisée, lardons, poached egg 14

### SALADE VERTE

butter lettuce, fines herbs, shallots, Dijon vinaigrette 12

## BURGERS\*



### RACLETTE BURGER

Raclette cheese, maple glazed pork belly,  
red wine braised shallots 23

### BACON BLUE CHEESEBURGER

fried onions 19

### CHEDDAR CHEESEBURGER

lettuce, tomato, red onion 17

## CHEF'S PLATS



### CONFIT FRIED CHICKEN

fried chicken leg, mashed potatoes 24

### HOUSEMADE GRILLED SAUSAGE

potato gratin, braised red cabbage 19

### MUSHROOM RISOTTO

wild mushrooms, green beans, carrots,  
Parmesan, goat cheese 25

## PAIN ET BEURRE

assorted artisan breads,  
French butter, Maldon salt 5

## "ZE" BRUNCH

### FRENCH TOAST

thick cut sweet batard bread, berry compote, syrup,  
orange vanilla crème Chantilly 16

### CROISSANT BUN SANDWICH

housemade sausage, sunny side up egg, cheddar,  
tomato, Espelette spread, baby frisée and arugula salad,  
truffle vinaigrette 18

### LEFT BANK SAUSAGE HASH

sausage, mushrooms, spinach, blue cheese,  
sunny side up egg, potato croquettes,  
pimenton hollandaise 18

### LEFT BANK SALMON HASH

salmon, smoked salmon, red onion, tomato,  
potato croquettes, poached egg,  
pimenton hollandaise 18

### STEAK AND EGGS

grilled 6 oz bistro steak, green peppercorn sauce,  
two sunny side up eggs, fruit, potato croquettes 23

### BRASSERIE BENEDICT

two poached eggs, toasted English muffin, French ham,  
pimenton hollandaise, fruit, potato croquettes 17  
~Florentine, add spinach 2

### CRAB AND SPINACH QUICHE

sun dried tomatoes, goat cheese,  
mixed greens, mustard vinaigrette 18

### FRENCH HAM OMELET

tomato, spinach, Swiss cheese,  
fruit, potato croquettes 18

## CLASSIC ENTRÉES



### NIÇOISE SALADE\*

seared Ahi, egg, haricots verts, olives 25

### SALMON\*

creamy saffron leeks, Brussels sprouts 29

### BEEF BOURGUIGNON

red wine braised boneless short ribs, bacon lardons,  
baby carrots, button mushrooms, pearl onions,  
fingerling potatoes 32

### COQ AU VIN

red wine marinated chicken leg and thigh, bacon,  
carrots, mushrooms, pearl onions, buttered fettucine 29

### STEAK FRITES\*

skirt steak, pommes frites, choice of Bordelaise,  
Roquefort butter, or au poivre sauce 32

## BRUNCH SIDES

WARM CROISSANT BUN 7  
berry compote

POTATO CROQUETTES 8

BACON 6

HOUSEMADE  
COUNTRY STYLE SAUSAGE 7

TWO EGGS 3

A 3% surcharge allows us to provide the hospitality that you have always enjoyed.  
Thank you for your patronage.

\*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)

LK10.20.21