

DE-LUXE LUNCHES

Fruits de Mer

*TUNA TARTARE	<i>yellowfin tuna, sambal</i>	19.
PICKLED SHRIMP	<i>avocado, crispy garlic</i>	21.
*PETITE PLATEAU	<i>oysters, shrimp, tuna, ½ lobster</i>	110.
*GRAND PLATEAU	<i>oysters, shrimp, lobster, caviar, hamachi crudo</i>	250.

Bread all alone?
Mais non!
Pour a glass
Toast it up
A moment to own!



Bread Service

MAGNOL PAIN DE CAMPAGNE
butter, evoo, maldon sea salt

CAVIAR 5g amber oscietra 35.

HORS D'OEUVRES

*HAMACHI CRUDO	<i>pear, pickled fresno, mandarin orange</i>	19.
DEVEILED EGGS	<i>boquerones, salsa verde</i>	12.
WOODFIRED OYSTERS	<i>seasonal butter</i>	26.
GULF CRAB HUSHPUPIES	<i>cane syrup butter</i>	14.
CRISPY OCTOPUS	<i>red curry, peanuts</i>	33.

SALAD & SOUPS

ONION SOUP GRATINEE	<i>mahon, sourdough</i>	14.
TUNA SALAD	<i>local greens, grapefruit, avocado, serrano</i>	34.
SALAD MAISON	<i>bibb, pistachio, pecorino</i>	13.
CLASSIC CAESAR SALAD	<i>à la minute</i>	13.
CHICKEN AND SAUSAGE GUMBO	<i>white rice and saltines</i>	15.
ENDIVE SALAD	<i>herbed crème fraîche, apple, grape, honey vinaigrette, pecan</i>	16.
HEIRLOOM TOMATO	<i>cane vinaigrette, pickled ramps, burrata</i>	19.



Today is our day,
our salad days, as
they say

LES PLATES

BUTTER BURGERS (2)	<i>3oz burgers, American cheese, caramelized onions</i>	19.
SIMPLE FISH OF THE MOMENT	<i>maple miso, lime</i>	35.
SCHNITZEL	<i>crispy thin chicken breast, watercress, aioli</i>	24.
NY STRIP STEAK	<i>chimichurri, onion rings, horseradish cream</i>	42.
FISH N' CHIPS	<i>tartar beurre blanc</i>	37.
TURKEY CLUB	<i>house roasted turkey, bacon, tomato, lettuce, mayo</i>	22.

On the hunt
for frites



SIDES

Wood Grilled Asparagus	11.
S.O.G. Crispy Eggplant	13.
Cacio e Pepe	15.

Ah, Raclette!
Do I dare?



FRITES

14.
Béarnaise or
Aioli