



HORS D'ŒUVRE

soup du jour.....	9
chef's featured soup of the day	
smoked salmon.....	11
relish of egg-caper-onion, cucumber crème fraiche salad	
escargots	12
burgundian escargots, confit garlic	
steak tartare	14
mustard, capers, cornichons, shallot	
melting raclette.....	12
pearl onions, fingerling potatoes, bacon	
plateau de fromages	14
chef's selection of artisanal cheeses	
chef charcuterie et plateau de fromages.....	30
chef's selection of 3 artisanal cheeses and 3 charcuterie	
tableau de charcuterie	
house-crafted charcuterie from 100% Connecticut raised Berkshire hogs. You may select one or more of our choices listed on the blackboard. \$7 for 1, \$12 for 2, \$18 for 3, \$24 for 4	

COQUILLAGES ET CRUSTACÉS

oysters	14
half dozen, mignonette and aioli	
le plateau de fruits de mer	20/38
lobster salad, oysters, shrimp	
shrimp cocktail	15
cocktail sauce, lemon	

SALADES

salade maison	9
breakfast radishes, fennel, mustard vinaigrette	
salade lyonnaise	12
frisée, sherry mustard vinaigrette, 142° egg, house crafted bacon lardons	
spinach salad	11
wild mushroom croutons, pickled shallots, goat cheese	
asparagus	12
iberico ham, radishes, arugula	

PLATS PRINCIPAUX

trout amandine	22
potatoes, capers, almonds, brown butter, green beans, oven dried tomatoes	
free range boneless chicken	23
pommes puree, ratatouille	
seared scallops	25
curry soubise, peas and carrots, house cured pancetta	
steak frites	27
ny strip, duck fat pommes frites, roasted shallots, aioli	
shortrib.....	23
smoked potatoes, watercress, apple	
striped bass	24
olive tapenade, piperade, potatoes a la greque	
buckwheat crepe	18
foraged spring vegetables and mushrooms, emmenthaler cheese, arugula	
duck confit	22
lentils, swiss chard, mustard jus, fennel slaw	
"the royale with cheese" burger	16
freshly ground prime ny strip, roll, sauce francaise, cabot cheddar, frites <i>the burger is served pink or no pink</i>	

SIDE DISHES

duck fat pommes frites	7
pommes purée	7
farm vegetables	6
macaroni gratin with crispy pork.....	8

DESSERTS

profiteroles	7
vanilla ice cream, warm chocolate sauce	
peach financieriere	7
blueberry soup, pretzel tuile	
compressed melon salad	7
brown butter pound cake, buttermilk ice cream	
frozen chocolate mousse cake.....	7
caramel and hazelnut crust, malt ice cream	

Reserve a Table

All of our baguettes and burger buns are baked on premises daily by Matt and Skip using a patented method and equipment developed by Charlie van Over. Please be sure to tell your server if you would like to purchase a baguette to take home.