

TO SHARE (OR NOT)

- MEDITERRANEAN DIPS**12
Olive Tapenade, Basil Pesto
Whipped Goat Cheese, Crudités *gf, veg*
- ZUCCHINI BLOSSOM BEIGNETS** 14
Pontano Farms Zucchini Blossoms,
Boursin, Tomato Confit, Basil pesto,
Toasted Pine Nuts, Aged Balsamic *gf*
- TRUFFLE & BLUE FRIES**12
Pommes Frites, Maytag Blue Cheese,
White Truffle Essence
- BURGUNDY ESCARGOTS** 13
In Lemon Garlic Butter *gf*
- MUSSELS “MARINIÈRE”**14/22
P.E.I. Mussels,
White Wine-Garlic-Shallot Broth *gf*



FONDUE

Gruyère, Swiss & Comté Fondue,
Cornichons, Jambon de Bayonne,
Rosette de Lyon, Arugula, Toasted
Country Bread
32 per person (Minimum 2 people)

FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28
SEVEN | 38 EXTRA | 5

{ see selections on back }

- SMOKED SALMON**.....24
Red Onion, Capers, Egg,
Sour Cream, Toasted Brioche
- SEARED TUNA CRUDO**..... 22
Avocado, Charred Scallions,
Confit Peppers, Opal Basil,
Lemon Aioli, Fingerling Chips
- SALMON TARTARE**16
Smoked & Fresh Salmon, Cilantro
Avocado Mousse, Grapefruit, Ginger
Oil, Pickled Shitake, Lemon Aioli,
Potato Crisps *gf*
- STEAK TARTARE** 16/28
Hand Cut Tenderloin Mixed With
Traditional Condiments *gf*

PLANT BASED

- CARROTS & CHICKPEAS**15
Cara Cara Orange,
Currants, Dates, Cilantro, Mint,
Almonds, Honey,
Ras-Al-Hanout, Vinaigrette *gf, v*
- VEGAN VEGETABLE PLATE** 24
Market Selection, Ratatouille,
Lentil Salad, Grilled Portobello,
Tempura Zucchini Blossom *v*
- VEGAN BURGER**.....16
Beyond Burger Patty, Lettuce,
Tomato, Onion, Kaiser Roll *v*
Add Vegan Cheddar Cheese 2
- LE PUY LENTILS**13
Shaved Garden Vegetables, Fresh
Herbs, Fingerling Chips,Whole Grain,
Mustard Vinaigrette *gf, v*
- RATATOUILLE** 9



BISTRO PLATES

VEGETARIAN

- ROASTED BEETS**15
Whipped Goat Cheese, Cara Cara
Orange, Endive & Arugula,
Toasted Almonds, Honey &
Tarragon Vinaigrette *gf, veg*
- ARUGULA & PARMESAN**.....14
Local Baby Heirloom Tomatoes,
Parmesan-Reggiano, Lemonette
Dressing *gf, veg*
- CAULIFLOWER & BROCCOLINI**..15
Capers, Espelette Pepper, Tomato
Gremolata, Roasted Garlic & Basil
Aioli Parmesan Reggiano *veg*
- TRUFFLE MAC & CHEESE**14
Ditalini Pasta, Gruyère, Béchamel,
White Truffle Oil *veg*



- ONION SOUP GRATINEE**11
With Gruyère Cheese
- CAULIFLOWER RISOTTO** 16
Baby Spinach, Lemon, Grilled
Broccolini, Crispy Capers, Ciabatta
Croutons, Shaved Parmesan-Reggiano
- ROASTED BRUSSELS SPROUTS**. 16
Anjou Pear, Shaved Comté,
Poached Farm Egg, Fingerling Chips,
Applewood Smoked Bacon
Vinaigrette



- RAVIOLI DE LAPIN** 17
Braised Rabbit Ravioli, Herbes de
Provence, Boursin, Parsnip,
Dijon Vin Blanc



- DUCK CONFIT**24
Frisée & Arugula, Caramelized Pears,
Dried Cranberries, Toasted Pecans,
Maytag Blue, Honey Tarragon
Vinaigrette



- GRILLED CHICKEN PAILLARD**...26
Lightly Pounded Marinated Chicken
Breast, Arugula, Local Baby Heirloom
Tomatoes, Fennel, Parmesan-Reggiano



- CROQUE-MONSIEUR** 12
Tambovsky Smoked Ham,
Caved Aged Gruyère, Béchamel
Add Fried Egg 2
- BLACK TRUFFLE CROQUE**.....35
Tambovsky Smoked Ham,
Caved Aged Gruyère, Béchamel,
Shaved Black Truffle
Add Fried Egg 2

SIDES

- POMMES FRITES**7/12
- GARLIC HARICOT VERTS**..... 8
- SAUTÉED ASPARAGUS** 10
- MASHED POTATO** 8



- HAMBURGER**.....13
Chuck-Brisket-Short Rib Blend,
Romaine Lettuce, Tomato, Onion,
Brioche Bun
Add Cheese 2
(Cheddar, Brie, Gruyère, Blue)
- RACLETTE BURGER**.....19
Chuck-Brisket-Short Rib Blend,
Raclette Cheese, Smoked Bacon, Apple
Compote, Baby Arugula, Brioche Bun
- ROSSINI BURGER**..... 29
Chuck-Brisket-Short Rib Blend,
Foie Gras, Roasted Mushrooms,
Black Truffle Jus, Brioche Bun
- RIS DE VEAU**20
Roasted Veal Sweetbreads, Butternut
Squash, Forest Mushrooms, Lardons,
Caramelized Pears, Watercress,
Roasted Bone Marrow Bordelaise
- STEAK FRITES**..... 38
Char-Grilled 10oz Creekstone Farms
Center Cut NY Strip, Maître D’ Butter
Pommes Frites *gf*
- FILET AU POIVRE** 42
Pepper Crusted Beef Tenderloin,
Black Pepper Brandy Sauce,
Pommes Frites

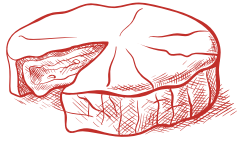
**gf* Gluten Free *veg* Vegetarian *v* Vegan

18% Gratuity will be added for parties of 7 or more. * Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses

FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28

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Fromage

PRÉFÉRÉ | COW | SEMI SOFT
Roblochon-like, Creamy,
Washed Rind, Intense

MORBIER | COW | SEMI SOFT
Pressed with Ash Line,
Mild, Sweet

BRIE | COW | SOFT
Mild, Double-Cream, Supple

RACLETTE DE SAVOIE
COW | SEMI HARD
Pressed Raw Milk,
Fruity, Pungent

TETE DE MOINE
COW | SEMI HARD
Aged 6 mo., Sweet, Fruity,
Intense, (Switzerland)

COMTÉ ST. ANTOINE
COW | SEMI HARD
Cave Aged 14 mo., Pressed Raw
Milk, Robust Nutty Flavor

GRUYÈRE | COW | HARD
Aged 6 mo., Earthy, Nutty,
Intense, Switzerland

MANCHEGO D.O.P.
SHEEP | HARD
Aged 6 mo., Raw Milk, Semi
Cured, Tangy (Spain)

ROQUEFORT
SHEEP | SOFT | BLUE
Raw Milk, Cave Aged,
Creamy, Sharp

LE CHEVROT
GOAT | SEMI DRY
Crumbly, Cave Aged, Dense,
Mushroomy, Piquant

Charcuterie

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Semi-Hard Saucisson

CHORIZO
Spicy, Smoked
Paprika Sausage (Spain)

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

DUCK “HAM”
Smoked Duck Breast

SALCHICHÓN IBÉRICO
Dry Cured

BEER

KRONENBOURG
France (Draft 500ml). 8

KRONENBOURG BLANC
France 7.5

TUCHER HELLES
HEFE WEIZEN Germany . . . 7.5

BECK’S PREMIER Germany . 7.5

STELLA ARTOIS Belgium . . 7.5

BUD LIGHT St. Louis, MO. . . . 7

MICHELOB ULTRA
St. Louis, MO. 7

FUNKY BUDDHA
‘HOP GUN’ IPA
Oakland Park, FL 7.5

ST PAULI GIRL
Non-Alcoholic, Germany 6.5

SPECIALTY COCKTAILS

LONDON CALLING 12
Pimms, Ginger Beer, Simple Syrup,
Lemon Juice, Muddled Cucumber &
Orange

PISTACHE MOSCOW MULE . 13
Tito’s Handmade Vodka,
Ginger Beer, Lime, Fresh Basil

FRENCH 75 14
Hendrick’s Gin, Sparkling, Lemon
Juice, Simple Syrup

LAVENDER MARTINI 13
Tito’s Vodka, Dry Vermouth, Lime
Juice, Lavender Syrup

TRES AMIGAS 14
Patron Silver, St. Germain, Lime
Juice, Splash of Soda

PISTACHE SPRITZER 14
Lillet Rose, Sparkling

BLOOD ORANGE
MANHATTAN 15
Knob Creek Whiskey,
Dolin Sweet Vermouth,
Organic Blood Orange Shrub

FRENCH PEAR MARTINI . . . 15
Grey Goose Le Poire,
St. Germain, Sparkling

VANILLA RIVIERA BEAN . . . 15
Grey Goose Vanille, Patron XO,
Godiva Chocolate Dark

WINES BY THE GLASS

Bubbly

CHAMPAGNE 22
Pommery, Royal Brut, Reims, NV

CHAMPAGNE 28
Veuve Cliquot, Brut NV, Reims

SPARKLING 10
Blanc De Blancs, François Montand

SPARKLING 16
Rosé, Gérard Bertrand,
Crémant de Limoux ‘16

White & Rose

SAUVIGNON BLANC 10
Bordeaux Blanc, Franc Beauséjour,
France ‘17

SAUVIGNON BLANC 12
Sonoma Fumé Blanc, Ferrari Carano,
California ‘17

SAUVIGNON BLANC 16
Sancerre, Domaine de la Villaudière,
Reverdy ‘17

CHARDONNAY 10
Bouchard & Fils, ‘17

CHARDONNAY 14.5
Chalk Hill, Sonoma Coast ‘17

CHARDONNAY
Pouilly Fuissé, Domaine Gonon ‘17 . . . 18.5

CHARDONNAY 19
Domaine Chavy Chouet, Bourgogne ‘17

PINOT GRIGIO 10
Zonin, Italy ‘17

RIESLING 16
Trimbach, Alsace ‘16

CHENIN BLANC 11
Vouvray, Château de Valmer,
Loire Valley ‘16

ROSÉ 10
Côtes de Provence France,
Rue de St. Tropez, 83 ‘18

ROSÉ 16
La Chapelle Gordonne,
Côtes de Provence ‘17

Red

BORDEAUX BLEND 11
Mission St. Vincent Réserve ‘15

BORDEAUX BLEND 17.5
Château de Viaud,
Lalande de Pomerol ‘14

CABERNET SAUVIGNON 12.5
Picket Fence, Alexander Valley, CA. ‘15

CABERNET SAUVIGNON 14
Joel Gott, California ‘15

MERLOT 10
Drum Heller, Columbia Valley ‘15

MALBEC 12
Petit Jammes, Cahors ‘17

PINOT NOIR 13
Ron Rubin, Russian River Valley, CA ‘16

PINOT NOIR 14
Bourgogne, Louis Latour ‘17

GRENACHE/SYRAH 11
Côtes-du-Rhône,
Domaine La Grangette ‘15