



LES HORS D'OEUVRES

Soupe à l'Oignon Gratinée - 9

Escargots au Beurre d'Ail -

Snails in garlic-Pernod butter - 13

Fondue d'Artichaut - *Baked artichoke, fennel, crab meat and cheese fondue, toasted brioche with coriander, fleur de sel, and avocado pudding* - 13

Strudel à l'Oignon Caramélisé - 9

Betterave - *Salt-baked beets, goat cheese crottin, micro-herb salad, smoked Maldon salt* - 12

Steak Tartare - *Meyer Natural beef tartare, anchovy, capers, shallots, quail egg & Dijon mustard* - 15

Moules à la Bière - *Prince Edward Island mussels, Belgian ale* - 14

Assiette de Charcuterie - *Three artisan-made charcuterie, seasonal condiments* - 17

Fromage - *Three artisan-made cheeses, seasonal condiments* - 14

Fromage et Charcuterie - *Chef's selection of two cheeses and two charcuterie, seasonal condiments* - 19

LES SALADES

Salade Maison 🌿 *Artisanal greens, shallots, cucumber, basil vinaigrette* - 9

Salade de Melon et de Pamplemousse 🌿 *Melon and grapefruit, feta, vanilla-toasted hazelnuts, hydroponic watercress, champagne-balsamic reduction* - 12

Salade Lyonnaise 🌿 *Baby spinach and frisee, Bryant Family Farms poached egg, haricot verts, crostini, bacon lardon, warm bacon Dijonaise* - 13

LES PLATS

Truite 🌿 *Rushing Waters trout, salad of amaranth, shallot, lemon & fine herbs, caper-anchovy brown butter sauce, brandy-caramelized apples, red vein sorrel* - 27

Saumon 🌿 *Faroe Island salmon, asparagus, maitake mushroom and melted leeks, ginger-marsala broth, fingerling potato chips, chervil* - 28

Poulet Rôti Forestière 🌿 *Naturally-raised Amish chicken, wild mushroom ragoût, onion frites* - 27

Côte de Porc 🌿 *Heritage Farms Berkshire pork chop, caramelized cauliflower polenta, fresh English peas and tendrils, ramp vinaigrette, pickled peppadew peppers* - 29

Steak Frites 🌿 *Sustainably-raised beef, Bordelaise sauce, maître d'hôtel butter, pommes frites*
Meyer Natural Hanger Steak - 29 *Painted Hills Natural Filet Mignon* - 38

Ratatouille Gratin 🌿 *Zucchini, yellow squash, eggplant, Comté, farmer's cheese, house made crozets*
slow roasted tomato Albufera sauce, pickled carrot, micro arugula - 26

LES SANDWICHES

Bistro Burger 🌿 *Meyer Natural beef, shallot marmalade & St. André cheese, oignon frites* - 15

Croque Monsieur 🌿 *French ham & Gruyère cheese, pommes frites* - 13

Croque Madame 🌿 *French ham, Gruyère cheese & Bryant Family Farms egg, pommes frites* - 15

LES PETITES ASSIETTES

Haricots Verts - *Green beans, shallots* - 6

Add wild mushroom ragoût and onion frites - 9

Champignons - *Sautéed woodland mushrooms, garlic & parsley* - 7

Épinards - *Baby spinach, elephant garlic chips* - 6

Gratin de Macaroni - *Macaroni, Gruyère & Emmental cheese* - 9

Polenta de Chou-fluer - *caramelized cauliflower polenta* - 7

Pommes Frites - 5

Oignon Frites - 5

Executive Chef - Luke Creagan

Consuming raw or undercooked meats, eggs, poultry or seafood increase your risk of contracting a foodborne illness.

A service charge of 20% may be added to parties of 6 or more.

No substitutions please.