

# LUNCH

## HORS D'OEUVRES & APPETIZERS

**BEEF TARTARE\***  
Capers, Sherry Dijon Aioli,  
Shallots & Sliced Baguette  
15

**CRISPY OYSTERS**  
Remoulade  
15

**SALUMI PLATE**  
Capicola, Soppressata, Bresaola,  
Dijon Mustard, Cornichons  
14

**CHEESE PLATE**  
Choose Three from Montrachet, Camembert,  
Manchego, Raclette, or Fourme d'Ambert,  
Olives & Fruit Compote  
17

**CHEESE & SALUMI PLATE**  
Choose Three from Montrachet, Camembert,  
Manchego, Raclette, or Fourme d'Ambert, With Capicola,  
Soppressata, Olives, Fruit Compote, & Baguette  
25

## SOUPES

**SOUP DU JOUR**  
tasting 8 / full 10

**ONION SOUP GRATINÉE**  
tasting 9 / full 13

## SALADES

**ROASTED BEETS\***  
Mâche, Toasted Hazelnuts, Goat Cheese  
& Hazelnut Vinaigrette  
10 / 13

**MIX OF YOUNG GREENS**  
Fresh Herbs, Shallots, Crouton  
& Champagne Vinaigrette  
9/12

**TRUFFLE CAESAR**  
Romaine, Anchovy, Parmesan Cheese  
& Brioche Croutons  
12/16

Add To Any Salad Above  
Grilled Chicken, Grilled Salmon, Crispy Oysters  
8

**QUICHE DU JOUR**  
Your Choice of side: Baby Greens,  
Frites or Fresh Fruit  
15

or  
Soup du Jour (+2.5) or Onion Soup (+3.5)

**NIÇOISE**  
Tuna, Pickled Red Onions, Haricots Verts,  
Olives, Egg, Anchovy, Tomato, Fingerlings,  
Red Wine Vinaigrette  
16

## LES ENFANTS

**GRILLED CHEESE  
CHEESEBURGER  
HAM & CHEESE**  
Served with Mix of Young Greens, Frites,  
or Fruit  
12

**ELOISE**  
Our Version of a Shirley Temple, with  
Jasmine Syrup & Sliced Orange  
3.5

## SANDWICHES

**CLASSIC BAGUETTES**  
Served with Salad of Baby Greens

**PROVENÇALE**  
Salami, Ham, Manchego, Romaine, Cornichon,  
Olive, Pickled Red Onion & Red Pepper,  
Mayonnaise, Dijon

**BANH OUI**  
House Pâté, Pickled Radish & Carrots,  
Scallions, Shaved Jalapeño, Garlic Aioli,  
& Duck Liver Mousse

**BANH MOI (V)**  
Our Banh Oui, with Grilled Portobello Mushrooms  
for Pâté, and a Roasted Eggplant "Aioli" Spread

16

**SMOKED SALMON TARTINE**  
Smoked Salmon, Grilled Rye Miche,  
Boursin Cheese, Pickled Red Onion  
Red Sorrel  
Served with Baby Greens  
14

**GRILLED STRIP STEAK**  
Thin Sliced Steak, Fontina Cheese, Braised Onions,  
Arugula, Roasted Garlic & Foie Butter, Aioli  
Served with Frites  
17

**PASTRAMI DIP**  
House Pastrami, Havarti, Cornichon Remoulade,  
Soft Baguette, Au Jus, Served with Frites  
17

**CROQUE MONSIEUR**  
Classic Ham & Swiss with Sauce Mornay.  
Served with Frites  
14

**CROQUE MADAME \***  
Croque Monsieur With Addition of a Fried Egg  
Served with Frites  
15.5

## FRUITS DE MER

**HUÎTRES**  
Oysters\*  
Each... 2.75  
1/2 Dozen... 15  
Dozen... 28

**CREVETTES**  
Shrimp  
Each... 2.5  
1/2 Dozen... 14  
Dozen... 24

**SAUCES**  
Mignonette, Cocktail Sauce,  
Tarragon Aioli

## ENTRÉES

**BOUILLABAISSÉ** 🐠  
Classic Provençale Seafood Stew of Shellfish,  
Shrimp, and Fish with Baguette, Aioli & Rouille  
20

**MOULES FRITES**  
White Wine, Garlic & Parsley  
or  
Caramelized Onions, Sherry  
17

**PORK MILANESE**  
Haricots Verts, Asparagus, Cherry Tomatoes,  
Rouille, Parmesan Cheese,  
Arugula & Lemon Basil Vinaigrette  
17

**HAMBURGER, CHEESEBURGER \***  
WITH FRITES  
17/18  
Add Roquefort, Goat Cheese, Cheddar, or Gruyère  
Add Bacon 2

**CHOPPED STEAK \***  
Mushrooms & Crispy Shallots, Served with Frites  
Choice of Sauce  
Maitre d'Butter, Red Wine & Shallot, Red Wine & Blue Cheese  
or Brandy Peppercorn  
23

**PAN SEARED SCALLOPS**  
Saffron Corn Broth, Bacon Lardons,  
Heirloom Cherry Tomatoes,  
Avocado, Potatoes & Chives  
17

**DUCK À L'ORANGE**  
Confit Duck Leg, Red Onion Cherry Soubise,  
Warm Salad of Frisée, Broccolini, Fennel, Oranges  
& Ginger Soy Dressing  
18

## À LA CARTE

**MACARONI GRUYÈRE**  
8

**MACARONI LYONNAISE**  
9

**FRITES**  
7

**FRESH FRUIT**  
5.5