

LUNCH

SOUPES

À L'OIGNON GRATINEE

BOWL 11.50

SOUPE DU JOUR

CUP 4 BOWL 8

HORS D'ŒUVRE
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Frites ✦

sea salt fries • aioli de pistou
8

CRABE DE GATEAU

tavern crab cake
lemon • remoulade
24

MIXTE FRITE

tempura vegetable • achiote
12

BURRATA ✦

palisade peach compote • marcona almonds
country bread
16

ASSIETTE DE PÂTÉ ✦

house pate • country mustard
pickled vegetables • house jam
15

ANCHOIS FRITS OLIVES

fried anchovy stuffed olives
fresh lemon
10



CREPES

CRÊPES JAMBON GRUYÈRE

Jambon de Paris • gruyère 1655
hollandaise • salade verte
13.50

CRÊPES AU BRIE

brie • basil • tomato
salade verte • lemon butter
13.50



SALADES

BETTERAVES ✦

watercress • beets • apple
endive • avocado • chevre
mint tahini • cab franc
12

SIMPLE

butter lettuce • fried capers • piñons
radish • tomato • miso vinaigrette
10

NIÇOISE ✦ ◊

seared tuna • field greens • sicilian
anchovy • haricots verts • niçoise olives
dijon basil vinaigrette • fines herbs
20.50

SALADE DE LYONNAISE

golden frisee • bacon • pickled shallot
poached egg • pâté toast
dijon basil vinaigrette
10

FROMAGERIE ET
CHARCUTERIE

9 EACH | 3 SELECTIONS 27

ROBIOLA BOSINA
ALTA LANGA, ITALY

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

MITI BLEU

LA MANCHA, SPAIN
Sheep's Milk
more complex flavours and less
intense blueing.

MANCHEGO 6 MOS.
LA MANCHA, SPAIN

Sheep's milk
mild and nutty .with a pronounced
buttered toast flavor .

DIABLO

DENVER, COLORADO
Berkshire pork
Calabrese style salami seasoned with
fennel seeds and Calabrian chilies



FRUITS DE MER

MUSSELS ✦

MOULES À LA MARINIÈRE

PEI steamed mussels • lemon
crème fraîche • thyme • butter
10.50 HALF POUND / 18.50 ONE POUND

SHRIMP COCKTAIL ✦

avocado • lemon
remoulade • tomato-parsley salad
14

OYSTERS

EAST COAST ✦ ◊

bright, salty finish
cocktail sauce

21.50 HALF DOZEN

42.00 DOZEN

WEST COAST ✦ ◊

bright, vegetal finish
mignonette

24.00 HALF DOZEN

47.00 DOZEN

CHEF TONY HESSEL



ENTRÉES

OMELET DU JOUR

french rolled omelet • chef selected ingredients
16

EGGS BENEDICT

poached eggs • Canadian bacon
English muffin • hollandaise
20.5

STEAK FRITES

marinated hanger steak • frites
salade verte • sauce hollandaise
22.50

BOUILLABAISSÉ

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

BRIQUE POULET

Wisdom Farms chicken airline breast
pomme frites • green beans
citrus beurre blanc
24

SANDWICHES

BRASSERIE BURGER

6 oz. brisket & chuck burger
Tender Belly bacon jam • cheddar
remoulade • LTO
20.75

FRENCH DIP

shaved roast beef • caramelized onion
horseradish crème • gruyère •
baguette • au jus
18.50

CROQUE MADAME

Jambon de Paris • Gruyère 1655 • sauce mornay
house sourdough • sunny-side up egg
18

REUBEN

River Bear pastrami • Gruyere 1655
remoulade • sauerkraut
marbled rye
18.75

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	
MANDARINACELLO SPARKLER	13.
mandarinacello • Peach Bitters • sparkling topper	
BLEU LONDON	13.
Barr Hill Gin • Earl Grey & blueberry cordial • lemon	



TAP

OUTER RANGE: 'IN THE STEEP'	
HAZY IPA 6.7% ABV HOPS: CITRA FRISCO, CO.	8.
Grapefruit • Tangerine • Apricot	
STELLA ARTOIS: PILSNER	
5.0% ABV HOPS: SAAZ BELGIUM	6.
Malt sweetness • crisp hop bitterness	
UPSLOPE LAGER 4.8% ABV BOULDER, CO	6.
clean, doughy taste • hints of hops and malts	
FUNKWERKS: 'TROPIC KING'	
IMPERIAL SAISON	
8.0% ABV HOPS: NZ RAKAU FORT COLLINS, CO	8.
passion fruit • peach • pepper • ginger	

NON ALCOHOLIC

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
PELLEGRINO	6.
Sparkling water	
PANNA	6
Still Water	
BROOKLYN BREWERY: 'SPECIAL EFFECTS'	
N/A WEST COAST IPA	
-0.5% ABV HOPS: CITRA BROOKLYN, NY	7
BEST DAY BREWERY: N/A KÖLSCH	7
-0.5% ABV HOPS: HALLERTAU SAUSLITO, CA	

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.