

DINNER

SOUPES

SOUP DU JOUR
CUP 4 BOWL 8

À L'OIGNON GRATINÉE

focaccia • gruyere
BOWL 15

HORS D'ŒUVRE

CRABE DE GÂTEAU

tavern crab cakes
lemon • remoulade
15 HALF / 24 FULL

CRÊPE

jambon de paris • gruyère 1655
bearnaise • balsamic
12

brie • basil • tomato
lemon butter
12

MIXTE FRITE

tempura vegetables • achioade
12

BURRATA

artichoke purée • pistachio
fleur de sel • olive oil
14

ASSIETTE DE PÂTÉ

house pâte • country mustard
pickled vegetables • house jam
18

TARTARE DE FILET MIGNON

quail egg • country bread
18

ANCHOIS FRITS OLIVES

fried anchovy stuffed olives
fresh lemon
12

FRITES

+
aïoli au pistou
8

SIDES

LA POËLÉE DES BOIS

mushrooms • garlic
brandy • butter
8

VICHY CARROTS

baby carrots
lemon water • fleur de sel
8

POMME DE TERRE RÔTI

roasted fingerling potato
fines herb • olive oil
9

CHOU FRISÉ

lacinato kale • olive oil
lemon
7



SALADES

BETTERAVES

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

SIMPLE

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

SALADE DE LYONNAISE

golden frisee • bacon • house pickle
poached egg • pâté toast
dijon basil vinaigrette
14

SALADE DE CANARD

duck breast • little gem • watercress
beet carpaccio • apple • palisade peach
walnuts • radish • cresenza toast
orange mint crème
24

NIÇOISE

seared tuna • field greens • sicilian
anchovy • haricots verts • artichokes
niçoise olives • fines herbs
dijon basil vinaigrette
24



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

ÉCRU

sea scallop • sea fennel • pickled jalapeño
lime • crab puffs
18

OYSTERS

EAST COAST

bright, salty finish
cocktail sauce

WEST COAST

bright, vegetal finish
mignonette



10 EA | 3 FOR 30

LA TUR

ALTA LANGA, ITALY

Cow's, Sheep, Goat milk
Earthy and full, with a
lingering lactic tang.

MATURE BELFORD

DURANGO, CO

Organic grass fed Cow's milk
creamy, slight sharpness, toasted
bread, roasted sugar.

SHROPSHIRE BLEU

COLSTON BASSETT, UK

Cow's milk
more complex flavours and less
intense blueing.

PROSCIUTTO PIO TOSINI

ITALY

Landrace & Duroc Italian pigs
a nutty, fruity aroma and layers of
woody flavors and toasted butter.

ENTRÉES

CROQUE MADAME

Jambon de Paris + Gruyere
mornay sauce • house brioche
sunny up egg
22

BRASSERIE BURGER

6oz. brisket & chuck burger
Tender Belly bacon jam • cheddar
remoulade • LTO • house Brioche
24

STEAK FRITES

7 oz. prime hanger steak
salade verte • frites • bearnaise
34

BRIQUE POULET

Wisdom Farms ½ chicken
pommes frites • asparagus
citrus beurre blanc
36

PÂTES AUX FRUITS DE LA MER

shrimp • mussels • sea scallops
oven dried tomato • fresh basil • white wine
capers • lemon • olive oil
tomato-red pepper tagliatelle
38

POISSON

seared red snapper • green onion soubise
charred chimichurri • haricot verts
herb infused oil
44

BOUILLABAISSE

Provençal seafood stew
mussels • shrimp • scallops
fresh fish • saffron • fennel
tomato broth • rouille
38

FAUX FILET DE BŒUF AU POIVRE

12 oz. new york striploin • pepper blend
brandy crème • pommes rôti
48

TOURNEDOS DE BŒUF

6 oz. Filet Mignon • cauliflower puree
scallion relish • apple-frisee salad
55

CÔTE DE VEAU

16 oz. veal chop • farce forestière
gnocchi parisien • Marsala demi-glace
60 (SERVES TWO)



CHEF TONY HESSEL

◆ INDICATES ITEMS THAT ARE GLUTEN FREE ◇ CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE YOU FOOD ALLERGIES, WE ARE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING ALL YOUR NEEDS.

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





BY THE GLASS

ROSÉ

	GLASS/BOTTLE
'22 Gilbert Cellars – Mourvèdre Blend <i>Columbia Valley, Washington, United States</i>	12 / 43
'21 Chateau Pradeaux – Mourvèdre Blend <i>Bandol, France</i>	17 / 62

ROUGE

	GLASS/BOTTLE
'21 ZD Wines – Pinot Noir <i>Carneros, California, United States</i>	20 / 76
'22 Sass – Pinot Noir <i>Willamette Valley, Oregon, United States</i>	17 / 62
'21 Failla – Pinot Noir <i>Willamette Valley, Oregon, United States</i>	22 / 90
'22 Turley “Juvenile” – Zinfandel <i>Napa Valley, California, United States</i>	18 / 68
'19 Domaine des Pasquiers – GSM <i>Rhône Valley, Sablet, France</i>	13 / 48
'18 Tenuta Rocca – Barolo <i>Piedmont, Barolo, Italy</i>	31 / 118
'22 Marcel – Malbec <i>Cahors, France</i>	13 / 48
'21 Black Stallion – Cabernet Sauvignon <i>Napa Valley, California, United States</i>	20 / 76
'18 Adaption [by Odette] – Cabernet Sauvignon <i>Napa Valley, California, United States</i>	33 / 126
'18 Chateau de Parenchère – Cabernet Sauvignon Blend <i>Bordeaux, France</i>	17 / 62

CHAMPAGNE & SPARKLING

	GLASS/BOTTLE
nv Philipponnat – Cuvee Blend “Royal Réserve” <i>Champagne, France</i>	31 / 120
nv Shift – Grüner Veltliner <i>Thermenregion, Austria</i>	14 / 52
nv Cruner “Le Colture, Prosecco” – Glera <i>Veneto, Italy</i>	13 / 48
nv Chateau du petit Thouars “Les Foux” – Cabernet Franc <i>Loire Valley, France</i>	15 / 60

BLANC

	GLASS/BOTTLE
'22 Gonnet “Font du Vent” – Viognier Blend <i>Rhône Valley, France</i>	15 / 60
'21 Trimbach “Reserve” – Riesling <i>Alsace, France</i>	17 / 63
'21 Barbara Onlzelt – Grüner Veltliner <i>Kamptal, Austria</i>	20 / 76
'22 Domaine de La Garenne – Sauvignon Blanc <i>Loire Valley, Sancerre, France</i>	26 / 105
'20 Isabelle et Denis “Pommier” – Chardonnay <i>Burgundy, Chablis, France</i>	25 / 90
'18 Domaine Thibert “Héritage” – Chardonnay <i>Burgundy, Pouilly -Fuisse, France</i>	33 / 126
'19 Oliver Merlin “Les Cras” – Chardonnay <i>Burgundy, Macon, France</i>	33 / 126
'19 Patz & Hall – Chardonnay <i>Sonoma Coast, California, United States</i>	25 / 90
'20 Frogscap – Chardonnay <i>Monterey, California, United States</i>	15 / 60



SPECIALTY DRINKS

RIVIERA MOJITO SPARKLER

mint infused Chopin vodka • cucumber syrup • Chateau Aloe liquor
Saint Germain liquor • Contratto Bianco • lime juice
13

JALISCO PASSION

Camp Bravo tequila • Vida Mescal • passion fruit syrup • red chili
Canton ginger Liqueur • lime
14

TEN TEN OLD FASHION

Four Roses bourbon • truffle honey syrup • black walnut bitters
all barrel aged
15

BLEU LONDON

Bar Hill gin • Earl Grey & blueberry Cordial • lemon
13

KIR

Chardonnay • Crème de Cassis
15

TEN TEN MANHATTEN

Rod & Hammer bourbon • House blend vermouth • Angostura bitters
all barrel aged
15

BIERE

TAP

AVERY IPA 6.5% ABV BOULDER, CO. subtle caramel • juicy citrus • hoppy finish	10
MELVIN HEY ZEUS 5.0% ABV ALPINE, WY malty • lemony • crisp • light bodied	10
DRY DOCK PALE ALE 5.7% ABV AURORA, CO	10

CANS + BOTTLES

Saint Bernandus – Wit <i>Belgium</i> 5.0%ABV	8
4 Nose's – Pilsner <i>Longmont, Co</i> 5.5%ABV	8
Bruz – Belgian Quad Ale <i>Denver, Co</i> 10%ABV	15
Guinness – Nitro Stout (N/A) <i>Ireland</i> 4.2%ABV	8
Chimay – ‘Cinq Cents’ Triple <i>Belgium</i> 8%ABV	15
Chimay – ‘Premiere’ Dubbel <i>Belgium</i> 7%ABV	15
Brooklyn Brewery – IPA (N/A) <i>Brooklyn, Ny</i> 0.5%ABV	7

SPIRITS

WHISKEY

Angels Envy	High West Barrel Select
Basil Hayden	High West High Country
Booker's	Jefferson Ocean
Bardstown Origin	Smoke Wagon
Bardstown Goose Island	Penelope Barrel Straight
Black Maple Hill	Penelope Toasted
Four Roses Single Barrel	Stranahan's Straight
High West Barrel Select	Stranahan's Sherry Oak

TEQUILA

Casa Noble Anejo
Clase Azul Reposado
Codigo Blanco
Codigo Anejo
Codigo Rose
Don Julio 1942
Lalo Blanco
Grand Centenario Anejo

GIN

Barr Hill
Bombay Sapphire
Botanist
Empress 1908
Hendrick's
Monkey 47
Nolet's
Tanqueray Ten