



hors d'oeuvres

SOUPE DU JOUR Soup of the Day.....	12
SALADE d' ASPERGES Asparagus Salad, Chèvre, Champagne Vinaigrette.....	14
PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	12
BEIGNETS de CREVETTES Shrimp, Zucchini, Saffron Aioli.....	14
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	11
AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	13
MOULES à la PROVENÇALE Mussels, Tomato, White Wine, Basil, Garlic.....	14
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Dijon Vinaigrette.....	16
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....	14
TERRINE de FOIE GRAS à la mode LANDAISE Foie Gras Terrine, Seasonal Fruit Compote, Grilled Baguette.....	24
SALADE de CONCOMBRES Cucumber Salad, Red Onion, Radishes, Capers, Dill Yogurt Vinaigrette.....	12
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	14

principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	52
RIS DE VEAU Grilled Veal Sweetbreads, Forest Mushrooms, Lemon Brown Butter.....	36
LOUP de MER GRILLÉ Grilled Branzino, Capers, Gordal Olives, Eastern Shore Tomato, Basil, EVOO.....	35
AGNEAU GRILLÉ Grilled Lamb Top Round Steak, Haricots Verts, Olive Tapenade, Veal Jus.....	35
CONFIT de CANARD Duck Leg Confit, Pommes Lyonnaises, Spinach, Red Wine Reduction.....	33
BAR RÔTI Pan Roasted Rockfish, Mushroom & Leek Tart, Beurre Blanc.....	35
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	27
MAGRET de CANARD Duck Breast, Roasted Golden Beets, Strawberry, Rhubarb & Port Wine Compote.....	34
SAUMON RÔTI Pan Roasted Salmon, Pommes Purées, Eastern Shore Asparagus, Beurre Rouge.....	34
POITRINE de POULET Chicken Breast, Artichokes, Roasted Cippolini Onions, Carrots, Mustard Cream.....	29
STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....	39
QUICHE LORRAINE Lardon, Gruyère, Mesclun Greens.....	16
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
OMELETTE Crab Meat, Asparagus, Gruyère, Mesclun Greens.....	19
ASSIETTE VÉGÉTARIENNE Couscous, Carrot, Spring Onion, Asparagus, Zucchini, Roasted Tomato, Herb Oil.....	22

suppléments

Riz Pilaf...6 / Epinards...8 / Champignons...12 / Pommes Purées...8
 Pommes Frites...8 / Haricots Verts...8

OOH LA LA! SUNDAY BRUNCH

We invite you to join us on Sundays
 for Brunch 10:30 am to 2:00 pm
 see the Maître d'Hôtel to reserve your table

RESTAURATEURS: Tony Foreman and Cindy Wolf
EXECUTIVE CHEF: Mario Cano Catalán

A Gratuity of 20% is suggested to parties larger than 7.
 For Substitutions & Custom Preparations please add \$1 per dish.

We fry in 100% peanut oil.

05.16.22