



Appetizers

½ Dozen Raw Oysters on the Half Shell 18
Red Wine-Shallot Mignonette

Hamachi Crudo 14
Togarashi Puffed Grains, Popcorn, Leche De Tigre

Warm Maryland Crab Toast 16
Grilled Sourdough, Avocado Purée, Toasted Pine Nuts

Hot Lobster “Roll” Vol-au-Vent 22
Egg Yolk Purée, Crustacean Crème, Chives

Ruby Farms Steak Tartare 20
Traditional Accompaniments, Toasted Brioche

Salads

Auvergnate 15
Watercress, Baby Spinach, Roquefort Cheese, Walnuts

Summer Heirloom Tomatoes 18
Whipped Chèvre, Bocconcini, Blis Elixir Vinegar

Parisienne 17
Mixed Greens, Jambon, Poached Egg, Potatoes, Fairy Ring Mushrooms



Tarte Flambée 18

Our Version of the Classic Alsatian Crisp Flatbread

Mike Mustard’s Daily Veggies
Peak Season Selection, Herbed Crème Fraîche

Forestière
Roasted Champignon Mushroom, Caramelized Onions
Gruyère, Crème Fraîche

Gratinée
Bacon Lardons, Caramelized Onions, Gruyère, Crème Fraîche

Entrées

Seared Tuna “Augustin” 25
Haricots Verts, Heirloom Tomatoes, English Peas, Mixed Greens

Salmon Lyonnaise 28
Frisée, Poached Egg Yolk, Bacon Lardons

Seared Bass 26
Forbidden Rice “Hoppin’ John,” Crab Sauce

Cape Cod Duo of Clams 32
Fried Clam Bellies, Steamers, Corn Bread, Trio of Sauces

Moroccan-Spiced Rubbed Chicken 23
Red Wheat Berries and Chick Peas, Preserved Lemon, Ras-El-Hanout, Walnut Sauce

Mirabelle Roast Dip 23
Peppercorn Roasted Top-Round, Gruyère, Caramelized Onions
Potato Mille Feuille, Petite Green Salad

Filet Mignon Au Poivre 38
Potato Mille Feuille, Roasted Mushrooms, Cognac-Peppercorn Sauce