

HORS D'OEUVRES

PANISSE
rosemary aioli 5.

SHRIMP BEIGNETS
red pepper rouille 7.

BAKED JERUSALEM ARTICHOKE truffle crème fraiche & chives 9.

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

GRILLED ASPARAGUS hard cooked eggs, capers & olive oil 11.

HEIRLOOM TOMATO braised bacon, goat cheese, baby lettuce & grilled sour dough 12.

FLEUR DE ZUCCHINI FARCIE zucchini blossom stuffed with jumbo lump crab,
avocado & piquillo peppers, sauce vierge 13.

BURGUNDY SNAILS pastis - garlic butter, herb bread crumbs 11.

CRISPY CALAMARI roasted tomato sauce, fried chilis & lemon 12.

OCTOPUS ROMESCO grilled octopus, roasted tomato - bell pepper puree,
sherry vinaigrette, toasted almond breadcrumbs 14.

SUMMER SALAD ripe peaches, endive, roquefort, frisee & arugula 12.

KALE SALAD avocado, cucumber, tomatoes, garlic vinaigrette 11.

ONION SOUPE GRATINÉE country bread, gruyere 12.

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

SOUP DU JOUR 10.

SALADES

MEDITERRANEAN CHICKEN
tomatoes, cucumbers, peppers, onions,
olives, pita croutons, feta cheese,
yogurt sauce, lemon vinaigrette 19.

GRILLED SHRIMP
bibb lettuce, avocado, tomato,
jalapeno, honey - yogurt dressing 21.

JUMBO LUMP CRAB
tomatoes, belgian endives, asparagus,
mustard vinaigrette, hazelnuts 24.

TUNA STEAK NICOISE*
tomatoes, potatoes, haricots vert,
peppers, fennel, olives, greens,
hard cooked eggs, lemon & oil 23.

GRILLED CHICKEN PAILLARD
treviso, arugula & endive salad
with raw mushrooms, asparagus,
creme fraiche vinaigrette 21.

ENTREES

OMELETTE

grilled asparagus, fine herbs, goat cheese 16.

ALL NATURAL CHICKEN BREAST

bread salad with romano beans, sweet onions, ripe tomatoes,
pesto, roasted tomato vinaigrette 21.

MAFALDA PASTA

house made ribbon pasta,
arugula, heirloom cherry tomatoes, garlic, chilies, ricotta salata 19.

SWEET CORN RISOTTO

cherry tomatoes, pecorino, chili & basil oil 19.

VEGETABLE COUSCOUS

roasted vegetables, dates & almonds in spicy tomato sauce 18.

MOULES FRITES MARINIÈRE

mussels steamed in white wine with garlic, jalapenos & tomatoes 20.

SEAFOOD BURGER

salmon, shrimp & scallops, moroccan spices, roasted peppers, rouille 19.

CRISPY SKIN SALMON*

summer vegetables, citrus nage 24.

MARSEILLE BURGER*

all natural ground chuck, raclette, burgundy onions, rosemary aioli 19.

STEAK FRITES* angus hanger, bearnaise, fries 26.

RESTAURANT WEEK

THREE COURSE PRIX FIXE 29.

APPETIZER

SUMMER SALAD

ripe peaches, endive, roquefort, frisee, arugula

STUFFED ZUCCHINI BLOSSOMS

stuffed with jumbo lump crab, avocado
& piquillo peppers, sauce vierge

HEIRLOOM TOMATO

braised bacon, goat cheese, baby lettuce
& grilled sour dough

ENTREE

CRISPY SKIN SALMON*

summer vegetables, citrus nage

SWEET CORN RISOTTO

cherry tomatoes, pecorino, chili & basil oil

ALL NATURAL CHICKEN BREAST

bread salad with romano beans, sweet onions,
ripe tomatoes, pesto, tomato vinaigrette

DESSERT

choice of dessert from the menu

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