

FOOD MENU

LES SPÉCIALITÉS

A SIGNATURE DISH FROM OUR CHEF



CROQUE MONSIEUR

Jambon De Paris, Comté Gruyère,
Béchamel, French Bread
Served With House Salad Or Frites

17

BOARDS & BREADS



FLATBREADS

Goat Cheese, Fig, Prosciutto, Balsamic,
Chopped Pistachio.....17

Roasted Seasonal Vegetables, Tomato Confit,
Fresh Herbs, Grana Padano.....17 (V)

TARTINES

Smoked Salmon, Pickled Red Onion, Capers
Deviled Yolk.....11

Roasted Mushroom, Herbs, Goat Cheese Mousse,
Truffle Oil.....11 (V)

FRENCH PICNIC

Country Pate, Cornichons, Baguette, Saucisson
Sec, Triple Crème, Orange-Fennel Chutney.....20



WINGS

Breaded 6pcs.....13
Spicy Breaded 6pcs.....13

SMALL PLATES

SHRIMP & CRAB CEVICHE

Lime, Cucumber, Red Onion, Chives.....19

SHRIMP COCKTAIL

Served with Mezcal Cocktail Sauce.....16

THAI CHICKEN SKEWERS

Served with Peanut Sauce.....13

CHESAPEAKE CRAB CROQUETTES

Pimento Spread, Garlic Herb Oil,
Creme Fraiche.....13

HOMEMADE POTATO CHIPS

Chips, Crème Fraîche, Chives.....10

PARMESAN ROSEMARY WAFFLE FRITES

Roasted Garlic Truffle Aioli Ketchup.....10

DOS EMPANADAS

Beef and/or Chicken with Salsa Verde....11

WATERMELON GAZPACHO

Mango-Lime Salsa, Jalapeño, Tomato,
Cucumber.....8

WATERMELON SALAD

Cucumber, Slaw, Feta, Pistachio,
Honey-Lime Dressing.....9

MEDITERRANEAN THREE WAY

Hummus, Roasted Beets, Tabbouleh,
Crispy Chickpeas, Black Sesame Tahini,
Yogurt Mousse, Pita Chips.....20

BAKED BRIE EN CROUTÉ

Served with Seasonal Fruit Compote.....15

SHARABLES

GIANT SOFT PRETZEL w/MUSTARD.....13
EDAMAME.....8
HUMMUS & VEGGIE PLATTER.....10
TOMATO & CUCUMBER SALAD.....8
CAPRESE SALAD.....10
MIXED OLIVE BOWL w/MARCONA
ALMONDS.....8



COFFEE & BRUNCH COMING SOON

Consuming Raw or Undercooked Foods, increases the risk of foodborne illness

CASH IS NOT ACCEPTED