



## SNACKS & SMALL PLATES

Real Nice Bread 5  
*Rodolphe le Meunier's butter*

Croissant 5  
*real nice butter and jam*



Belgian Waffle 8  
*maple syrup and butter*



Deviled Eggs, Olives, and Pickles 10

Potato Pave 12  
*whipped ranch*

Chicken Liver Mousse 15  
*pomegranate molasses, grilled sourdough*

Country Pâté 16  
*pork, walnuts, figs, bacon*

Salad of Spring Vegetables 12  
*banyuls vinaigrette, french feta, and everything spice*

Escargots 15  
*cafe de paris butter and brioche*

Scallop Crudo\* 15  
*raw scallop with strawberry, sesame aioli, salsa seca*

## CHEESE

24 Month Comte (cow) FR / *pickled walnuts* 8

Ossau Iraty (sheep) FR / *fig jam* 8

Walden (cow) TN / *honeycomb* 8

Piper's Pyramid (goat) IN / *cara cara marmalade* 8

## ENTREE

Waffle Sandwich 14  
*bacon, comte, sunny egg, maple syrup, salad*

Omelette 18  
*smoked salmon, 'lil moursin', parmesan, fries and salad*

Quiche Loraine 16  
*caramelized onions, comte, bacon, a few fries and a salad*

Boudin Blanc 20  
*housemade pork and chicken sausage with aligot potatoes, date jus*

Croque Madame Croissant 16  
*black forest ham, raclette, sunny egg, salad*

Egg Salad Sandwich 16  
*Bandit pain de mie (nice white bread), avocado, pickled peppers, fries*

Tuna Salad Sandwich 18  
*housemade tuna confit with marinated vegetables on sourdough*

Le Cheeseburger 21  
*Bear Creek dry aged beef, raclette, crispy leeks, cognac sauce, fries*

Chicken Schnitzel 20  
*hot honey butter, brioche, pickled radish*

Steak Au Poivre\* 35  
*8oz Prime NY strip with fries and peppercorn sauce*

## DESSERTS

Chocolate Mousse 12

Genepy Ice Cream Sundae / *magic shell and a cherry on top* 12

Sorbet / *strawberry hibiscus* 12

\*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. One check or separate equal payments for parties of 6 or more.

C O C K T A I L S



**Vermouth Highball** *Berto Bianco, caraway cordial, bubs*..... **10**  
**Aperol Spritz** *classically made classic*..... **12**  
**La Fete 75** *french 75 made with house limoncello* ..... **12**  
**Mimosa** *blood orange san pellegrino, bubbles* ..... **12**  
**Bloody Mary** *Grey Goose, house bloody mix, olives* ..... **12**  
**Irish Coffee** *(hot or iced) irish whiskey, old fashioned syrup, cinnamon*..... **16**  
**Espresso Martini** *Revanche cognac, house spro mix* ..... **16**

B E E R / C I D E R

**Kronenburg 1664** france *pale lager*..... **7**  
**Yazoo ‘Dos Perros’** tennessee *brown ale*..... **5**  
**Blackberry Farm ‘Saison’** tennessee *belgian ale* ..... **6**  
**Westbrook** south carolina *ipa* ..... **6**  
**Tucher Lager** germany *helles lager*..... (16 oz) **7**  
**Anderson Valley ‘Barney Flats’** california *oat stout* ..... **6**  
**Isastegi Basque Cider** spain ..... (320ml) **8**  
**E. Dupont Brut Cider** france ..... (375ml) **15**

N O N - A L C O H O L I C

**Weingut Leitz** NV, ‘Eins Zwei Zero’ N/A *riesling*..... **12**  
**San Pellegrino Sparkling Blood Orange** italy..... **6**  
**Better Kombucha** alabama..... **5**  
**Phony Negroni** new york ..... **10**  
**Grüvi Juicy IPA** colorado ..... **6**

C O F F E E B Y D O M E S T I Q U E

**Espresso** ..... **3**  
**Cappuccino** ..... **3.5**  
**Americano**..... **3**

H O T T E A B Y R I S H I

**Earl Grey / Jade Green / Turmeric Ginger / English Breakfast** ..... **3.5**

v i n s

B U B B L E S

**André & Michel Quenard** NV Brut, Cremant de Savoie *jacquère* ..... **14 / 64**  
**G.H. Mumm** NV Champagne, Grand Cordon *pinot noir, chardonnay+*..... **18 / 72**  
**Dom Pierre Richard** NV Brut, Cremant de Jura *chardonnay* ..... **56**  
**Gaston Chiquet** NV Champagne ‘Cuvée de Réserve’ *meunier, chardonnay+*..... **120**  
**Pepe Raventós** 2018 ‘Mas Del Serral’ Conca del Riu Anoia *xarello+* ..... **280**

W H I T E

**Les Rocailles** Savoie *jacquere*..... **12 / 48**  
**Christophe Monget** 2020 Coteaux du Giennois *sauvignon blanc*..... **12 / 48**  
**Cristom** 2021 Eola-Amity Hills, Willamette Valley *chardonnay* ..... **17 / 68**  
**Château D’Epire** 2020 ‘Cuvée Spéciale’ Savennières *chenin blanc* ..... **66**  
**Domaine Vacheron** 2020 ‘Les Romains’ Sancerre Blanc *sauvignon blanc* ..... **185**  
**Pattes Loup** 2020 ‘Vent d’ Ange’ Bourgogne Chablis *chardonnay* ..... **85**  
**Albert Boxler** 2019 Reserve *gewurztraminer*..... **50**  
**Matthiasson** 2016 Napa Valley *vermentino* ..... **60**  
**Tissot** 2019 ‘Rose Massale’ Arbois *chardonnay* ..... **110**

S K I N C O N T A C T / R O S E / O R A N G E

**Dom Gassier** 2022 Rosé, Costières de Nîmes *grenache*..... **11 / 44**  
**Field Recordings** 2023 Orange, Central Coast California *chenin blanc+* ..... **12 / 44**  
**Sons of Wine (orange)** 2020 ‘GW Inspiration’ Alsace *gewurztraminer+* ..... **60**  
**Dom Ott (rose)** 2022 ‘By.Ott’ Côtes de Provence *grenache, cinsault, syrah+*..... **60**

R E D

**Stephane Aviron** 2021 Chénas, Cru Beaujolais *gamay* ..... **14 / 56**  
**Brave Cellars** 2017 “Less Traveled” Willamette Valley *pinot noir* ..... **14 / 56**  
**Franck Balthazar** 2021 Côtes-du-Rhône *grenache, syrah* ..... **14 / 56**  
**Château Beausejour** 2020 ‘Empreintes’ VDF Bordeaux *merlot, cab franc* ..... **16 / 64**  
**Alex Foillard** 2021 Brouilly Cru Beaujolais *gamay* ..... **78**  
**Remoissenet** 2018 Bourgogne Rouge *pinot noir* ..... **88**  
**Nicolas Réau** 2020 ‘Pompois’ Anjou Rouge *cabernet franc* ..... **58**  
**Hubert & Christian** 2018 ‘Les Vins Pirouettes’ Vin D’Alsace *pinot noir* ..... **60**  
**Château Mongravey** 2020 Margaux *cab, merlot, cab franc* ..... **87**