

petits

- EGG 5**
steak sauce, bottarga
- ANCHOVY FRITES 7**
- RADISHES 4**
butter, black olive salt
- SOCCA BREAD 4**
- JARDINIÈRE 3**

la mer

- SMOKED SARDINES 7**
dulse butter, rye toasts
- PRAWNS 12**
aioli, "têtes frites"
- CHILLED LOBSTER 17**
béarnaise sabayon
- RAW SCALLOPS 11**
beet, horseradish
- OYSTERS (daily selection) 3**

1er

- SOUP "EN CROÛTE" 12**
lentils, root vegetables & gruyère crust
- ROASTED CARROT & CITRUS SALAD 11**
coconut, pistachio & yogurt vinaigrette
- "FRENCHIE" 12**
little gem lettuce, shaker blue cheese
bacon & french dressing
- WINTER GREENS 9**
herbs, shallot & banyuls vinaigrette
- STEAK TARTARE 13**
parmesan crisp & miche
- FOIE GRAS & COUNTRY HAM TERRINE 18**
pear butter & toasted brioche
- MUSSELS EN PAPILOTE 12**
piperade, aioli & breadcrumbs
- SNAILS "MARCHAND DE VIN" 14**
house-cured bacon, mushrooms
& Falls Mill grits

steak frites

- LAMB BLADE CHOP 20**
- BAVETTE STEAK 20**
- 28 DAY DRY-AGED STEAK 36**

with house-made steak sauce
& anchovy butter

2ème

- ROASTED KING MUSHROOM 19**
fennel soubise, gremolata, sunchokes
& roasted garlic forestière
- BUCKWHEAT PAPPARDELLE 20**
oxtail ragoût, broccoli rabe & cured egg
- KABOCHA SQUASH 20**
heirloom bean stew & kaffir lime pistou
- POINT JUDITH FLOUNDER 26**
blood orange grenobloise, brioche croutons
& roasted cauliflower
- PAN-FRIED SKATE 23**
crab "dirty rice" & crab bisque
- LAMB NECK DAUBE 24**
omelette, escarole & parmesan
- ROAST DUCK BREAST "ALLARD" 24**
olive, potato & duck jus
- SALT-BAKED CHICKEN 22**
bread salad & sauce diable



- BRUSSELS SPROUTS ALMONDINE 6**
- FRENCH FRIES 6**
- CAULIFLOWER & MIXED GRAINS**
with **HARISSA 7**

