Le Brunch

Plateaux de Fruits de Mer

Le Barbouzard 110
Recommended for 2 to 3 Guests

Oysters / 8 pc, Little Neck Clams /4 pc,1/2 Chilled Lobster,
Jumbo Shrimp /4 pc,Salmon Tartare, Ponzu, Seaweed
Tuna Tartare DF/GF/SH

Le Grand Plateau 240
Recommended for 4 to 6 Guests

Oysters / 16 pc, Little Neck Clams /8 pc, Whole 1 1/4 lb Chilled Lobster,
Jumbo Shrimp /6 pc, Tuna Tartare,Salmon tartare, Ponzu,
Seaweed, Whitefish Salad, Croutons, Hamachi crudo
DF/GF/SH

Served with lemon, champagne mignonette, cocktail sauce and hot sauce

Oysters
Half or Full Dozen, served with lemon wedge and champagne vinegar mignonette

Sewansecott 22/44
VA, USA - medium to large size, bold brine, firm and meaty, clean finish,delicate sweetness

Tangier 24/44
Tangier Island, VA - medium size, mildbrine, earthy notes, tender texture, clean classic finish

Irish Point 26/52
Prince Edward Island, Canada - petite size, mild brine, clean, creamy, sweet finish

Caviar Service

Merolin Imperial Osetra 1 oz 130
firm and creamy, black olive hue, with a hint of fresh walnuts and earthy tone

Merolin Imperial Gold 1 oz 160
golden ember pearls, firm grains, delicate pop, marine notes, balanced by buttery and almond finish

Traditional service: blinis, crème fraîche, egg yolk, egg white, shallot, chives and capers.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food borne illness. Restaurant does not assume liability for accidental cross contamination

SH - Shellfish | DF - DairyFree | GF - GlutenFree | V - Vegetarian | V+ - Vegan | CN - Contains Nuts | CP - Contains Pork

To help offset rising operational costs, a 4% fee will be added to all guests checks.
Additionally, a 20% gratuity automatically applied to all checks.

Brunch Staples

Viennoiseries Maison
butter croissant - 6, pain au chocolat - 7
almond croissant - 8 CN

Beignet Tropezienne 8
soft beignet, orange zest custard

Baguette French Toast 17
vanilla custard, poached peach, fresh raspberry and almond slivers CN

Blueberry Pancake 16
honey lemon mascarpone, thyme crumble CN

Smoked Fish Tower $49
Cold Smoked Salmon | Hot Smoked Trout | Whitefish Salad

Tomato, cucumber, red onion, capers, olives, crème fraiche and herbs, salmon roe, toasted bagel, cream cheese • No substitutions

Appetizers

Add chicken $14 | shrimp $16

Tuna Tartare 24
yellowfin tuna, avocado, finger lime, tobiko, crunchy potato, mushroom ponzu DF

Grilled Octopus 28
spicy puttanesca sauce, preserve lemon, olives, teardrop pepper, potato DF / GF

Caesar Salad 18
baby lettuce, classic Ceasar dressing, crouton, Parmesan cheese

Chopped Salade Niçoise 22
confit tuna, tomatoes, basil, cucumbers, fava beans, bell pepper, capers, green beans, potato & anchovy vinaigrette DF / GF

Hamachi Crudo 26
aji rocoto, bell pepper, charred onion oil, orange gel, passion fruit seeds DF / GF

Roasted Mushroom 19
pinenuts mousseline, crispy sunchoke V / CN

Burrata 24
chickpea salad, tomato ragoût
V / GF

Red & Golden Beet Carpaccio 19
toom, marcona almond & grape emulsion, Picholine olives, orange segments & aged balsamic pearls V+ / CN

Entrée

All pomme frites can be substituted with a side salad

Lobster à l'Americaine 58
linguine, poached lobster, bisque, cognac, Espelette SH

Linguine alle Vongole in Rosso 29
clams, white wine, garlic, espelette, parsley, crushed cherry tomato, breadcrumbs DF / SH

Rigatoni Pomodoro 26
silky cherry tomato sauce, garlic, basil V / V+

Shrimp & Grits Provencal 29
bacon, smoked cheddar, bell pepper, lemon GF/CP/SH

Steak Tartare 36
raw beef tenderloin classic seasoning, cubed fries GF/DF

Grilled Wagyu Roast Beef 34
pomme frites & green peppercorn sauce GF

Leeks Quiche 22
savory tart with braised leeks and Gruyère cheese custard served with pommes frites and side salad V

Omelette Riviera 38
manouri cheese, tomato, preserved lemon, caviar beurre blanc, chive oil, pommes frites GF

Avocado Toast 19
multigrain toast, sliced avocado, cucumber, radish, tomato, pumpkin seeds, pommes frites
Add egg +2 CN/DF/V

Wagyu Cheeseburger 26
double patty lettuce, tomato, pickle, grilled onion, Marie-Rose sauce, pommes frites
Add bacon +$3 / egg +$2

Crêpes Basques 23
thin savory pancakes stuffed with rotisserie chicken, confit bell pepper, grilled onion & roasted tomato

Loup de Mer 56
whole branzino, served boneless, chermoula sauce, fennel pollen, saffron potato, confit tomato, grilled lemon DF/GF

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