

Butter + BRIE

FRENCH-AMERICAN KITCHEN

BREAD UPON REQUEST WITH
CHOICE OF BUTTER OR OLIVE OIL

LUNCH SERVED TUES-FRI
BRUNCH SERVED SAT-SUN



STARTERS

CHEESE PLATE 20**

brie, gorgonzola dolce, parmesan, manchego, honey

PICNIC PLATTER 22

prosciutto, sopressata, country pate, bresaola

HERITAGE SLAB BACON 16

with a salad of tomato, red onion, gorgonzola dolce + sherry vinaigrette

JUMBO LUMP CRAB CAKE 20

over a medley of eggplant, zucchini, onions + olives, with beurre blanc

GRILLED GARLIC SAUSAGE 16

with lentils, mushrooms + leeks

ESCARGOTS BOURGUIGNONE 15

with garlic, parsley + shallot emulsion, served with bread to dip (allow 20 min)

BRIE FLATBREAD 18**

with brie, prosciutto, arugula + fig jam

SPRING GREEN TARTINE 15**

open-faced toast with ricotta, asparagus, mint + honey

SEARED

SERVED W/ POMME FRITES + FIELD GREENS

PRIME HANGER STEAK* 34

choice of au poivre or garlic thyme sauce

PRIME NY STRIP (12oz)* 39

choice of au poivre or garlic thyme sauce

WAGYU BURGER 25

on a brioche bun with tomato + red onion

SIDES

GARLIC MASHED POTATOES 9**

POMME FRITES 10**

FRENCH LENTILS WITH MUSHROOMS 10**

BROCCOLI RABE + GARLIC 9**

SPINACH + GARLIC 9**

HARICOTS VERTS + GARLIC 11**

SOUP + SALAD

B&B SALAD 17**

mesclun greens with apples, olives, manchego cheese, gorgonzola dolce, pecans + fig vinaigrette

SIMPLE GREEN SALAD 12**

mesclun greens with carrots + balsamic vinaigrette

BELGIAN ENDIVE SALAD 15**

with walnuts, pears, gorgonzola dolce + sherry vinaigrette

LOBSTER BISQUE 14

house-made broth with sherry, basil, a touch of cream + lobster garnish

SOUP OF THE DAY mp

COOKTOP

SEAFOOD RISOTTO 32

ask your server about seafood of the day

SAUTEED SHRIMP SAMBAL 32

organic buckwheat noodles with bacon bits, spinach in a white wine + chili pepper sauce

MUSSELS "POULETTE" 27

in white wine with provence herbs, cream, pommes frites

SAUTEED SALMON* 31

with lentils, mushrooms, leeks + beurre blanc

ORGANIC CHICKEN BREAST 30

with goat cheese, mashed potato, spinach + au jus

DUCK CONFIT LEG 32

in a port wine sauce with shiitake mushrooms, served with french green beans + pommes frites

LOBSTER LINGUINE mp

with shiitake mushrooms, asparagus, cherry tomato + basil in a white wine sauce

ORGANIC COQ AU VIN 27 (allow 20m)

braised in red wine with mushrooms + bacon bits, served with mashed potatoes

FISH OF THE DAY mp

**Vegetarian or vegetarian upon request

*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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FRENCH-AMERICAN KITCHEN

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 , Maison de Madeleine, Sancerre, FR	20	72	
Grenache Blanc , Bonny Doon, Sonoma, CA	13	48	
Chardonnay , Seghesio, Sonoma, CA	14	50	
RED		G	B
Pinot Noir , Famille Dubard, <i>Coeur du Mont</i> , FR	14	50	
Rioja , Bodegas Faustino, Faustino VII, SP	14	50	
Red Blend , La Graviere, Bordeaux, FR	12	46	
Cotes Du Rhone , Isla, Southern Rhone, FR	12	46	
Cabernet Sauvignon , Jax, North Coast, CA	16	56	
Malbec , Andeluna, 1300, Mendoza, ARG	12	46	

ZERO PROOF

AF COCKTAILS

EVERYDAY ELDERBERRY 14
Monday Gin, Elderflower, Seltzer, Berry Juice

SMOKY MARGARITA 11
Ritual Tequila, Fresh Lime, Triple Sec, Pineapple Juice

LAVENDER LEMONADE 7
House-made Lemonade, Lavender Simple Syrup, Splash of Club Soda

HUGO SPRITZ 7
Soda, Elderflower Syrup, Mint

AF WINE

GRUVI Prosecco 11
GRUVI Sparkling Rosé 11
GRUVI Red Sangria 12

AF BEER

GOOD TIME BREWING Pils 7
ATHLETIC Light Copper 7
LAGUNITAS Hoppy Refresher 6
BEST DAY Hazy IPA 7

SPECIALTY COCKTAILS

B+B MARTINI 19
Suntory Roku Gin, St. Germain, Lillet Blanc, Rosewater, Fresh Lemon

APEROL SPRITZ 15
Aperol, Champagne, Club Soda

LE NIECE MANHATTAN 22
Widow Jane 10 year Bourbon, 2X Carpano Antica Vermouth, Cherry Bitters

FRENCH 75 16
Champagne, Gin, Fresh Lemon

LYCHEE ELIXIR 17
Pisco, Lychee Purée, Lemon, Lime, Simple Syrup

FRENCH MARTINI 15
Vodka, Chambord, Pineapple juice

MONACO MUSE 19
Organic Cucumber Vodka, Bianco Vermouth

JALAPENO MARGARITA 16
Jalapeno Tequila, Fresh Lime, Cointreau

STATESIDE ESCAPE 17
House-Infused Pineapple Rum, Coconut Rum, Fresh Lime

SANGRIA OF THE DAY 14

BEER

JACK'S ABBY Helles Lager, Lager ABV 5.2% 7
ALLAGASH White, Witbier ABV 5.2% 8
KRONENBURG 1664, Pale Lager ABV 5.0% 9
BLUE POINT Toasted Lager, Vienna Lager ABV 5.5% 8
SIX POINT The Crisp, Pilsner ABV 5.4% 7
SLOOP Juice Bomb, IPA 6.5% 8
LAGUNITAS American IPA 6.2% 8
STONE West Coast IPA ABV 6.9% 7
VICTORY Golden Monkey, Belgian Tripel 9.5% 9
SOUTHER TIER 2X IPA, Double IPA 8.2% 8
DA' CHOUFFE McChouffe, Belgian Ale ABV 11.2% 11

SINGLE MALTS

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