

# LUNCH

## SOUPES

### À L'OIGNON GRATINÉE

BOWL 14

### SOUPE DU JOUR

Daily Creation

CUP 4 / BOWL 8

## HORS D'ŒUVRE

### FRITES ✦

sea salt fries • aioli de pistou  
8

### CRABE DE GATEAU

tavern crab cake  
lemon • remoulade  
18

### MIXTE FRITE

tempura vegetable • achiote  
12

### BURRATA ✦

artichoke purée • pistachio  
fleur de sel • olive oil  
14

### ASSIETTE DE PÂTE ✦

house pate • country mustard  
pickled vegetables • house jam  
18

### TARTARE DE FILET MIGNON

quail egg • Babette's Country  
18



## CRÊPES

### CRÊPES JAMBON GRUYÈRE

Jambon de Paris • gruyère 1655  
hollandaise • salade verte  
18

### CRÊPES AU BRIE

brie • basil • tomato  
salade verte • lemon butter  
18



## SALADES

### BETTERAVES ✦

watercress • beets • apple  
endive • avocado • chevre  
mint tahini • cab franc  
14

### SIMPLE

butter lettuce • fried capers • piñons  
radish • tomato • miso vinaigrette  
14

### SALADE DE LYONNAISE

golden frisee • bacon • pickled shallot  
poached egg • pate toast  
dijon basil vinaigrette  
14

### SALADE DE CANARD

duck breast • arugula  
beet carpaccio • chèvre • pomegranate  
watermelon radish • miso vinaigrette  
24

### NIÇOISE ✦ ✧

Yellowfin tuna • field greens egg  
haricots verts • anchovy • nicoise olives  
dijon basil vinaigrette  
24

## FROMAGERIE ET CHARCUTERIE

9 EACH | 3 SELECTIONS 27

### GREEN HILL

THOMASVILLE, GA

*cow's milk*  
grassy • creamy • mushroom

### CABOT CLOTHBOUND CHEDDAR

GREENSBORO, VERMONT

*cow's milk*  
crunchy • tangy • savory-sweet

### PROSCIUTTO DI PARMA

ITALY

nutty • earthy • salty

### BAYLEY HAZEN BLUE

GREENSBORO, VERMONT

*Raw cow's milk*  
Nutty • creamy • licorice

## FRUITS DE MER

### MUSSELS ✦

#### MOULES À LA MARINIÈRE

PEI steamed mussels • lemon  
crème fraîche • thyme • butter  
12 HALF POUND / 24 ONE POUND

### SHRIMP COCKTAIL ✦

avocado • lemon  
remoulade • tomato-parsley salad  
14

### OYSTERS

#### EAST COAST ✦ ✧

*bright, salty finish*  
cocktail sauce

4 EACH

#### WEST COAST ✦ ✧

*bright, vegetal finish*  
mignonette

5 EACH

CHEF TONY HESSEL



## ENTRÉES

### OMELET DU JOUR

french rolled omelet • chef selected ingredients  
18

### EGGS BENEDICT

poached eggs • Canadian bacon  
caramelized onions • English muffin • hollandaise  
22

### TRUITE ALMONDINE

Idaho red trout • green bean-almond mélange  
lemon beurre blanc • seared greens  
24

### STEAK FRITES

marinated hanger steak • frites  
salade verte • sauce hollandaise  
24

### BOUILLABAISSE

Provençal seafood stew • steamed mussels  
shrimp • fresh fish • saffron • fennel  
tomato broth • rouille  
24

### BRIQUE POULET

Wisdom Farms ½ chicken  
pomme frites • asparagus  
citrus beurre blanc  
28

## SANDWICHES

### BRASSERIE BURGER

6 oz. brisket & chuck burger  
Tender Belly bacon • jam • cheddar  
remoulade • LTO  
22

### FRENCH DIP

shaved roast beef • caramelized onion  
portabella mushroom • gruyère •  
horseradish crème • baguette • au jus  
22

### PAIN AU SAUMON

smoked salmon • arugula • tomato • radish  
avocado • chevre • pickled shallots  
toasted Babette's country  
22

### CROQUE MADAME

Jambon de Paris • Gruyère 1655 • sauce mornay  
house sourdough • sunny-side up egg  
22

### NEW YORKESE

River Bear pastrami • Gruyere 1655  
dijon • Bermuda onion  
marbled rye  
22

## LUNCH BEVERAGES

### BLOODY MARY 10.

Vodka • Ten Ten bloody mary mix  
add agave • pepper bacon 2.

### SPICY BLOODY MARY 10.

Chili spiced vodka • Ten Ten bloody mary mix  
add agave • pepper bacon 2.

### IRISH COFFEE 10.

Bare knuckle blend • Irish whiskey

### MIMOSA 10.

Sparkling wine • orange juice

### KIR 10.

Chardonnay • Creme de Cassis

### ROYAL MIMOSA 12.

Domaine de Durban • orange • sparkling topper

### RIVERIERA MOJITO SPARKLER 13.

Mint infused chopin vodka • cucumber syrup  
chateau aloe liqueur • st germain liqueur  
contratto bianco • lime

### LEMONCELLO SPARKLER 13.

Housemade Lemoncello  
peach bitters • sparkling topper

### BLEU LONDON 13.

Barr Hill Gin • Earl Grey  
& blueberry cordial • lemon



## TAP

### AVERY IPA 6.5% ABV BOULDER, CO. 10.

subtle caramel • juicy citrus • hoppy finish

### MELVIN HEY ZEUS 5.0% ABV ALPINE, WY 10.

malty • lemony • crisp • light bodied

### DRY DOCK PALE ALE 5.7% ABV AURORA, CO 10.

floral • tropical fruit • balanced finish

### RED EYE 12.

House tap • Ten Ten bloody mary mix  
splash of tabasco

## BTG

### SHIFT • GRUNER VELTLINER • NV 14./GL

Termen region, Austria

### CHATEAU DU PETIT THOUARS 15./GL

Cabernet Franc, Loire Valley, France

### CRUNER • 'PROSECCO' • GLERA 13./GL

NV • Vento, Italy

### TRIMBACH "RESEVER" RIESLING • '21 17./GL

Mosel, Germany

### GONNET • FONT DU VENT • '22 15./GL

Viognier Blend • Rhone Valley

### STEGIER • GRUNER VELTLINER • '21 17./GL

Wauchau, Austria

### FROGSCAPE • CHARDONNAY • '21 15./GL

Monterey • California

### SASS • PINOT NOIR • '22 17./GL

Williamette, Oregon

### JEAN PAUL VERSINO • OURSAN • GSM 13./GL

Rhone Valley, France

A 3.9% SERVICE CHARGE IS INCLUDED ON YOUR BILL AND IS DISTRIBUTED DIRECTLY TO KITCHEN STAFF, ON TOP OF THEIR BASE WAGES. THANK YOU.