



To Share

Marinated Olives
Citrus, coriander
6

First Course

Escargots Bourgogne
Garlic, butter, parsley
9

Grilled Octopus
Garlic pomme puree, radishes, red pepper emulsion
10

Steak Tartar*
Cornichons, house mayo, quail egg, gaufrettes
11

Sides

Black Beluga Lentils
Hand Cut Frites with Aioli
Ratatouille
Sautéed Seasonal Greens
5 each

Classic Bistro Entrees

Cassoulet
Toulouse sausage, duck confit, pork belly, beans
22
Steak & Frites*
Hanger steak, green peppercorn or béarnaise sauce
25
Bouillabaisse
Seasonal seafood, grilled baguette, rouille
22
Herb Roasted Chicken
Black beluga lentils, spinach, natural jus
20

Dinner Menu

Soups & Salads

Onion Soup Gratinée
Gruyere, croutons, thyme
9

Mixed Green Salad
Roasted tomato, seasonal vegetables
Sherry vinaigrette
8

Salad Lyonnaise*
Frisee, bacon lardon, poached egg
Shallot vinaigrette
10

Warm Asparagus Salad
Peas, red pepper, nicoise olives, pine nuts
Lemon vinaigrette
10

Mussels & Frites

Mariniere
White wine, shallots, garlic
14
Truffle
Bacon, mushrooms, truffle cream
14

Signature Entrees

Duck Breast*
House made pappardelle, mushrooms, greens
23
Roasted Lamb Sirloin*
Israeli cous cous, ratatouille, mint pesto
25
Fresh Catch en Papillote
Spring vegetables, potatoes, white wine
Mkt price
Polenta Forestiere
Sautéed mushroom, Burgundy cream, haricots verts
19

*Split Plate Charge \$3
18% gratuity will be added to parties of 6 or more*



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness