

LUNCH

SOUPES

À L'OIGNON GRATINÉE

BOWL 11.50

SOUPE DU JOUR

CUP 4 BOWL 8

HORS D'ŒUVRE

FRITES ✦

sea salt fries • aioli d'automne
8

CRABE DE GATEAU

tavern crab cake
lemon • remoulade
24

MIXTE FRITE

tempura vegetable • achiote
12

MAPLEBROOK BURRATA ✦

palisade peach compote • marcona almonds
country bread
18

ASSIETTE DE PÂTÉ ✦

house pate • country mustard
pickled vegetables • house jam
15

ANCHOIS FRITS OLIVES

fried anchovy stuffed olives
fresh lemon
10

POIVRONS

blistered shishito peppers
feta + pistacho puree • citrus trapanese salt
10



CRÊPES

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

little gem lettuce • fried capers • piñons
radish • tomato • miso vinaigrette
10

NIÇOISE ✦ ◊

seared tuna • field greens • sicilian
anchovy • haricots vert • 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 LANGE, 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 .

BASQUE SALAMI

DENVER, COLORADO

Berkshire pork
A nod to the northernmost region of
Spain, with a fruity and clean spice from
Espellete peppers.

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

✦ 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
17

EGGS BENEDICT

poached eggs • Canadian bacon
English muffin • hollandaise
20.5

STEAK FRITES

marinated culotte steak • frites
salade verte • bearnaise sauce
22.50

BOUILLABAISSÉ ❖❖

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

BRIQUE POULET

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

SAUMON

seared Scottish salmon • Toohey & son's Kale
roasted tomato tapanade • sauce verte
23

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 MONSIEUR

Prosciutto cotto • alpine cheese
sourdough • sauce mornay
15.50

CROQUE MADAME

Prosciutto cotto • alpine cheese • sauce mornay
sourdough • sunny-side up egg
18

*All sandwiches served with your choice:
french fries, salad or cup du jour*

❖ 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 | |
| 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. | 9.5 |
| 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. |
| yeasty • fruit • slightly earthy | |
| FUNKWERKS: 'TROPIC KING' | |
| IMPERIAL SAISON | |
| 8.0% ABV HOPS: NZ RAKAU FORT COLLINS, CO | 7. |
| 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.