

## raw bar

### East Coast Oysters

Half-dozen Malpeque oysters on a half shell, mignonette, cocktail sauce, lemon  
21

### Tuna Tartare

Sashimi-grade tuna, sesame, yuzu, chive, shallot,  
crème fraîche, wakame, rhubarb tuile  
24

### Calvisius Tradition Prestige Caviar

28g Caviar, blini, crème fraîche, yolk  
120

## appetizers & salads

### Truffle Fondue

Four-cheese Bechamel, truffle oil, fresh black truffle, cognac, toasted baguette \*V  
21

### La Illusion Salade

Bibb lettuce, shaved ninja radish, shaved beets, Chicory Castelfranco,  
red endive, toasted sesame vinaigrette \*V  
19

### La Tarte Tatin à la Tomate

Tomato tarte tatin, whipped ricotta, baby frisée, tomato vinaigrette \*V  
20

### French Lentils

Beluga lentils, carrot, onion, bay leaves, garlic, salt, mustard dressing, soft egg \*V  
19

### Wings Maison

Prize-winning honey sriracha sauce, homemade blue-cheese sauce  
20

### Caesar

Romaine, little gem, parmesan, toasted baguette, caesar dressing, anchovy  
(choice of chicken or shrimp)  
27

### Niçoise

Seared A-grade marinated tuna, haricot vert, fingerling potato,  
kalamata olive, soft eggs, green little gem  
26

### Gruyère Omelet

Free-range egg, gruyère cheese, home fries, house salad, vinaigrette  
(substitute egg whites +2)  
20



## entrées

### Duck Shepherd's Pie

Pulled duck legs confit, mashed potato, shaved winter truffle,  
little gem  
29

### Pasta Provençale

Tagliatelle, pistou, olive oil  
22

### Chicken Milanese

Organic chicken breast, panko, rosemary, organic baby arugula,  
escarole, red apple, caramelized walnut, pickled red onion,  
tarragon-verjus vinaigrette  
28

### Moules Marinières

PEI Mussels, Marinières sauce, toasted baguette  
27

### Bouchée à la Reine

Puff pastry, carrot, potato, turnip, green pea, mushroom,  
artichoke  
26

### Le Coin Burger

9 oz prime patty, caramelized Vidalia onion, 18-month aged gruyere  
served with rosemary fries or baby gem  
(add bacon +3)  
29

### Rotisserie Cajun Chicken

Half-roasted chicken, herbs de Provence, chicken jus, brown rice  
34

### Crispy Skin Salmon

8 oz salmon, guanciale, lettuce, green pea, pearl onion, garlic,  
fish stock, white wine, shallot, basil-lemon sauce  
32

### Cauliflower Steak

Grilled marinated cauliflower, chipotle aioli, roasted pumpkin  
seed, roasted pistachio, toasted baguette and petite mâche  
24

### New York Strip

12 oz USDA Prime NY strip, bordelaise sauce, potato gratin  
43

## sides

Gratin  
12

French Fries  
10

Haricot Almondine  
12

Champignons du Marché  
12

## brunch

(Saturday & Sunday 11am—4pm)

### Açaï Bowl

Açaï berries, agave, orange juice, granola, mixed berries \*V  
18

### French Toast

Brioche, maple syrup, butter, seasonal fruit \*V  
22

### Chicken & Waffles

Sweet waffles, fried boneless chicken, maple syrup  
24

### Steak & Eggs

5oz Prime NY Strip, two eggs any way, home fries  
32

### Breakfast Baguette

Sunny egg, bacon, cheese, French baguette  
22

### Additions

Bacon +6 | Sausage +6 | Applewood Bacon +8