

LUNCH

SOUPES

À L'OIGNON GRATINÉE

BOWL 14

SOUPE DU JOUR

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 • achioade
12

BURRATA ✦

artichoke purée • pistachio
fleur de sel • olive oil
14

ASSIETTE DE PÂTÉ ✦

house pate • country mustard
pickled vegetables • house jam
18

TARTARE DE FILET MIGNON

quail egg • Babette's Country
18

ANCHOIS FRITS OLIVES

fried anchovy stuffed olives
fresh lemon
12



CREPES

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 • 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 vinaigrette
24

NIÇOISE ✦ ◊

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

FROMAGERIE ET CHARCUTERIE

9 EACH | 3 SELECTIONS 27

LA TUR

ALTA LANGA, ITALY

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

SHROPSHIRE BLEU

COLSTON BASSETT, UK

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

MATURE BELFORD

DURANGO, CO

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

PROSCIUTTO PIO TOSINI

ITALY

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

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

WEST COAST ✦ ◊

bright, vegetal finish
mignonette

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.



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

BOUILLABAISSÉ

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 • greens • 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

REUBEN

River Bear pastrami • Gruyere 1655
remoulade • sauerkraut
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

LIMONCELLO SPARKLER 13.

Housemade Limoncello
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

NON ALCHOLIC

FOUNTAIN SODA 3.5

Coke, Diet Coke, Sprite, Ginger ale

JUICE 3.5

Orange, Apple, Grapefruit, Pineapple
Cranberry, Tomato

COFFEE | TEA 5.

Boxcar coffee | Rishi Tea

LEMONADE | ICED TEA 3.5

ARNOLD PALMER 4

PELLEGRINO 6.

Sparkling water

PANNA 6

Still Water

NA BROOKLYN BREWERY IPA 7

Brooklyn, NY

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.