



## Appetizers

Roasted Glazed Carrot Salad \$12  
Brown Butter, Spiced Hummus, Quinoa, Cress

Chilled Asparagus Salad \$14  
Fingerlings, Egg, Radish, Vin Blanc

Fines Herb Crab Salad \$18  
Jumbo Lump Crab, Orange, Watercress, Fennel

Nicoise Salad \$18  
Herb Rubbed Tuna Loin, Haricot Verts, Cherry Tomatoes, Olives

French Onion Soup \$12  
Beef & Mushroom Broth, Caramelized Onions, Mornay

Home Style Hearth Broth \$12  
Smoked Chicken Broth, Spring Vegetables, Parsley

Brown Butter Gnocchi \$14  
Brown Butter Lemon Sauce, Turnips, Parsnips

Steak Tartar \$18  
Brioche, Traditional Accouterments

Duck Mushroom Crepe \$16  
Duck Confit, Mushroom Duxelles, Mustard Cream Base



## Brunch

Eggs Benedict \$15

English Muffin, Shaved Ham, Poached Eggs, Hollandaise, House Fries

Pork Scramble \$14

Bacon Lardons, Caramelized Onions, Scrambled Eggs, Mornay,  
House Fries

The Frenchie Scramble \$15

Beef Bourgiginon, Caramelized Onions, Scrambled Eggs, Mornay Sauce, House  
Fries

French Omelete \$14

Fines Herbs, Compote, House Fries

Croque Madame \$12

Ham & Cheese, Sunny Side Up Egg, Mornay, House Fries

Montreal Baked Eggs \$18

Smoked Meat, Poached Eggs, Fries, French Onion Soup, Mornay

The Georgetown \$21

Belgian Waffle, Smoked Chicken, Bacon Onion Jam, Poached Egg, Mornay  
Sauce

Belgian Waffles \$14

Whipped Cream, Fruit Preserve

Duck Mushroom Crepe \$16

Stuffed Crepes, Fried Egg, Mushroom Cream, Roasted Mushroom

Avocado Tuna Tartine \$14

Seared Tuna, Olives, Local Lettuces, Garlic Aioli, House Fries

French Dip \$21

Pepper Roasted Top Round, Caramelized Onions, Au Jus, House Fries



## Entrees

Shrimp Matelote \$21  
Mushrooms, Garlic Sautéed Alliums, Fennel Salad, House Fries

Smoke Seared Ora King Salmon \$23  
Asparagus, Peas, Alliums, Beurre Blanc

Garlic Confit Trumpet Roays (VEGAN) \$18  
Maitake, Garlic Sweated Alliums, Upland Cress

Blanquette De Veau \$26  
Duck Fat Smashed Potatoes, Braised Savoy Cabbage, Mushroom Cream Sauce

Bahn Mi Mussels  
Pei Mussels, Green Curry, Pork Rillete, Pickles, Baguette

Steak Frites \$14  
Red Wine Marinated Hangar Steak, Compound Butter, House Fries

Fillet Mignon \$29  
Pink Peppercorn Crust, Potato Rosti, Asparagus, Cognac Cream

Bulldog Cheese Burger \$17  
Brioche Bun, Dubblestack Patties, Bacon Jam, House Pickles,  
Foie Gras Ganache, House Fries