

SALADES

FALL SALAD

local harvest pears, endive, roquefort, frisee, arugula, walnut vinaigrette 13.

KALE

shaved brussels sprouts, honey crisp apples, garlic croutons, maple-mustard vinaigrette 12.

MEDITERRANEAN

chopped tomatoes, cucumbers, peppers, onions, olives, croutons, feta cheese, lemon vinaigrette 11.

SOUPES

ONION SOUPE GRATINÉE

country bread, gruyere 12.

PETITE BOUILLABAISSE

monkfish, shrimp, mussels, leeks, potatoes, tomatoes, gruyere, croutons & rouille 14.

SOUP DU JOUR 11.

PRIX FIXE

THREE COURSE DINNER 42.

APPETIZER

SQUASH RISOTTO

BURGUNDY SNAILS

FALL SALAD OR KALE SALAD

SOUP DU JOUR OR ONION SOUP

ENTREE

ALL NATURAL CHICKEN

HANGER STEAK* (supp. \$4)

MOULES FRITES MARINIÈRE

CRISPY SKIN SALMON*

MAFALDA PASTA

VEGETABLE COUSCOUS

DESSERT

choice of dessert from the menu

HORS D'OEUVRES

PANISSE
rosemary aioli 6.

SHRIMP BEIGNETS
red pepper rouille 8.

FAVA BEAN HUMMUS
tapenade, favas & house made taboon bread 10.

BURRATA

shaved fennel, watermelon radish, pickled onions, basil pesto 13.

RICOTTA TORTELLINI brown butter & sage 12.

SQUASH RISOTTO

black trumpet mushrooms, ricotta salata 13.

BURGUNDY SNAILS

pastis - garlic butter, herb bread crumbs 12.

SALMON TARTARE*

capers, olives, cucumbers, lemon crème fraiche 13.

GRILLED OCTOPUS

pickled vegetables, fingerling potatoes, merguez vinaigrette 14.

CRISPY CALAMARI

roasted tomato sauce, fried chilis & lemon 13.

JUMBO LUMP CRAB CAKES

apple and kohlrabi salad, smoky aioli 15.

ENTREES

CIDER BRINED ALL NATURAL CHICKEN
kohlrabi puree, yukon gold potatoes, walnut - apple salad 22.

DUCK BREAST* root vegetable ragout, sweet potato puree, pear - port sauce 24.

PORK RIB EYE CHOP french green lentils, thumbelina carrots, herb salad 23.

MAFALDA PASTA house made ribbon pasta, fall mushrooms, toasted garlic, pecorino 20.

VEGETABLE COUS COUS roasted vegetables, dates, almonds, spicy tomato sauce 19.

MOULES FRITES MARINIÈRE white wine, garlic, jalapenos & tomatoes 21.

TUNA STEAK NIÇOISE* fresh farm vegetables, olives, hard cooked eggs, lemon & oil 23.

CRISPY SKIN SALMON* ratatouille, saffron fumet 25.

BRANZINO roasted cauliflower, capes, curry beurre blanc 26.

BOUILLABAISSE atlantic coast fish & shellfish in tomato - saffron broth
with potatoes, leeks, garlic, tomatoes, rouille 29.

HANGER STEAK* angus beef, buttered spinach, crispy shallots, peppercorn sauce 28.

STEAK FRITES* All Natural Prime N.Y. Strip, bearnaise, pommes frites 34.

MARSEILLE BURGER* all natural beef, raclette, burgundy onions, rosemary aioli 19.

*Consuming raw or undercooked meat, fish, shellfish or eggs increases the risk of foodborne illness