

butter + BRIE

FRENCH-AMERICAN KITCHEN



STARTERS

CHEESE PLATE 20

brie, gorgonzola dolce, parmesan, manchego, honey

FRENCH PICNIC PLATTER 22

prosciutto, sopressata, country pate, bresaola

HERITAGE SLAB BACON 16

tomato, red onion, gorgonzola dolce, sherry vinaigrette

JUMBO LUMP CRAB CAKE 20

beurre blanc, corn, green beans, mushroom salad

ONION TART 15

caramelized onions, brie, bacon

ESCARGOTS BOURGUIGNONE 15

garlic, parsley, shallots

BRIE FLATBREAD 18

melted brie, prosciutto, arugula, fig jam

BUTTERNUT SQUASH TARTINE 15

warm goat cheese, toasted walnuts, balsamic glaze, fresh herbs

SEARED

*served w/ pomme frites + field greens
served with **au poivre** or **garlic thyme** sauce*

PRIME HANGER STEAK* 34

PRIME NY STRIP (12oz)* 39

SLICED STEAK SANDWICH 25

baguette, caramelized onions, garlic

SIDES

POMME FRITES 10

RATATOUILLE 9

GARLIC MASHED POTATOES 9

BROCCOLI RABE, OLIVE OIL AND GARLIC 9

SPINACH, OLIVE OIL AND GARLIC 9

HARICOTS VERTS, OLIVE OIL AND GARLIC 9

FRENCH LENTILS WITH MUSHROOMS 9

SOUP + SALAD

B&B SALAD 17

mixed lettuces, apples, olives, manchego cheese, gorgonzola dolce, pecans, fig vinaigrette

SIMPLE GREEN SALAD 12

mesclun greens, carrots, balsamic vinaigrette

BELGIAN ENDIVE SALAD 15

walnuts, pear, gorgonzola dolce, sherry vinaigrette

FRENCH ONION SOUP 12

caramelized onions, country bread, gruyere

WILD MUSHROOM SOUP 11

mixed mushrooms, shallots, cream

COOKTOP

SEAFOOD RISOTTO 32

ask your server about seafood of the day

SAUTEED SHRIMP SAMBAL 32

organic buckwheat noodles, bacon, spinach, chili pepper

MUSSELS "POULETTE" 27

white wine, provence herbs, cream, pommes frites

SAUTEED SALMON* 31

lentils, mushrooms, leeks, beurre blanc

BEEF BOURGUIGNON 29

carrots, mushrooms, french beans, mashed potatoes (allow 20 minutes)

ORGANIC CHICKEN BREAST 30

goat cheese, mashed potato, spinach, au jus

DUCK CONFIT PAPPARDELLE 28

duck confit ragu, mushrooms, parmesan, chives

LAMB BROCHETTE 30

braised lamb skewers, garlic-herb au jus, vegetable ratatouille

ORGANIC COQ AU VIN 27 (allow 20m)

mushrooms, bacon, mashed potatoes, red wine

FISH OF THE DAY mp

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.*

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WINES BY THE GLASS

SPARKLING+ROSÉ+WHITE	G	B
Sparkling Blanc de Blanc, Willm, Alsace, FR	14	50
Rosé, l'Escarelle Rumeurs, Provence, FR	12	46
Pinot Grigio, Dalia, Veneto, IT	12	46
Sauvignon Blanc, Nicolas, Pays d'Oc, FR	12	46
Sauvignon Blanc, Tonnellerie, Sancerre, FR	18	68
Grenache Blanc, Bonny Doon, Sonoma, CA	13	48
Chardonnay, Seghesio, Sonoma, CA	14	50

RED	G	B
Pinot Noir, Pali, CA	15	52
Red Blend, La Graviere, Bordeaux, FR	12	46
Cotes Du Rhone, Isla, Southern Rhone, FR	12	46
Red Zinfandel, Dashe Cellars, <i>Organic</i> , CA	14	50
Cabernet Sauvignon, Jax, North Coast, CA	15	52
Malbec, Andeluna, 1300, Mendoza, ARG	12	46

BEER

ALLAGASH <i>White</i> , Witbier	8
KRONENBURG 1664, Pale Lager	9
BLUE POINT <i>Toasted Lager</i> , Vienna Lager	8
SIX POINT <i>The Crisp</i> , Pilsner	7
LAGUNITAS American IPA	8
VICTORY <i>Golden Monkey</i> , Belgian Tripel	9
SOUTHER TIER 2X IPA, Double IPA	8
DA' CHOUFFE <i>McChouffe</i> , Belgian Dark Ale	11

SINGLE MALTS

THE MACALLAN 12	25
DALMORE 12	20
MONKEY SHOULDER	18
GLENMORANGIE	19
DALWHINNIE 15	20
THE GLENLIVET 12	20
GLENFIDDICH 12	19
LAPHROAIG	19
LAGAVULIN 16	25
OBAN 14	25
THE BALVENIE 12	20

SPECIALTY COCKTAILS

APEROL COCKTAIL	15
<i>Aperol, Champagne, Club Soda</i>	

FRENCH 75	15
<i>Champagne, Gin, Fresh Lemon, Simple Syrup</i>	

KIR ROYAL	15
<i>Champagne, Chambord</i>	

FRENCH CONNECTION	15
<i>Brandy, Amaretto</i>	

FRENCH MARTINI	15
<i>Vodka, Chambord, Pineapple juice</i>	

FRENCH RIVIERA	15
<i>Brandy, Dark Rum, Fresh Lemon, Apricot Jam</i>	

PINK MARGARITA	15
<i>Tequila, Campari, Fresh Lemon, Honey</i>	

JALAPENO MARGARITA	15
<i>Jalapeno Tequila, Fresh Lime, Cointreau</i>	

ZERO PROOF

EVERYDAY ELDERBERRY	14
<i>Monday Gin, Elderflower, Seltzer, Berry Juice</i>	

SPICY MARGARITA	10
<i>Ritual Tequila, Fresh Lime, Simple Syrup, Pineapple Juice</i>	

CURIOUS ELIXIRS #6	12
<i>Coconut Pineapple Painkiller</i>	

CURIOUS ELIXIRS #5	12
<i>Smoked Cherry Chocolate Old Fashioned</i>	

GRUVI Sparkling Rosé	11
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GRUVI Red Blend	12
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GRUVI Golden Ale	8
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ATHLETIC Light Copper	7
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LAGUNITAS Hoppy Refresher	6
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