



DÉJEUNER

Les Préparations Classiques ~ Executive Chef, Daniel Tyrell

APÉRITIF

FRENCH ONION SOUP \$ 9.00 <i>Three Onion, Gruyère</i>	PRETZEL NUGGETS {house made}..\$ 8.00 <i>Sea Salt, Sauce Dijonaise</i>
JERSEY TOMATO & BURRATA . . \$ 12.00 <i>Frisée, Balsamic Reduction, Grilled Baguette</i>	BACON WRAPPED DATES \$ 11.00 <i>Applewood Smoked Bacon, Medjool Dates, Balsamic Vinegar Reduction</i>
BELGIAN POMMES FRITES \$ 7.00 <i>Choose 2: Dijonaise, Béarnaise Aioli, Ketchup {Add} Truffle & Aged Parmesan . . . \$ 10.00</i>	CHICKEN & LEMONGRASS POTSTICKERS \$ 13.00 <i>Pan Seared, Wakame & Sweet Chili Sauce</i>

SALADE

BUTTER LETTUCE SALAD . . . \$ 13.00 <i>Red Globe Grapes, Orin Green Apples, Spiced Walnuts, Roquefort, Walnut Vinaigrette</i>	CLASSIC CAESAR SALAD \$ 16.00 <i>Crispy Romaine Hearts, Cream Dressing, Grana Padano, Brioche Croutons</i>
ROASTED BABY BEETS \$ 16.00 <i>Petite Arugula Sylveta, Cypress Grove Humboldt Fog, Truffle Dijon Vinaigrette</i>	LE COBB SALAD \$ 16.00 <i>Grilled Chicken, Baby Iceberg, Smoked Bacon, Tomato, Red Onion, Farm Egg, Bleu Cheese, Avocado, Goat Cheese Vinaigrette</i>

GRANDE

MAINE LOBSTER ROLL \$ 25.00 <i>Tarragon Aioli, Cabbage Slaw, Griddle Potato Roll, Frites</i>	CHICKEN SANDWICH \$ 15.00 <i>Pressed Chicken, Applewood Smoked Bacon, Avocado, Marinated Tomatoes, Provolone, Garlic Aioli, Frites or Baby Mesclun</i>
BLT BURGER \$ 16.00 <i>Certified Angus, Applewood Smoked Bacon, Brioche, Frites</i>	LE OMELET \$ 14.00 <i>Cage-Free Eggs, Chevre, Fine Herbs, Frites or Baby Mesclun</i>
LE POISSON SANDWICH \$ 16.00 <i>Marinated Dorado, Lettuce, Tomato, Pickled Red Onions, Citrus Remoulade, Frites or Baby Mesclun</i>	PAPPARDELLE \$ 23.00 <i>Vegetable Julien, Heirloom Tomato Broth, Crème, Grana Padano</i>
CROISSANT FRENCH DIP \$ 16.00 <i>Shaved Prime Beef, Caramelized Onions, Gruyère, Horseradish Crème, Frites</i>	WILD SCOTTISH SALMON . . . \$ 26.00 <i>Jicama, Apple & Cabbage Slaw, Spicy Bastille BBQ Glaze, Corn Bread</i>

SPÉCIALITÉ DE LA MAISON - STEAK FRITES
*Our tender hanger steak is seared at an extraordinarily high temperature,
 with shallot and béarnaise aioli & a crispy stack of pommes frites.
 C'est magnifique! \$ 27.00*

SIDES \$7

*Jicama, Apple & Cabbage Slaw - Sautéed Kennet Square Mushrooms -
Whipped Potatoes - Brussels Sprouts with Lardons*



qualité, liberté, amusé!

