Patisserie
Croissant  4
Pain au Chocolate  5
Almond Croissant  5
Maple Cream Doughnut  5

Fruits de Mer
1/2 Dozen Oysters  24
Shrimp Cocktail  21
Jonah Crab with Avocado and Yuzu Koshu  25
Pickled Mussels with Carrot, Fennel and Coriander  16
Scallops with Ginger, Parsley and Meyer Lemon  19

Brunch
Oeufs en Meurette with Red Wine, Porcini and Lardons  23
Eggs Florentine with Spinach and Artichokes  24
Baked Leeks with Eggs and Ricotta  19
Omelette du Fromage with Lettuces and Frites  22
Quiche with Kale and Cheddar  19
Eggs Benedict with Jambon de Paris and Sauce Hollandaise  21
French Toast with Powdered Sugar and Lemon  16
Waldorf Salad with Walnuts, Celery and Stilton  17
Frisée Salad with Poached Egg and Smoked Eel  19
Tagine of Squash with Kalamata Olives and Couscous  23
Salmon Burger with Potato Roll and Green Goddess  24
Roast Chicken with Herb Jus and Frites  33

Desserts
Sticky Banana Date Pudding  13
Crème Brûlée  11
Chocolate Hazelnut Tart  14
Tarte au Citron  13
Sorbet  7
Ice Cream  9

*Oui, c'est du poisson
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Health Guidelines
- Wear a mask when entering and exiting the restaurant and using the restroom; we encourage guests to wear a mask when staff is at the table.
- Maintain 6 feet of social distancing, with the exception of your dining partners, at all times when inside the establishment.
- Follow proper hand washing & disinfecting guidelines, including using sanitizer. Please ask if you would like hand sanitizer for your table.
Cocktails

Bellini  Prosecco, white peach, orange blossom, grapefruit peel
Negroni Sbagliato  Prosecco, Campari, Cap Corse Rouge, orange wedge
Veracruz  Tequila Blanco or Mezcal, cucumber, lime juice, spearmint, aloe vera, cayenne
French 75  Midsummer Gin or VSOP Calvados, lemon juice, sparkling wine
Sangria  Bourgogne Rouge, cassis noir, yuzu, cranberry, spices
Martini  Amalfi Coast Gin and Cucumber Botanical Vodka, Dolin Dry Vermouth de Chambéry, lemon oil, choice of Castelvetrano olive or house-pickled onion
Cosmopolitan  Vodka, Grand Marnier, lime juice, cranberry cordial, Amalfi lemon
Paloma  Tequila Blanco or Overproof Rum, fresh grapefruit and lime juices, pink grapefruit soda, salt
Dark & Stormy  Blend of Rums, fresh ginger, lime juice, soda, Bermudan rum float
Double-Barreled  Wheated Bourbon, Bonded Rye, honey, Peychaud’s Bitters, Aperol, orange peel

Wine by the Glass

Sparkling
NV Prosecco  Da Mar, Valdobbiadene  Glera  12
2018 Frizzante Rosso  Casa Belfi, Treviso  Raboso Piave  14
NV Crémant de Bourgogne  Paul Nicolle Extra Brut, Yonne  Blanc de Pinot Noir  18

White
2018 Riesling  Paul Blanck “Classique,” Alsace  12
2019 Bourgogne Aligoté  David Trousselle, Hautes Côtes de Beaune  Aligoté  14
2017 Verdicchio di Castelli di Jesi Classico Superiore  Pievalta  Verdicchio  13
2018 Cour-Cheverny  François Cazin, Loire  Romorantin  15

Rosé and Orange
2017 Rosé  Rêve De La Mer “Caves de La Mer,” Corsica  Sciacarellu blend  12
2018 Vin de France  Yves Duport “Céline,” Savoie  Gamay, Mondeuse, & Chardonnay  13
2019 Orange  Gulp/Hablo, Castilla La Mancha  Verdejo & Sauvignon Blanc  12
2019 Vin d’Alsace (orange)  Les Vins Pirouettes by Binner “Eros By David”  Pinot Gris, Riesling, & Sylvaner  14

Red
2019 Gamay (served chilled)  Yohan Lardy “Poppy”  Beaujolais  13
2017 Bourgogne  René Bouvier “Chapitre Suivant”  Pinot Noir  16
2018 Vin de France  Domaine la Bohème “Môl,” Auvergne, Loire  Syrah & Grenache blend  16

Zero-Proof
Mediterranean Mint Lemonade  mint, fresh lemon, orange blossom, soda water  8
Aperitif Zero à le Crocodile  Ghia Non-Alcoholic Aperitif, grapefruit, Mediterranean tonic, rosemary  12
Ariel De-Alcoholized Wine  Cabernet Sauvignon or Chardonnay  Central Coast  7
Erdinger WeissBräu Alkoholfrei Beer  Erding, Germany  7

Beer Selection
Brooklyn Lager  Williamsburg  12oz 5.2%  10
Five Boroughs Tiny Juicy IPA  Sunset Park  12oz 4.2%  10
Sixpoint Bengali IPA  Red Hook  12oz 6.6%  9
Grimm Hypnotiv Suggestion Pale Ale  East Williamsburg  16oz 5%  12
Grimm Tomorrow’s Special Oatmeal Stout  East Williamsburg  16oz 5.2%  15
Aval Cider  Breton  12oz 6.0%  10