



SOUPS cup 5 bowl 10

Beet Soup — Vegan
with Ginger, Parsnips, Garlic, Onions

Vichysoisse — Served Chilled
Creamy Leek & Potato Soup

CANAPES a trio of baguette toasts, perfect for sharing

Basque
Sundried Tomato Marinade, Chevre 8

Smoked Trout
Cream Cheese, Chives 8

Alsace
Jambon de Paris Ham, Emmenthal, Vinaigrette 9

Poulet
Chicken, Mustard, Mayonnaise, Tarragon, Cornichon 9

Bruschetta — Vegan
Tomato + Shallot Jam, Basil 7

SMALL PLATES

Three / Five Exceptional Cheeses 16 / 19

Warm Olives 6

Henry’s Roasted Oyster Mushrooms w/ an egg yolk 11

Shaved Carrot Salad 9

Dream Dates 13

Rillettes of Duck 12

SANDWICHES with tossed side salad 12

Nick’s Nouveau Tarragon Chicken Salad

Greens with Smoked Trout Spread, Capers, Red Onion, Tomato

Jambon de Paris (Ham + Cheddar Cheese)

OMELETTES with 3 eggs fresh from Featherbrook Farm

Fine Herbs + Cheese
choose Brie, Comté, or Chevre 11 Try it with Muscadet

Country Omelette
Tomato, Pancetta, Basil, Shallots, Comté 14

Vegetarienne
with Chevre, Mushrooms, Spinach, Parsley 12

Le Charles
Ham + Comté Cheese 13

SHAKSHUKA

Classic Shakshuka
Hearty Tomato Mixture simmered with Onions, Peppers, and Spices d’Afrique with Fresh Goat Cheese, Eggs, Baguette 12 / 7

Vegan Shakshuka 11 / 6

Shakshuka Robuste
with French Garlic Sausage 14 / 8
Try it with Crémant de Alsace

SAVORY CREPES served with tossed side salad

Femme Fatale
Chicken, Kale, Garlic Aioli, Shaved Parmesan 14
Try it with Chardonnay or Côtes du Rhône

Provence
Brie, Asparagus Oyster Mushrooms, Spinach, Lemon Aioli 13

Lyonnaise
Sausage, Oyster Mushrooms, Raclette Bechamel Sauce 13

Latin
Shredded Duck, Tomato Salsa, Avocado, Comté, Sour Cream 15 Try it with Côtes du Rhône or Chardonnay

North Atlantic
Smoked Salmon, Red Onion, Tomato, Capers, Horseradish Crème Fraiche 14

Eggy in the Middle
Comté, Jambon de Paris Ham, Fried Egg, Parsley 14

Great Eggspectations
Cheddar, Tomato, Kale, Lemon Aioli, Eggs 12

SWEET CREPES

Nutella Chocolat
8 / Try it with Byrrh or Maurin Quinquina

Normandie
Camembert, Cabernet Wine Jelly, Orange Sauce 12
Try it with Muscadet

Les Pommes
Cinnamon Apples, Crème de Marron, Vanilla Ice Cream 11

Bellé-Hélène
Poached Pear, Vanilla Ice Cream, Chocolate Sauce 12

Chocolat et Framboise
Ganache, Raspberry Puree 10

Cassonade
Butter, Brown Sugar, Your Choice of Seasonal Fruit 8

Crème de Citron
Housemade Lemon Curd 9

Additions
Strawberries 2 / Bananas 2 / Marcona Almonds 2
Ice Cream 2 / Whipped Cream 1

DESSERTS A LA CARTE

French Affogato
Vanilla Ice Cream with “Espresso,” Amer, Crepe Cookie 10

Crème Brûlée 10

Nutella Frozen Shake 6

Boozy Nutella Frozen Shake
with Royal Combier Orange Brandy Liqueur and Yellow Chartreuse Whipped Cream 13

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.