

HORS D'OEUVRES

BREAD & FAT 7

french baguette, house-cultured butter

FRITES 7

beef fat fries, garlic aioli, ketchup

STEAK TARTARE* 19

dry-aged beef, farm egg variation, wholegrain mustard

ESCARGOTS 19

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 21

oishii shrimp, michelada cocktail, dijonnaise

SOUPE

CLASSIC FRENCH ONION 15

veal stock, gruyere, emmental, crostini



SOUP DU JOUR 10 / 14

rotating, seasonal preparation

SALADE

{add cornish hen +10, oishii shrimp +13 or flatiron steak* +18}

RIVIERA 15

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

BIBB 13

ossau-iraty, chive, creamy dijon vinaigrette

SANDWICHES

{add beef fat fries or baby greens +7}

BISTRO BURGER* 18

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 19

& cup of soup du jour 21

PLATS

MOULES MARINIÈRES 21

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.