

# LUNCH SELECTIONS

## DEBUT

**Deviled Egg Trio** \* GF  
Daily Selections 8

**Crispy Calamari**  
Smoked Pepper Aioli, Sweet Soy, Flash-Fried  
Vegetables, Scallions 12

**Escargot**  
Garlic Herb Butter, Crostini 9

**Steak Tartare**\* GF  
Ravigote Sauce, Quail Egg, Toasted Pumpernickel,  
Brioche 14

**Blue Cheese Chips** GF V  
House-Made Potato Chips, Blue Cheese  
Dressing, Blue Cheese Crumbles 8/11

## SOUP

**Creamy French Onion Soup**  
Gruyère, Provolone, Croutons 7/9

**Smoked Tomato Soup** GF V  
Crème Fraîche, Chives 6/8

## SALAD

**Aixoise** petite/full  
Choice of Chicken or Calamari  
Romaine, Cabbage, Peppers, Carrots, Scallions,  
Pickled Ginger, Sesame Seeds, Peanuts, Wontons,  
Peanut Lime Vinaigrette 9/14

**Salade Niçoise** GF  
Grilled Tuna, Mixed Greens, Hard Boiled Eggs,  
Haricot Verts, Niçoise Olives, Fingerling Potatoes,  
Heirloom Tomatoes, Garlic Vinaigrette 10/14

**Calamari**  
Bacon's Farm Kale, Mixed Greens, Baby Heirloom  
Tomatoes, Shaved Parmigiano-Reggiano, Red  
Onions, Lemon Dressing 9/14

**Candy Beet** V  
Roasted Candy Stripe Beets, Bacon's Farm Kale,  
Champagne Vinaigrette, Crispy Goat Cheese  
Medallion 8/12

**Spinach** GFV  
Baby Spinach, Anjou Pears, Danish Blue Crumbles,  
Candied Walnuts, Blue Cheese Dressing 7/10

**Green** GFV  
Baby Heirloom Tomatoes, Cucumbers,  
Red Onions, Shaved Parmigiano-Reggiano,  
Garlic Vinaigrette 6/9

**Chopped Caesar** GF  
Baby Heirloom Tomatoes, Red Onions,  
Shaved Parmigiano-Reggiano, Lemon Zest,  
Garlic Croutons 6/9

Add Chicken	4
Add Shrimp	8
Add Hanger Steak	10
Add Wild Salmon	10
Add Grilled Tuna	13

## LES FRUITS DE MER

**Oysters**\* GF  
Cucumber-Mint Mignonette, Fresh  
Lemons, House-Made Cocktail Sauce MP

**Smoked Salmon** \* GF  
Crème Fraîche, Grated Eggs, Red Onions,  
Capers, Red Peppers, Crostini 14

**Sesame Ahi Tuna Tartare**\*  
Avocado, Tôgarashi-Dusted Crispy  
Wontons, Soy Dressing 12

**Shrimp Cocktail** GF  
House-Made Cocktail Sauce, Grilled  
Lemon 15

## LES FRUITS DE MER

**Fish Sandwich**  
Breaded in Corn Flour and Flash-Fried,  
Hoby's Chow Chow, Chipotle Aioli,  
Cilantro, Toasted French Roll,  
House-Made Chips 13

**Short Rib Grilled Cheese**  
Jalapenos, Tomato Pepper Marmalade,  
Brioche, Green Salad 14

**Grilled Chicken**  
Grilled Chicken, Provolone, Gruyère,  
Tomatoes, Bacon's Farm Lettuce, Garlic  
Confit Aioli, Toasted French Roll,  
House-Made Chips 12

**Roasted Portabella and Tomato**  
Roasted Red Peppers, Tomatoes,  
Arugula, Feta Cheese, Garlic Herb Aioli,  
Toasted Ciabatta, Green Salad 11

## X Burger

Prime Beef, Cheddar, Pickles, Bacon's Farm Lettuce, Pickled Onions,  
Chipotle Aioli, Herbed French Fries 16

## PRINCIPAL

**Steak Frites Au Poivre** GF  
Peppercorn Crusted Onglet, Haricot Verts,  
Brandy Shallot Cream Sauce,  
Herbed French Fries 17

**Mussels Frites**  
White Wine, Garlic, Shallots, Thyme, Grilled  
Paesano, Saffron Aioli,  
Herbed French Fries 19

**Tuna Niçoise** GF  
Grilled Tuna Loin, Whipped Potatoes,  
Lemon Beurre Blanc, Hard Boiled Quail Egg,  
Haricot Verts, Niçoise Olives, Tomatoes 23

**Pan Seared Crab Cake**  
Remoulade, Lemon Butter,  
Green Salad 16

## Quiche Du Jour

Please Consult Your Server for Today's Selection.  
Choice of Caesar or Mixed Green Salad 14

## PIZZA

**Margherita** V  
Fresh Mozzarella, Sliced Roma Tomatoes,  
Fresh Basil 14

**Sausage and Chèvre**  
Roasted Tomatoes and Red Peppers,  
Chèvre, Fresh Oregano, Chili Flakes 16

**Mushroom Fontina** V  
Sautéed Wild Mushrooms, Truffle Oil 16

**Smoked Salmon** \*  
Dill Crème Fraîche, Shaved Red Onions,  
Capers, Bacon's Farm Arugula, Masago,

## À LA CARTE

Anson Mills Grits

Au Gratin Potatoes

Haricot Verts

Herbed French Fries

Rainbow Carrots

Whipped Potatoes

6

\* Contains raw ingredients.

Consuming raw or undercooked foods may increase your risk of foodborne illness.