

LUNCH SELECTIONS

DEBUT

Deviled Eggs * GF

Daily Selections 10

Crispy Calamari

Smoked Pepper Aioli, Sweet Soy, Flash-Fried Vegetables, Scallions 13

Escargot

Wild Mushrooms, Creamy Garlic Herb Butter Puff Pastry 13

Steak Tartare * GF

Ravigote Sauce, Quail Egg, Toasted Brioche 14

Blue Cheese Chips GF V

House-Made Potato Chips, Blue Cheese Dressing, Blue Cheese Crumbles 9

Buffalo Mozzarella

Tomato and Basil 18

SOUP

Traditional French Onion Soup

Gruyère, Crostini 10

Soup du Jour

Ask your server for details

SALAD

Aixoise

Romaine, Cabbage, Peppers, Carrots, Pickled Ginger, Sesame Seeds, Peanuts, Wontons, Peanut Lime Vinaigrette 11

Salade Niçoise GF

Grilled Tuna, Mixed Greens, Hard Boiled Eggs, Hericots Verts, Niçoise Olives, Fingerling Potatoes, Heirloom Tomatoes, Garlic Vinaigrette 14

Spinach GFV

Baby Spinach, Apples, Goat Cheese, Candied Walnuts, Lemon Vinaigrette Dressing 11

Green GFV

Baby Heirloom Tomatoes, Cucumbers, Red Onions, Shaved Parmigiano-Reggiano, Garlic Vinaigrette 9

Traditional Caesar GF

Romaine Lettuce, Caesar Dressing, Garlic Croutons 11

Add Chicken 4
Add Shrimp 8

LES FRUITS DE MER

Smoked Salmon * GF

Crème Fraîche, Grated Eggs, Red Onion Capers, Red Peppers, Crostini 14

Mussels

Chorizo, Fennels, Leeks, White Wine, Garlic, Grilled Ciabatta 15

Shrimp Cocktail GF

House-Made Cocktail Sauce, Grilled Lemon 15

Pan Seared Crab Cake

Remoulade, Lemon Butter, Green Salad 16

SANDWICHES

Fish Sandwich

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

Short Rib Grilled Cheese

Jalapeños, Tomato Pepper Marmalade Brioche, Green Salad 14

X Burger

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

PRINCIPAL

Steak Frites Au Poivre GF

Peppercorn Crusted Onglet, Brussel Sprouts, Brandy Shallot Cream Sauce, Herbed French Fries 18

Shrimp Tagliatelle

Sauteed Shrimp, Tomato Cream Sauce, Shaved Parmigiano-Reggiano 22

Tuna Aix GF

Grilled Tuna Loin, Whipped Potatoes, Lemon Beurre Blanc, Hard Boiled Quail Egg, Haricots Verts, Niçoise Olives, Tomatoes Market price

Quiche Du Jour

Please Consult Your Server for Today's Selection. Mixed Green Salad and Herbed French Fries 14

Baby Roasted Chicken

Rainbow Carrots, Leeks, Celery Fricassee, Gnocchi, Sauce Tomato, Jus 21

Cheveux d'anges

White Butter, Black Pepper, Parmigiano-Reggiano 19

PIZZA

Margherita V

Fresh Mozzarella, Sliced Roma Tomatoes, Fresh Basil 14

Mushroom Fontina V

Sautéed Wild Mushrooms, White Truffle Oil 16

À LA CARTE

Hericot Verts

Herbed French Fries

Rainbow Carrots

Whipped Potatoes

6

SHARE ANY DISH + \$5

* Contains raw ingredients.

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