

# 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  
17/24

**CHEESE & SALUMI PLATE**  
Choose Three from Montrachet, Camembert,  
Manchego, Raclette, or Fourme d'Ambert, With Capicola,  
Soppressata, Olives, Fruit Compote, & Baguette  
25/32

## 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

**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

(served with either a side of baby greens or frites)  
or  
Soup du Jour (+3) or Onion Soup (+4)

**PROVENÇALE**  
Salami, Ham, Manchego, Romaine, Cornichon,  
Olive, Pickled Red Onion & Red Pepper,  
Mayonnaise, Dijon, On Soft Baguette  
16

**BANH OUI**  
House Pork Pâté, Pickled Radish & Carrots,  
Scallions, Shaved Jalapeño & Garlic Aioli  
On Soft Baguette  
16

**BANH MOI (V)**  
Our Banh Oui, with Grilled Portobello Mushrooms  
for Pâté, and a Roasted Eggplant "Aioli" Spread  
On Soft Baguette  
16

**PORK PARMESAN**  
Pork Cutlet, Vodka Sauce, Mozzarella, Basil,  
Parmesan, Asparagus, Haricots Verts,  
Cherry Tomatoes, Arugula, Basil Tomato Vinaigrette  
On Soft Baguette  
15

**SMOKED SALMON TARTINE**  
Lox Style Smoked Salmon, Boursin Cheese,  
Pickled Red Onion, Red Sorrel, On Grilled Rye Miche  
14

**CHICKEN SOIRÉE**  
Chicken Confit, Brie, Bacon,  
Garlic Aioli & Fruit Compote, On House Ciabatta  
15

**STEAK SANDWICH**  
Thin Sliced Steak, Fontina Cheese, Braised Onions,  
Arugula, Roasted Garlic & Foie Butter, Aioli,  
On House Ciabatta  
17

**CROQUE MONSIEUR**  
Classic Ham & Swiss with Sauce Mornay  
On Artisanal White Bread  
14

**CROQUE MADAME\***  
Croque Monsieur With Addition of a Fried Egg  
On Artisanal White Bread  
15.5

## FRUITS DE MER

**HUÎTRES**  
Raw 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

**QUICHE DU JOUR**  
15  
(served with either a side of baby greens or frites)  
or  
Soup du Jour (+3) or Onion Soup (+4)

**BOUILLABAISSE** 🌊  
Classic Provençale Seafood Stew of Shellfish,  
Shrimp, and Fish with Baguette, Rouille  
20

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

**HAMBURGER, CHEESEBURGER\*** ♣️  
Add Roquefort, Goat Cheese, Cheddar, or Gruyère  
Served with Frites, Add Bacon 3  
19/20

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

**COQUILLES SAINT-JACQUES** 🌊  
Seared Scallops Gratinéed in Parmesan Cream  
with Bacon Lardons, Leeks, Parsnip Purée  
& Herbed Breadcrumbs  
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

**FRESH FRUIT**  
5.5

**FRITES**  
8