



SHARED PLATES

Charcuterie	18
chefs selection of artisanal cheeses and cured meats with seasonal accompaniments	
Polenta Fondue	12
wild mushrooms, grilled artichokes, gruyere, mascarpone, aged parmesan, truffle	
Moules & Frites	14
lardon, roasted tomato, white wine, thyme, garlic confit	
Poutine	10
duck confit, local curds, bourbon spiked gravy, fried egg, pickled shallot	
Pork Rilette	12
truffled polenta, squash puree, hazelnuts, bacon jus	
Cured Tuna	15
edamame salad, bacon, St. Germain vinaigrette, Thai chili gelee, petite greens	
Mushroom Dumpling	11
wild mushroom duxelle, quinoa salad, pomegranate vanilla vinaigrette	
Tartines	12
Choice: Buratta, tomato salad, sunflower seeds, balsamic - Brie, goat cheese, lemon fig jam, pickled apple - Polenta, pork rilette, fried shallots, radish	
French Escatoun	16
braised chili dusted short rib stew, served over mascarpone polenta	

SOUPS AND SALADS

French Onion	6
gruyere, thyme, black salt	
Soup Du Jour	6
ask your server for seasonal offering	
Nicoise	9
mesclun greens, tomato, nicoise olives, egg, hericot verts, fingerling, honey lemon herb vinaigrette	
~ Add protein: Ahi 7 Chicken 5 Steak 7 Salmon 6	
Paris House Salad	8
farm vegetables, goat cheese, pomegranate vanilla vinaigrette	
Frisée Salad	12
lardons, caramelized onions, aged cheddar, poached egg, mustard tarragon vinaigrette	
Nutty Farro	10
farm greens, roasted beets, hericot verts, grilled artichoke, allium vinaigrette	

QUICHE DU JOUR

Served with Soup or Petite Salad

10



FRENCH SAVORY CRÊPE

Mona Lisa	16
chicken, wild mushroom, confit tomatoes, lardon, artichoke, spinach, thyme mornay	
Farm Stand	14
seasonal roasted vegetables, brie, goat cheese, savory tomato sauce	
Crispy Pork	16
salsa verde, goat queso fresco, caramelized shallots, shaved radish salad	
Beef Bourguignon	18
short ribs, confit mushroom and onion, gruyere, red wine demi glacé	
Dijon Seafood Crepe	18
shrimp, spinach, fresh herbs, chili Dijon cream sauce	

all sandwiches are served with choice of petite salad or frites

BETWEEN BREAD

Royale with Cheese	16	French Cuban	14
dry aged beef, spicy onion jam, truffle aioli, white cheddar mornay		dijon, gruyere, ham, pork rilette, house pickles	
Veg Out! Skinny French Girl	12	Croque Madame	12
grilled vegetables, spinach, artichokes, tomatoes, burrata, pesto and aged balsamic		country ham, gruyere, herb mornay, farm egg	
Braised Beef	16	Tour de France	14
braised short rib, baked gruyere, aioli, house pickles		pulled chicken, artichoke, slab bacon, brie, fig jam, spinach	

MAINS

Steak Frites	29
12oz hanger steak, hericot verts, blood orange coulis, chimichurri butter	
Rotisserie Hen	24
game hen, hazelnut farro risotto, seasonal vegetable, red wine demi, fried artichokes	
Cassoulet	22
warm sausage and bean stew, duck confit, herbed brioche bead crumbs	
Pasta du Jour	m/p
check with your server for today's offering	
Catch of the Day	m/p
ask your server for today's offering	

PRIX FIXE

Tuesday & Wednesday's Only

Soup or salad, appetizer, entrée and dessert Ask your server for Chef's selection

40





FRENCH SWEET CRÊPES

Blackberry Crumble	14
blackberry pie filling, hazelnut streusel	
Crème de la Crème	14
bavarian custard, bananas, crème chantilly	
Crêpe Suzette	14
blood orange cognac glaze	
Monkey & Nuts	14
nutella, bananas, figs, candied nuts	

BRUNCH

French Brunch

choice of pastry, coffee or tea, two eggs cooked your way, bacon, country potatoes

14

Steak & Eggs	16
petite hanger steak, eggs your way, country potatoes, chimichurri	
Savoury French Toast	14
maple bacon, custard French toast, apricot compote, bourbon maple syrup	
Fried Duck n Waffles	15
buttermilk braised fried duck leg, crispy waffle, spicy orange maple glaze	
Crêpe Loraine	14
ham, spinach, caramelized onions, mornay, sunny farm egg	
Smoked Salmon Crêpe	15
spinach, dill lemon cream, cucumber caper relish	

QUICHE DU JOUR

served with country potatoes and petite salad

10



KIDS MENU

Grilled Chicken with Green Bean	7
Peanut Butter and Apple Sandwich with Fresh Fruit	7
Nutella and Banana Crêpe with Whip Cream	7
4oz Cheeseburger with Fries	7

kids menu includes: soft drink, salad or cup of seasonal fruit