

brunch

PETITS PLATS À PARTAGER

- Tartine with spicy avocado & St.-André • 11
Jumbo Lump Crab Beignets with Fresno chile aioli • 16
Roast Dates with Point Reyes blue cheese & lardons • 12
Tarte Flambée with applewood smoked bacon, onion, fromage blanc & Gruyère • 18

entrées

- Market Greens with Hidden Springs sheep feta & sherry vinaigrette • 12
Catskills Mountain Smoked Salmon with shaved radish, salmon roe & farm egg • 15
Creekstone Farms Steak Tartare with cornichon salad & quail egg • 18
House-made Granola with seasonal fruit & farm yogurt • 16

plats principaux

- Soufflé Apple Pancake with crème Chantilly & salted caramel • 18
Omelette with smoked salmon, salmon roe & crème fraîche • 22
Buckwheat Crêpe with Parisienne ham, Gruyère, sunny-side egg & farm greens • 27
Ricotta & Egg Raviolo with guanciale, sage, roquette & beurre noisette • 21
Tartiflette with Yukon potato, Oma, bacon, onion & poached farm eggs • 22
Crispy Local Skate with gribiche, wild arugula & pickled fennel • 26
Ratatouille Provençale with espelette, tartines & baked eggs • 21
Frisée with duck confit, poached farm egg, lardons, pistachio & Raoul's dressing • 26
Crispy Pork Belly with Sagamite polenta, Maitakes & poached farm egg • 24
Raoul's Burger au Poivre with pommes frites & St.-André • 23
Steak à Cheval au Poivre with baby spinach, chanterelles, Yukon potato & sunny-side egg • 35

GARNITURES

- Sagamite Polenta • 8
Grilled Merguez Sausage • 10
Pommes Frites • 8