

LUNCH

:: APPETIZERS ::

OYSTERS market selection, east & west coast	3.EACH
TUNA CRUDO.....	12.
harissa-sesame sauce, cucumber radish, crispy rice	
BUTTER LETTUCE & CHIVE	7.
garlic-mustard dressing	
CHOP-CHOP SALAD	8 APP/13 MC.
romaine, avocado, red pepper, carrot, watermelon & ginger-sesame dressing	
WITH GRILLED CHICKEN.....	ADD 7.
WITH LOBSTER	ADD 9.

ASPARAGUS & FRIED EGG	13.
duck prosciutto & cracklins, mustard-egg dressing	
JIM'S MATZOH BALL SOUP	8.
CUCUMBER SOUP.....	8.
smoked salmon grissini, dill tapioca	
DB'S SMOKED SALMON	14.
crispy potato latkes, sour cream	
SPICY CRAB CAKE	16.
pickled radish, avocado, vandouvan curry sauce	

:: CHARCUTERIE DE GILLES VEROT ::

RILLETTE DE JAMBONEAU PROVENÇAL	9.
pulled ham hock with tomato, zucchini, eggplant, basil & olive oil	
FROMAGE DE TÊTE	12.
Gilles Verot's award winning chilled pig's head terrine	

SAUCISSON SEC DE LYON	8.
DB's artisanal dry sausage	
PÂTÉ CAMPAGNARD	7.
country style pâté with pork & chicken liver	

:: MAIN COURSES ::

HANDMADE TAGLIOLINI PASTA*	14.
summer squash, slow-roasted tomato, arugula pesto & taggiasca olives *vegetarian	
RED CURRY MUSSELS	10. SM/ 18. LG
spicy coconut milk, tomato & thai herbs	
SKATE AU PISTOU	19.
artichokes, tarbais beans, tomato, niçoise olive & basil broth	

CHIPOLATA SAUSAGE WITH EGG	12.
hash browns and frisée salad	
LEMON & ROSEMARY ROASTED CHICKEN BREAST	17.
ratatouille provençale & baked garlic head	
STEAK FRITES.....	26.
10 oz ribeye, peppered butter, french fries & lollo biondi	

:: LINKS :: BANGERS :: SAUCISSES :: WIENERS ::

BOUDIN BASQUE.....	13.
spicy blood & pigs head sausage, scallion mashed potatoes	
PARISIENNE	12.
small veal links, glazed carrots 'vichy'	
TUNISIENNE	14.
spicy lamb & mint merguez, lemon braised spinach & chickpeas	

ESPAGNOLE.....	12.
fresh chorizo sausage with piperade, basil oil	
VERMONT.....	14.
smoked pork & cheddar link, hash browns, red onion crème fraîche	
DBGB DOG	8.
homemade beef wiener, sautéed onion, mustard, ketchup, "299" relish & fries	

:: BURGERS ::

THE YANKEE 11.

6 oz beef patty with iceberg, tomato & vidalia onion
on a sesame bun, essex st. pickle & fries
ADD VERMONT CHEDDAR 2.
ADD CRISPY BACON 2.

THE PIGGIE 19.

6 oz beef patty topped with daisy may's bbq
pulled pork, jalapeño mayonnaise & boston
lettuce on a cheddar-cornbread bun
with mustard-vinegar slaw & fries

THE FRENCHIE 17.

6 oz beef patty with grilled pork belly,
arugula, tomato-onion compote & morbier cheese
on a peppered brioche bun with cornichon,
mustard & fries

FRENCH FRIES
POMMES MOUSSELINE

:: SIDES ::
6.

RATATOUILLE PROVENÇALE
BRAISED SPINACH & CHICKPEAS

:: PRIX FIXE ::

THREE COURSES 22.

BUTTER LETTUCE & CHIVE
garlic-mustard dressing

OR

CUCUMBER SOUP
smoked salmon grissini, dill tapioca

RED CURRY MUSSELS
spicy coconut milk, tomato & thai herbs

OR

CHIPOLATA SAUSAGE WITH EGG
hash browns and frisée salad

CHOCOLATE COFFEE CAKE
almond biscuit

OR

APRICOT-PISTACHIO SUNDAE
marshmallows, vanilla cookies
apricot coulis & whipped cream

LUNCH

:: DESSERT ::

BABA AU RHUM 9.
rum raisins, pineapple confit

COFFEE CHOCOLATE CAKE 8.
almond biscuit

GÂTEAU RUSSE AU FRAMBOISE 8.
pistachio mousse, raspberry

TARTE AU FRAISE 9.
strawberry & mascarpone, berry-ginger ice cream

:: OMELETTE NORVEGIENNE ::

BAKED ALASKA FOR TWO 17.
vanilla, raspberry & verbena ice cream, fresh meringue flambée with chartreuse

:: ICE CREAM SUNDAES ::

TWO SCOOP SUNDAES 9.

COFFEE-CARAMEL
chocolate cookie, brownies, candied pecans,
chocolate sauce & whipped cream

KRIEK BEER-CHERRY
speculoos cookie, rainbow meringue
cherries, anglaise sauce & whipped cream

APRICOT-PISTACHIO
marshmallow, vanilla cookie, caramel sauce
apricot coulis & whipped cream

ICE CREAM BY THE SCOOP 3.

vanilla, chocolate, coffee-caramel, apricot-pistachio or kriek beer-cherry served with whipped cream

:: CHEESE ::

THREE 10. | FIVE 16.

BRIE DE MEAUX
cow, ile de france, france

CYPRESS GROVE HUMBOLDT FOG
goat, mckinleyville, california

PYRÉNEES BREBIS
sheep, pyrénées-atlantique aquitaine, france

TILSITER
raw cow, vorarlberg, austria

BLEU D'Auvergne
raw cow, puy-de-dome, auvergne, france

COFFEE 3.5 :: TEA 3.5

LAGER

PENN, "KAISER PILS" GERMAN PILSNER, PA
hoppy, refreshing, crisp - 4% abv 470ML 6.

AECHT SCHLENKERLA, HELLES LAGER, DEU
hints of smoke, great, must try - 4.3% abv 470ML 8.

JEVER, PILSNER, DEU
classic german pilsner, benchmark - 4.9% abv 470ML 6.

ETTALER, DUNKEL LAGER, DEU
dark gold, roasted hazelnuts, so good - 5% abv 470ML 9.

ALE

REISSDORF, KOLSCH, DEU
gentle, soft, quenching - 4.5% abv 470ML 7.

ELYSIAN, "THE WISE" ESB, WA
well balanced hops, hint of malt - 4.9% abv 470ML 7.

ALLAGASH, WITBIER, ME
orange, spice, floral-yeasty aromas - 5% abv 470ML 8.

CAPTAIN LAWRENCE "FRESHCHESTER PALE ALE"
AMERICAN PALE ALE, NY
superb homage to sierra nevada - 5.6% abv 470ML 7.

RED

3065 ESTEZARGUES, COTES DU RHONE, SYRAH '07, RHONE
black fruit, white pepper, smooth - 13% abv 300ML 6./72.

3010 DOMAINE DES SABLONNETTES, GROLLEAU, '07, LOIRE
red cherry, spice, lovely - 12% abv 9./41.

3045 JEAN-LUC JOILLOT, PASSETOUTGRAIN '07
PINOT NOIR & GAMAY, BURGUNDY
raspberry, mineral & friendly - 12% abv 12./48.

3070 CHÂTEAU L'ESCARELLE, SYRAH ROSE BLEND,
COTEAUX VAROIS '08
bright fruit, strawberry, lovely - 12.5% abv 8./32.

WHITE

2095 CARL EHRHARD, RIESLING "RUDBERG ROTTLAND"
SPATLESE '90, RHEINGAU, DEU
apricots, resin, full palate, awesome - 10.5% abv 15./65.

2150 COUNTY LINE, PINOT NOIR ROSÉ, '08, ANDERSON VALLEY, CA
strawberry aromas, lithe, very pretty - 12% abv 10./42.

2075 DOMAINE LUNEAU-PAPIN, MUSCADET SEVRE-ET-MAINE '07
MELON DE BOUGOGNE, LOIRE
white flowers, leesy, clean - 12% abv 7./28.

2105 CHANNING DAUGHTERS "MOSAICO" '07 SAUVIGNON BLANC
BLEND, SOUTHAMPTON, NY
extracted, lush, beguiling - 12.4% abv 10./41.