

# FIRST

## OYSTERS \$24

EAST COAST \$4  
WEST COAST \$4.50  
ALL DRESSED UP W/ WATERMELON, CHIVE  
FINGER LIME +\$1

## 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)

## PRIME BEEF TARTARE \$21

EGG YOLK, REMOULADE, CORNICHON,  
SOURDOUGH

## BONE MARROW \$20

RED ONION GASTRIQUE, HOUSE PICKLES

## GRILLED GARLIC SHRIMP \$20

RED PEPPER COULIS, SWEET AND SOUR  
LENTILS, FRIED SHALLOTS

## SPICY CARROTS \$15

CREME FRAICHE, CAYENNE, GARLIC

## LYONNAISE SALAD \$18

FRISEE, BACON LARDON, SHERRY  
VINAIGRETTE, ROQUEFROT, CHIVES

## PETITE FRUITS DE MER \$58

6 OYSTERS, 3 JUMBO SHRIMP, 1/2 LOBSTER,  
ESPELETTE AIOLI, COCKTAIL SAUCE,  
MIGNONETTE

## LE GRANDE FRUITS DE MER \$116

12 OYSTERS, 6 JUMBO SHRIMP, 1 LOBSTER,  
ESPELETTE AIOLI, COCKTAIL SAUCE,  
MIGNONETTE

# SECOND

## CROQUE MONSIEUR \$17.50

JAMON DE PARIS, GRUYÈRE, TRUFFLE MORNAY  
(ADD EGG +\$2)

## CRISPY CHICKEN SANDWICH \$20

JAMON DE PARIS, CAMEMBERT,  
ORANGE MARMALADE, FRIES

## OMELETTE FLORENTINE \$18

GRUYERE, SPINACH, MUSHROOM, TOMATO,  
PETITE SALAD

## BRUNCH BURGER \$24

BEEF PATTY, TAYLOR HAM, CHEESE, EGG,  
RED ONION, SPECIAL SAUCE

## AVOCADO TOAST \$17.50

TOMATO, PICKLED SHALLOT, HARD BOILED EGG,  
OLIO FRESCO

## STEAK & EGGS \$29

SKIRT STRIP, CHIMICHURRI, PERFECT EGG,  
BREAKFAST POTATOES

## BREAKFAST CASSOULET \$28

DUCK CONFIT, GARLIC SAUSAGE, TARBAIS BEANS,  
EGG, HERB BREAD CRUMB

## HOUSE CURED SALMON \$21

SCALLION CREAM CHEESE, TOMATO, EGG,  
YOLK, PICKLED RED ONION, SOURDOUGH

## CHALLAH FRENCH TOAST \$17

STRAWBERRY COMPOTE, NUTELLA,  
CINNAMON CREME CHANTILLY

## 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**

**BREAKFAST SAUSAGE \$5**

**POMME FRITES \$10**

**BREAKFAST POTATOES \$7**

# BRUNCH COCKTAILS

## OVERNIGHT CELEBRITY \$15

LEMORTON CALVADOS, PASSIONFRUIT, VANILLA, LIME, SPARKLING WINE

## FRAMBOISE DELIGHT \$15

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

## ROSE MARIE \$15

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

## BRUNCH IN PARIS \$15

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

## LADY ANTOINETTE \$15

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



# MADAME SPECIALTIES

## ESPRESSO NOUGAT MARTINI \$16

GREY GOOSE, NOUGAT SYRUP, FRESH ESPRESSO

## SMOKED TRUFFLE OLD FASHIONED \$16

WILD TURKEY 101, OLD FASHIONED, SYRUP, BITTERS

## SPICY DEMOISELLE \$16

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

## C'EST LA VIE \$16

SKYY VODKA, ST. GERMAIN, CUCUMBER, SAGE SHRUB, FRENCH 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, JALEPENO, 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

TRIPLE ALE 9 %, MAINE

## KRONENBOURG 1664 \$7

LAGER 5%, ALSACE, FRANCE

## ALLAGASH CURIEUX \$15

FINISHED IN BOURBON CASK 10.2 %, MAINE

## KRONENBOURG 1664 BLANC \$7

WHEAT BEER 5%, ALSACE, FRANCE

## AVAL CIDER \$7

APPLE CIDER 6%, FRANCE

## LAGUNITAS \$8

IPA 6.2 %, CALIFORNIA

## AVAL ROSE CIDER \$7

APPLE CIDER 6%, FRANCE