

Ask About Our Private Parties
 { 10-100 People }

Béarnaise

CAPITOL HILL

AVEC FRITES
 { With Unlimited Frites }

HORS D'OEUVRES

ONION SOUP "AU GRATIN" <i>Petit</i>	\$8 / Large \$10
SOUP DU JOUR	\$8
SALADE MAISON <i>French Radishes, Haricot Vert, House Vinaigrette</i>	\$7
SALADE FRISÉE <i>Nueske's Lardon, 63° Egg, Warm Bacon Vinaigrette</i>	\$11
WARM GOAT CHEESE SALAD <i>Artisanal Greens, Balsamic, Olive Oil, Croutons</i>	\$9
TUNA TARTARE NICOISE <i>Yellowfin Tuna, Nicoise Olives, Haricot Verts, Fried Capers</i>	\$15
ESCARGOT <i>Sauteed In Garlic, Parsley, Pernod Butter</i>	\$10
HANDCUT STEAK TARTARE { FILET MIGNON }	\$15
<i>Cornichons, Mustard, Housemade Chips</i>	
CRISPY PIG'S FEET "À LA GREQUE" <i>Nueske's Bacon, Leeks, Pickled Vegetables</i>	\$14
CHICKEN LIVER PÂTÉ <i>Caramelized Onions, Toasted Country Bread</i>	\$12
ROASTED BONE MARROW <i>Bourbon Shallot Jam, Sea Salt, Parsley</i>	\$10

CHEF'S FAVORITE
\$18



DUCK LEG CONFIT
 AVEC FRITES

OUR MUSSEL BOWLS

AVEC FRITES

\$20



FROM THE SUSTAINABLE
 AQUA CULTURE OF MALPEQUE BAY,
 PRINCE EDWARD ISLAND

MUSSELS MARINÈRE

*White Wine, Garlic, Thyme, Tomato, Parsley,
 Shallots, Cream*

MUSSELS VIETNAMESE

*Green Curry, Coconut Broth, Lemongrass,
 Kafir Lime, Ginger, Mint*

MUSSELS PROVENÇAL

Spicy Tomato Sauce, Capers, Olives, Herbes De Provence

MUSSELS DIJON

*Nueske's Bacon, Fried Onion Straws,
 Creamy Dijon Whole Grain Mustard Broth*

STEAK FRITES

PRIX FIXE

SALADE MAISON *or* SOUP

Choice of

STEAK & SAUCE

BÉARNAISE, SPICY BÉARNAISE,
 BORDELAISE, AU POIVRE

AVEC FRITES

PENNSYLVANIA GRASS FED BEEF

STEAK MAISON 8oz FLAT IRON	\$28
FILET MIGNON 8oz	\$42
RIB EYE 14oz	\$38

ENTREES

AVEC FRITES

CHICKEN PAILLARD <i>Grilled Bell & Evans Chicken Breast, Dijonnaise Sauce</i>	\$18
STEAK FRITES <i>8oz Grass Fed Pennsylvania Flat Iron, Béarnaise</i>	\$24
BRASSERIE BURGER <i>8oz Grass Fed Pennsylvania Beef, Brioche Bun, Seasonal Mushrooms, Swiss Cheese, Caramelized Onions, Truffle Aioli, Add Farm Fresh Egg</i>	\$15
16oz PORK CHOP NORMANDIE <i>Calvados Apple Demi Glace</i>	\$24

SIDES

BRUSSELS SPROUTS BÉARNAISE	\$8
SEASONAL MUSHROOMS	\$9
POUTINE À LA MONTREAL	\$9
FRENCH GREEN BEANS <i>Served Cold With Pickled Shallots</i>	\$6
CREAMED SPINACH	\$8
GRAND MARINER GLAZED CARROTS	\$7
SAUTÉED SPINACH	\$6
HOUSE FRITES <i>Tossed In Tarragon, Sea Salt, Cracked Pepper</i>	\$5

ASSIETTE DU FROMAGE



*A Selection Of Cheese, Honeycomb
 With A Glass Of Ruby Port*

\$12
\$18