

Hors d'Oeuvres

- PANISSES
chickpea fries, aioli 7.
- BEETS & CHEVRE
whipped goat's cheese 8.
- FAVA HUMMUS
tahini, harissa, flatbread 9.
- GRILLED MERGUEZ
spicy lamb sausage 9.
- SALT COD FRITTERS
smoked chili aioli 9.
- IMPORTED & DOMESTIC CHEESE
candied walnuts, apples, seeded crostini 15.
- PISTOU
Nice vegetable soup with basil - garlic pesto 10.
- PISSALADIERE
savory Provençal onion tart with olives, thyme
parmesan, sun-dried tomato pesto 13.
with salt cured anchovies 14.
- BURRATA
pistachio pesto, roasted beets,
baby mustard greens, lemon vinaigrette 15.
- FAVA BEAN TORTELLONI
parmesan & butter 13.
- RISOTTO
peas, lemon zest, garlic, onions, thyme & parmesan,
finished with taleggio cheese 14.
- DUCK LIVER MOUSSE
fruit gelée, candied walnuts, crostini 12.
- CALAMARI FRITTI
fried calamari with tomato sauce, peppadew peppers,
garlic, olives, lemon & herbs 14.
- ESCARGOT
baked en cocotte with tomato fondue,
garlic butter, breadcrumbs 13.
- TUNA TARTARE*
avocado, chives, lemon vinaigrette,
harissa, potato crisps 15.

Salades

- ARUGULA
shaved parmesan, fennel, olives, extra virgin olive oil 12.
- KALE
purple carrot ribbons, chick peas, diced apricots,
toasted almonds, honey mustard vinaigrette 14.
- HEARTS OF ROMAINE
anchovy - garlic vinaigrette, parmesan croutons 13.

Plat du Jour

- MONDAY.. TROUT MEUNIERE 24.
- TUESDAY.. VEAL SCALLOPINE 28.
- WEDNESDAY.. BRANZINO 27.
- THURSDAY.. PORK TENDERLOIN* 26.
- FRIDAY.. BOUILLABAISSE 30.
- SATURDAY.. ROAST DUCK 32.
- SUNDAY.. AGNOLOTTI 22.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness

Entrees

- TUSCAN CHICKEN "cooked under a brick"
all natural half chicken, spring mushrooms sautéed with sweet onions,
potato pancake & chicken jus25.
- HONEY ROASTED DUCK BREAST*
toasted quinoa, pistachios, strawberries, radishes & scallions ...28.
- CHICKEN PAILLARD
red & yellow endive salad with haricots vert, fennel,
grapefruit, tomatoes, white balsamic vinaigrette24.
- RAVIOLI NISSARDA
short rib ravioli, red wine sauce, butter & parmesan22.
- RACK OF LAMB*
braised peas, fava beans & carrots with white polenta,
madeira & herbs jus29.
- POACHED ATLANTIC COD
braised artichokes, confit tomatoes, parmesan - basil broth26.
- SOLE MILANESE lightly breaded & fried,
arugula salad with parmesan, red onions, fennel, olives,
tomatoes, orange supremes, lemon vinaigrette27.
- MOROCCAN SPICED SALMON* asparagus, tabbouleh,
eggplant puree, harissa, zucchini pesto26.
- MOULES FRITES PROVENÇAL
organic tomatoes, garlic, shallots, dried chilies22.
- GRILLED TUNA NIÇOISE* garlic vinaigrette26.
- SOCCA
chick pea pancake dusted with za'atar spice, topped with asparagus,
sundried tomatoes & aquafaba hollandaise (vegan)22.
- STEAK FRITES*
Prime Angus N.Y. strip with bearnaise37.
- HANGER STEAK AU POIVRE* green peppercorn sauce,
braised spinach, crispy onions28.
- NICE BURGER* dry aged ground beef, fourme d'ambert,
pickled ramps, cress, tomato jam, fries24.

Prix Fixe Dinner

Three Course Dinner 42.

- Appetizers
RISOTTO
CALAMARI FRITTI
CHOICE OF ANY SALAD
PISTOU OR SOUP DU JOUR

- Entrees
TUSCAN CHICKEN
HANGER STEAK AU POIVRE*
VEGETARIAN SOCCA
POACHED ATLANTIC COD

- Desserts
CHOICE OF DESSERT FROM THE MENU