

APÉRITIF

french 59 - st. germain, mandarine napoléon, bubbly ..	10
norman d. - calvados, sparkling apple cider	10
limonade - le citron, lavender soda	10
kiki rouge - la poire, grand marnier, berry purée	10
manhattan - buffalo trace, luxardo cherry	10
gin gin - hendrick's gin, canton ginger, grapefruit	10

WINE ON TAP

pinot gris	7
pinot noir	8

DRAFT BEER

goose island 312	chicago	5
scrimshaw pils	california	5
brooklyn ipa	new york	5
three floyds robert the bruce	indiana	6
two brothers french country ale	chicago	6
stella artois	belgium	6
kronenbourg 1664	france	6
anchor steam	california	6
guinness	ireland	6
ommegang hennepin	new york	6
stone pale ale	california	6
goose island matilda	chicago	9
duvel green	belgium	10
delirium tremens	belgium	12

BOTTLED BEER

budweiser	missouri	4
bud light	missouri	4
pbr - 16oz can	wisconsin	4
coors light	colorado	4
corona	mexico	5
heineken	holland	5
amstel light	holland	5
goose island sofie	chicago	9
saison dupont	belgium	10
chimay white	belgium	12
timmerman's framboise	belgium	12
jk scrumpy cider - 22oz	michigan	14

LUXURY

sautéed foie gras - braised pineapple	20
maine lobster frites - 1½ lb, broiled	40
caviar service - 1 oz ossetra	100

SMALL PLATES

escargot bourguignonne - puff pastry	each 1.95
duck cracklings - spicy vinaigrette	3.95
drippings on toast - pan jus	4.95
anchovy and eggplant cigarettes	4.95
sardines - fresh cured	6.95
french onion fondue - gruyère	6.95
croque monsieur fingers - dip madame	5.95
pig's feet bonbons - sauce piquante	5.95
macaroni gratinée - french ham	6.95
lamb meatballs - harissa tomato sauce	7.95
small pot of mussels - white wine, herbs	7.95

CHARCUTERIE BOARDS

selection of homemade
pâtés, terrines and saucissons
12.95 per person - service for 2 or 4

RAW

smoked salmon and avocado - brioche	9.95
steak tartare à la jo - classic	9.95
tuna tartare française - crisps	10.95
scallops and sea urchin - lime, jalapeño	10.95
hamachi niçoise - olives, tomato	10.95
oysters on the half shell - half dozen	13.95

RILETTES & TERRINES

country pâté - pistachio	5.95
chicken terrine - cognac, truffle	5.95
pork rillettes - dijon, fines herbs	6.95
foie gras and short rib pressé	7.95
duck roulade - black currants	7.95

POTS

chicken liver mousse - cassis gelée	5.95
roasted eggplant - olives	4.95
smoked whitefish	5.95

SALADS

butter lettuce - house vinaigrette, fine herbs	5.95
cauliflower and arugula - parmesan, olive oil	6.95
frisée - warm lardons, gribiche, fried egg	6.95
caesar american - crispy prosciutto	6.95
paris chopped - lemon vinaigrette	7.95

VEGETABLES IN THE FRENCH STYLE

fennel gratin	6.95
caramelized cauliflower - orange confit	6.95
grilled chicories - pine nuts, sherry vinaigrette	6.95
braised brussels sprouts - golden raisins	5.95

SEAFOOD

sea scallops - esplette, lime beurre blanc	12.95
pacific king salmon - lentils, mustard sauce	14.95
skate wing - lemon, capers, brown butter	14.95
paper bag snapper - fennel, lemon	16.95
black bass amandine - celery root purée	18.95

FRENCH SOUL FOOD

vegetable cassoulet	12.95
chicken paillard	13.95
confit of duck - wheatberry, candied cherries	14.95
short rib bourguignonne	19.95
pork chop dijon - braised red cabbage	22.95

STEAKS • HAMBURGER

steak frites - prime n.y. sliced, sauce doög	29.95
filet mignon - frites	21.95
roquefort crusted filet mignon - frites	23.95
le hamburger - glazed red onions, gruyère or bleu ..	13.95
bacon steak - slow cooked apple	14.95

POTATOES

pommes frites	3.95
sweet frites	4.95
pommes purée	4.95
frites fondue	6.95

SIDES

alsace spaetzle	3.95
braised red cabbage ..	3.95
braised lentils	3.95
cauliflower gratin	5.95

SERVICE NON COMPRIS: A service charge of
eighteen percent is included for parties of six or more.