

snacks / raw bar

Gougères (<i>cheese puffs</i>) <i>v, g, d</i>	14
Risotto Croquettes <i>v, g, d</i>	14
parmesan, black truffle oil	
Tarte Alsacienne <i>g, d</i>	14
bacon, onions, crème fraîche	
“Faux” Gras <i>d, g</i>	16
chicken liver mousse, toasted rustic & baguette bread	
Pâté de Campagne <i>g, n, d</i>	15
pork, duck, pistachio, pickles, toasted bread	
Chicken Nuggets <i>g, d</i>	14
siracha honey, dijon sauce	
Charcuterie and Fromages <i>g, d, n</i>	26
caramelized strawberry & onion jam, toasted bread	
Shrimp Cocktail <i>sh</i>	22
five jumbo shrimp	
Oysters ~ Chef’s Daily Selection <i>sh</i>	22
half dozen	

appetizers

Yellow Tomato Gazpacho	20
buratta cheese, cucumber, croutons and fresh basil	
Onion Soup <i>v, g, d</i>	15
miso broth, gruyère, provolone, scallion	
La Niçoise <i>d, p</i>	24
tuna, anchovies, egg, green bean, potato, tomato olives, dijon vinaigrette	
Beets & Warm Goat Cheese Toast <i>v, n, d, g</i>	17
fig, pine nuts, balsamic vinaigrette	
Chopped Salad <i>d</i>	17
salami, chickpeas, tomato, red onion, provolone dijon vinaigrette	
Wedge Salad <i>d</i>	17
iceberg lettuce, bacon, tomato, blue cheese dressing	
Salad Lyonnaise <i>g, d</i>	18
frisée, lardons, sunny egg, croûtons, dijon vinaigrette	
Chopped Kale <i>v, d</i>	17
tomato, celery, cranberries, parmesan, green beans old fashioned mustard dressing	
Goat Cheese Caesar <i>g, d, p</i>	17
tomato, aged parmesan, croûton	
Crèole Jumbo Shrimp <i>p, g, d, sh</i>	23
on toasted French rustic bread	
Steak Tartare <i>d</i>	22
parisian style, french fries or French baguette	
Crab Cakes <i>sh, d, g</i>	25
lobster bisque	

burgers / sandwich

Prime Burger <i>d, g</i>	25
brioche bun, cheddar, caramelized onions, confit tomato, lettuce, potato crisp, chipotle aioli	
Ahi Tuna Burger <i>p, g, so, d</i>	29
brioche bun, seaweed, scallions, potato crisp, confit tomato, ginger aioli	
Chicken Burger <i>d, g</i>	25
brioche bun, confit lemon, caramelized onions, potato crisp, confit tomato, lettuce, jalapeno aioli	
Shrimp Burger <i>sh, d, g</i>	28
brioche bun, potato crisp, chipotle aioli, frise lettuce, confit tomato	
Fried Chicken Sandwich <i>d, g</i>	26
brioche bun, chicken thigh, pickles, sesame aioli coleslaw	

entrees

Bok Choy Red Curry <i>v+</i>	28
coconut rice, cauliflower, chickpea, pickled fresno peppers	
Moules Frites <i>d, sh</i>	28
mussels in white wine, shallots, garlic, parsley, butter	
Atlantic Salmon <i>p</i>	34
broccolini, carrots, bamboo shoots, mushrooms red pepper coulis	
Fish & Chips <i>p, g</i>	28
beer battered cod, french fries, tartar sauce	
Branzino “Niçoise” <i>p</i>	37
confit tomato, green beans, fingerling potato, olives, basil	
Chicken Schnitzel <i>d, g</i>	30
shallots, capers, brown butter, lemon, green salad	
Rôtisserie Chicken <i>d</i>	29
half bird, carrot-potato gratin, watercress, sauce diable	
“Michel’s” Fried Chicken <i>d, g</i>	31
garlic mashed potatoes, watercress, dijon sauce	
Spaghetti Bolognese <i>d, g</i>	30
dry aged ground beef, pomodoro, parmesan	
Pork Cheeks <i>d, g</i>	32
slow braised, carrots, celery, onion, truffled pappardelle	
Hanger Steak <i>d</i>	39
8oz grass fed, french fries, rainbow peppercorn sauce	

sides

Green Beans Almondine <i>v, d, n</i>	11
brown butter, garlic, sliced almonds	
Broccolini <i>v</i>	11
Roasted Cauliflower <i>v, d</i>	11
brown butter, golden raisins, capers	
Mac ‘n’ Cheese <i>v, g, d</i>	11

BON APPÉTIT!



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diet / *v* - vegetarian *v+* - vegan *p* - pescatarian
allergens / *g* - contains gluten *d* - dairy *n* - nuts *sh* - shellfish *so* - soy



specialty cocktails

Spicy Mezcal Hibiscus Margarita	20
El Silencio Mezcal, lime, agave salt rim	
Central's Spiced Manhattan	20
George Dickel Rye, spiced maple, amaro, orange bitters	
Central's Velvet mojito	19
Lyon White and Blackberry Rum liqueur, velvet falernum, fresh mint, lime, simple	
Don Paloma Premium	17
Deleon Premium Blanco Tequila, lime, grapefruit soda	
Bucket List	16
Ketel One Botanicals grapefruit & rose, grapefruit soda	
Fig Old Fashioned	20
Evan Williams bourbon, fig syrup, angostura bitters	
Central's Cosmopolitan	20
Dingle vodka, cranberry shrub, orangecello, lime	
DMV Mai Tai	18
Lyon Dark and White rum, orgeat, lime, triple	
Filthy Lemonade	19
Nolet's gin, fresh lemonade, filthy black cherry	
French Pearl	18
Aviation gin, lime, absinthe, fresh mint	

mocktails / 13

Phony Negroni	
Natural flavors, cane sugar, fruit juice	
Berry Mule	
Berry, coconut purée, fresh lime juice, ginger beer	
Basil Orgeat Lemonade	
Fresh basil, lemon juice, Orgeat	

beverages / cold brew

San Pellegrino Sparkling Soda	7
Blood Orange, Pomegranate & Orange Lemon, Orange	
Glass Bottled Soda	7
Coke, diet or sprite	
Bottled Lemonade	7
"Nantucket Nectars"	
Q Drink	7
Hibiscus ginger beer, grapefruit, ginger ale	
Acqua Panna, San Pellegrino 1L	10
illy Cold Brew - Flat Black or Aria -	10

les vins blancs

gl / btl

Bibi Graetz, Toscana, Casamatta Bianco, Italia 2021	12 / 46
Vermentino	
Ca' Bolani, Friuli. D.O.C. Italia 2021	13 / 50
Pinot Grigio	
Château Gassier, Esprit Gassier, Côtes de Provence 2022	14 / 54
Rose	
Trimbach, Alsace France 2021	15 / 58
Pinot Blanc	
Domaine Bellevue, "Touraine" Middle Loire, France 2022	16 / 62
Sauvignon Blanc	
Hahn Estate, Appellation Series, California 2021	16 / 62
Chardonnay	
Château de Chaintres, Maconnais, Burgundy, France 2022	17 / 66
Chardonnay	
Domaine Raimbault, Roger et Didier	21 / 82
Upper Loire, France 2021	
Sancerre Blanc	
Karine Lauerjat, "Moulin des Vrillères" Loire, France 2022	21 / 82
Sancerre Rosé	
Avissi, Veneto, Italia N.V.	15 / 58
Prosecco D.O.C	
I Vignaioli di S. Stefano, d'Asti, Piemonte, Italia 2021	13 / 24
Moscato	
Albert Bichot Rosé, Crémant de Bourgogne	18 / 70
Brut, Méthode Champenoise	
Inspiration 1818, Brut, Charles-le-Bel by Bellocart-Salmon	25 / 98
Champagne	

les vins rouges

gl / btl

Domaine André, Berthet-Rayne, France 2022	14 / 54
Côtes du Rhône	
Chateau du Cèdre, "Cèdre Heritage" Cahors 2020	15 / 58
French Malbec (<i>the birth place of malbec</i>)	
Chateau Fontareche, Corbières 2020	15 / 58
Shiraz / Syrah, Grenache, Carignan, Languedoc - Roussillon	
Cune, Crianza, Rioja, Spain 2020	15 / 58
Tempranillo	
Oberon, Paso Robles, Central Coast, California 2021	16 / 62
Cabernet Sauvignon	
Cœur de Terre, Oregon, Willamette Valley 2022	17 / 66
Pinot Noir	
Albert Bichot, Bourgogne, Vieilles Vignes 2022	18 / 70
French Pinot Noir	
Auctioneer, Napa Valley, California 2021	22 / 86
Cabernet Sauvignon	
Château Boutisse, Saint-Émilion, Grand Cru 2020	25 / 98
Bordeaux	
Château Lassègue, Saint-Émilion, Grand Cru 2013	35 / 75 / 300
Bordeaux 3oz / 6oz / BTL	

À LA TIENNE!

See our Wine Menu for a full selection of wines by the bottle. Menu subject to change based on availability.