

SOUPS

- Soup du Jour \$8
The Classic Onion Soup au Gratin \$10
Soup de Poisson, Rouille, Cheese, Croutons \$12

APPETIZERS

- Blue Point Oysters (6) on Ice, Classic Garnish \$16
White Anchovies, Balsamic Glaze, Grill Toast \$11
Escargots Burgundy Style \$12
Baked Onion Tart with Goat Cheese \$11
Squid Sauté, Fingerling Potato, Tomato and Andouille Sausage \$11

SALADS

- Frisee Salad, Poached Egg, Bacon, Croutons \$12
Organic Mixed Greens, Vinaigrette \$8
Celery Remoulade \$11
Endives Salad, Candied Walnut, Bleu Cheese \$12
The Classic Caesar Salad \$11
Warm Octopus Salad Nicoise \$15
(Pimento, Fingerling Potato, Capers, Olives, Sausage)
- Split Salad \$3.50

PASTA AND RISOTTO

- Parpadelle Bolognese \$21
Gluten Free Pasta wild Mushrooms \$21
Organic Chicken Liver sauté with Fettuccini and Mushrooms \$22
Risotto with Spicy Sausage and Sun Dried Tomato \$21