



Appetizers

CREOLE CRAB CAKE **\$17**

A golden, pan-seared crab cake seasoned with Creole spices, served with a remoulade sauce, a bayou staple.

ESCARGOT **\$16**

Tender Burgundy snails baked in garlic-herb butter, with a puff pastry top for dipping, a decadent french classic

BAKED BRIE **\$17**

Warm, creamy Brie baked until molten, served with fig preserves, Roasted garlic and toasted baguette.

BONE MARROW PLATTER* **\$18**

Roasted bone marrow whipped with duck fat served with toasted baguette, fresh herbs, an indulgent French bistro classic.

BISTRO FLAT BREADS **\$17**

-FIG, PROSCIUTTO, & GORGONZOLA

-HOT HONEY ROASTED VEGETABLE

Hand-stretched flatbreads topped with seasonal ingredients, melted cheeses, & fresh herbs, baked crisp for a shareable café favorite.

***GLUTEN FREE CRUST AVAILABLE ADD \$5**

CHARCUTERIE PLATTER **\$26**

A curated board of cured meats, artisan cheeses, seasonal fruit, olives, cornichons, & toasted baguette, arranged for sharing & perfect with an afternoon glass of wine.

TOMATO & MOZZARELLA **\$16**

Ripe tomatoes layered with fresh mozzarella, basil pesto, & olive oil for a bright, classic combination.

Entree

WILD MUSHROOM PASTA **\$28**

Fresh pasta tossed in a brandy cream sauce with wild mushrooms, Heirloom Carrots, Squash & fresh Herbs

ADD-SALMON*, TUNA*, SHRIMP*, CHICKEN* \$6
STEAK* \$8

STEAK FRITES **\$35**

8oz Grilled Strip steak seasoned with herbs & served with a generous side of golden frites, & roasted veggies, finished with a classic peppercorn sauce.

FRENCHED LAMB* **\$40**

Frenched lamb chops seasoned with herbs and seared to a golden crust, served with a rich chimichurri sauce Pommes fondant & seasonal veggies for a fun South American twist.

CHICKEN OSCAR **\$30**

Panko breaded chicken topped with tender crab & rich béarnaise sauce served with side of seasonal veggies and rice for a classic, French-inspired entrée.

BLACKENED SALMON **\$34**

DINNER *

Pan seared blackened salmon topped with shrimp, & a creole cream sauce. Served with rice & your choice seasonal veggies or tomato tarte tatin.

RED SNAPPER PLATE* **\$40**

A whole red snapper salt cured with citrus & pan-fried, served with fresh Mediterranean salad, topped with a meuniere sauce.

CURRIED SCALLOP & **\$36**

LOBSTER RAGU *

Seared scallops and tender lobster simmered in a fragrant curry-infused cream sauce, over a puff pastry for a rich, French-meets-Thai ragu.

CHICKEN BALLOTINE **\$27**

A delicately rolled chicken, filled with a rich pate of chicken, toasted walnuts, figs, and brie. Roasted to perfection and finished with a silky jus crafted from its own pan drippings, served alongside seasonal vegetables

-WE USE A SHARED FRYER- GLUTEN FREE DOES NOT DENOTE CELIAC SAFE

* CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, THESE ITEMS ARE COOKED TO CONSUMER SPECIFICATIONS.

-SPLIT CHECKS ARE AVAILABLE UPON REQUEST

-18% GRATUITY ADDED TO ALL PARTIES 6+**