À PARTAGER

QUICHE DU JOUR Quiche of the day; served with side salad Ⓥ • 18

FROMAGES ET CHARCUTERIE Assortment of artisanal cheeses, meats, and accoutrements • 45

HOWITZER POUTINE Duck fat French fries, shaved comté, brown gravy, chives, parsley • 20

1oz PETROSSIAN ROYAL OSSETRA CAVIAR | Served with traditional accoutrements • 125

1oz BLACK RIVER TRADITION OSCIETRA CAVIAR | Served with traditional accotrements • 110

ENTRÉES LÉGÈRES

SALADE NIÇOISE Mix of fresh house greens, tuna medallions, haricots verts, fingerling potatoes, cherry tomatoes, boiled egg, niçoise olives, capers, sherry Dijon vinaigrette, white boquerones Ⓖ Ⓥ • 34

SALADE LYONNAISE Frisée, watercress, lardons, 62 degree egg, pickled radish, cherry tomato, crouton, bacon sherry vin Ⓖ Ⓥ • 29

SOUPE À L'OIGNON French onion soup with veal stock, melted gruyère, crouton (Add Braised Short rib +15) Ⓖ • 29

SOUPE AUX CHAMPIGNONS Mushroom soup with vegetable stock, cream de brie, shallot Ⓥ Ⓖ • 29

LATE AUTUMN RATATOUILLE Autumn Squashes, bell peppers, sauce pomodoro, vegan bechamel, butternut purée, baguette Ⓥ • 32

PLATS PRINCIPAUX

CROQUE MONSIEUR OR MADAME House sourdough, rosemary ham, gruyère, hazy IPA mustard, mornay, side of fries **|** Madame with black truffle and fried quail eggs • 33 | 39

LE NAPOLEON Braised lamb French-dip on house brioche, horseradish sauce, swiss cheese, charred radicchio, charred soubise, game jus • 43

DUCK CASSOULET Duck leg confit and game sausage with heirloom bean stew, black pepper lardons, parsley, crostini, frisée, watercress, radish, shallot Ⓖ • 41

BŒUF BOURGUIGNON Burgundy braised Colorado beef, bourguignon sauce, lardons, grilled oyster mushrooms, carrots, pearl onion, fingerling potatoes, house sourdough Ⓖ • 45

TROUT MEUNIÈRE Dredged and fried rainbow trout with Chesapeake beurre blanc, red peppers, pearl onions, fingerling potatoes, haricots verts, lemon • 37

Ⓥ *=Vegetarian/ Vegetarian Option,* Ⓖ *= Gluten Free/ Gluten Free Option*