

# HORS D'OEUVRES

## BREAD & FAT 7

*french baguette, house-cultured butter*

## FRITES 6

*beef fat fries, garlic aioli, ketchup*

## STEAK TARTARE\* 18

*dry-aged beef, farm egg variation, wholegrain mustard*

## ESCARGOTS 18

*french snails, maître d'hôtel butter, puff pastry, charred lemon*

## OYSTERS ON THE HALF SHELL\* 24

*east & west coast oysters, seasonal mignonette, 1/2 doz*

## SHRIMP COCKTAIL 19

*oishii shrimp, michelada cocktail, dijonnaise*

## SOUPE

### CLASSIC FRENCH ONION 15

*veal stock, gruyere, emmental, crostini*



### SOUP DU JOUR 9 / 13

*rotating, seasonal preparation*

## SALADE

*{add cornish hen +10, oishii shrimp +12 or flatiron steak\* +18}*

### RIVIERA 14

*verjus vinaigrette, haricots verts, oil-cured olive, fingerling potato, soft-boiled egg*

### FRISÉE AUX LARDONS 16

*bacon, champagne vinaigrette, 1-hour egg, gaufrette potato  
{add 3-piece fried oyster +10}*

### GRILLED CUCUMBER 15

*grilled persian cucumber, farro, honey yogurt, ravigote, english peas, mint*

### DUCK HAM & KALE 16

*house-cured duck ham, baby kale, pickled green strawberry, orange-ginger vinaigrette, sunflower seed*

### BIBB 13

*ossau-iraty, chive, creamy dijon vinaigrette*

## SANDWICHES

*{add beef fat fries or baby greens +6}*

### BISTRO BURGER\* 17

*brioche, steak, butter, dijonnaise, red onion relish, gruyere, vargo bros pickle*

### BÁNH MÌ CLUB 18

*challah, 'nduja, boudin blanc, bacon, pickled vegetables, duke's mayo*

### CROQUE MADAME 19

*baguette, mornay, smoked ham, sunny side up egg*

### LE RACHEL 20

*seeded rye, house pastrami, ukrainian dressing, powerkraut, jarlsberg*

### MUSHROOM MELT 22

*1979 multigrain, fried maitake, emmental, garlic aioli, caramelized onion*

### JAMBON BEURRE 17

*baguette, smoked ham, house cultured butter, cornichons*

### ☞ LUNCH SPECIAL

*1/2 sandwich (croque madame, le rachel, mushroom melt or jambon beurre)*

*& baby greens 17*

*& cup of soup du jour 19*

## PLATS

### MOULES MARINIÈRES 19

*PEI mussels, maître d'hôtel butter, garlic, shallot, fine herb, white wine*

### PARISIAN GNOCCHI 34

*morel mushroom, fava beans, peas, garlic & leek confit, white wine, preserved lemon*

### STEAK FRITES\* 42

*8oz prime beeman ranch flatiron, beef fat fries, maître d'hôtel butter*

\*Due to the nature of seafood, all items are subject to availability. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing an order, please inform your server if anyone in your party has a food allergy.