



FIRST

ALL DRESSED UP OYSTERS \$24
1/2 DZ EAST COAST, APPLE-CUCUMBER
MIGNONETTE | FENNEL

UNDRESSED OYSTERS
EAST COAST \$4
WEST COAST \$4.50
COCKTAIL, MIGNONETTE, LEMON

ARTISANAL MEAT + CHEESE BOARD \$25
JAMBON DE BAYONNE, ROSETTE DE LYON
DELICE DE BOURGOGNE, DRUNKEN
GOAT CHEESE, CLASSIC ACCOUTREMENTS

MARKET SALAD \$16
CHEFS DAILY COMPOSITION (ASK SERVER)

“FRENCH ONION” FOCACCIA \$12
VEAL STOCK, GRUYÈRE, CHIVES

CRISPY POLENTA \$15
ROMESCO, MINT LABNE, MASCARPONE

SPICY CARROTS \$15
LABNE, HARISSA, SUNFLOWER SEEDS

PRIME BEEF TARTARE \$21
EGG YOLK, REMOULADE, CORNICHON
SOURDOUGH

BURRATA \$18
FIGS, TAPENADE, FOCACCIA

PETITE FRUITS DE MER \$58
6 OYSTERS, 3 JUMBO SHRIMP, 1/2 LOBSTER,
PAPRIKA AIOLI, COCKTAIL SAUCE, MIGNONETTE

LE GRANDE FRUITS DE MER \$116
12 OYSTERS, 6 JUMBO SHRIMP, 1 LOBSTER,
PAPRIKA AIOLI, COCKTAIL SAUCE, MIGNONETTE

SE@ND

CROQUE MONSIEUR - \$17.50
JAMON DE PARIS, GRUYÈRE, TRUFFLE MORNAY
(ADD EGG +\$2)

OMELETTE FLORENTINE -\$18
GRUYERE, SPINACH, MUSHROOM, TOMATO,
PETITE SALAD

AVOCADO TOAST - \$17.50
TOMATO, PICKLED SHALLOT, HARD BOILED EGG,
OLIO FRESCO

BREAKFAST CASSOULET \$28
DUCK CONFIT, GARLIC SAUSAGE, TARBAIS BEANS,
EGG, HERB BREAD CRUMB

CHALLAH FRENCH TOAST \$17
STRAWBERRY COMPOTE, NUTELLA,
CINNAMON CREME CHANTILLY

CRISPY CHICKEN SANDWICH \$20
JAMON DE PARIS, CAMEMBERT,
ORANGE MARMALADE, FRIES

BRUNCH BURGER \$24
BEEF PATTY, TAYLOR HAM, CHEESE,
EGG, RED ONION, SPECIAL SAUCE

STEAK & EGGS \$29
SKIRT STEAK, CHIMICHURRI, PERFECT EGG,
BREAKFAST POTATOES

HOUSE CURED SALMON \$21
SCALLION CREAM CHEESE, TOMATO, EGG YOLK
PICKLED RED ONION, SOURDOUGH

POUTINE \$17
THICK CUT FRIES, FOIE GRAS GRAVY,
CHEESE CURDS, EGG

MADAME BENEDICT \$23
(INCLUDES EGGS, ENGLISH MUFFIN, PETITE SALAD)
TAYLOR HAM, TABASCO HOLLANDAISE
SHORT RIB, LEMON HOLLANDAISE
DUCK CONFIT, CHIVE HOLLANDAISE
SMOKED SALMON, EVERYTHING HOLLANDAISE

SIDES

NUESKE’S BACON \$10
SAUSAGE \$5
POMME FRITES \$10
BREAKFAST POTATOES \$7



BRUNCH @CKTAILS

OVERNIGHT CELEBRITY \$15

LEMORTON CALVADOS, PASSIONFRUIT, VANILLA, LIME, SPARKLING WINE

ROSE MARIE \$15

CITADELLE GIN, ORANGE-ROSEMARY CORDIAL, VANILLA, LEMON, SPARKLING WINE

LADY ANTOINETTE \$15

BUTTERFLY PEA VODKA, PARFAIT AMOUR, PAMPLEMOUSSE, MARASCHINO, LEMON

FRAMBOISE DELIGHT \$15

MILAGRO SILVER TEQUILA, GRAND MARNIER, RASPBERRY, SAGE BITTERS, LEMON, EGG WHITE

BRUNCH IN PARIS \$15

PLANTATION WHITE RUM, RICE MILK, CINNAMON, MAPLE, CHOCOLATE BITTERS, EGG

MADAME SPECIALTIES

ESPRESSO NOUGAT MARTINI \$16

GREY GOOSE, NOUGAT SYRUP, FRESH ESPRESSO

SPICY DEMOISELLE \$16

MILAGRO SILVER TEQUILA, APEROL, STRAWBERRY, HIBISCUS, AGAVE, LEMON

SMOKED TRUFFLE OLD FASHIONED \$16

WILD TURKEY 101, OLD FASHIONED, SYRUP, BITTERS

C'EST LA VIE \$16

SKYY VODKA, ST GERMAIN, CUCUMBER, SAGE, CHARDONNAY SHRUB, SPARKLING

LA VIE EN ROSÉ \$48

(SERVES 3-4)

BROOKLYN GIN, AQUAVIT, WATERMELON, MINT, LIME, SPARKLING ROSÉ



BLOODY MARY'S

RED LIGHT DISTRICT

TITOS, TOMATO, TABASCO, LEMON

GREEN LIGHT DISTRICT

TOMATILLO, JALEPENNO, LIME, PARSLEY

GLASS- \$15 PITCHER-\$56



BUBBLES

MIMOSA

FRESH SQUEEZED OJ, SPARKLING WINE

BELLINI

WHITE PEACH, SPARKLING WINE

GLASS- \$14 PITCHER-\$52

BEER SELECTION

ALLAGASH TRIPEL \$8

Tripel ale 9 % - Maine

ALLAGASH CURIEUX \$15

Tripel Finished in Bourbon Cask 10.2 % - Maine

AVAL CIDER \$7

Apple Cider 6% - France

AVAL ROSE CIDER \$7

Apple cider 6% - France

KRONENBOURG 1664 \$7

Lager 5% - Alsace, France

KRONENBOURG 1664 BLANC \$7

Wheat beer 5% - Alsace, France

LAGUNITAS \$8

IPA 6.2 % - California

