

APPETIZERS

SELECT CHEESES (V)	17.25
dried fruit compote, grilled bread	
HOUSE CURED SALMON	16.75
fried egg, potato latke, yellow sriracha mayo	
STEAMED BLACK MUSSELS	sm 15/lg 27
shallots, white wine, parsley	
BRAISED SHORT RIBS	sm 16/lg 31
chive gnocchi, horseradish	
BUFFALO STYLE CAULIFLOWER (V)	16.75
blue cheese dressing, shaved celery	
LAMB MEATBALLS	sm 16/lg 32
winter squash grits, moroccan spices, broccoli gremolata	
ROSEMARY FLATBREAD(V)	16.75
brussels leaves, fried egg, pickled chilies	
ESCARGOTS	16.75
pernod, garlic-fennel croutons	
DUCK CONFIT/KIMCHI TAQUITOS	16.75
taqueria condiments	

SOUP & SALADS

OLD SCHOOL ONION SOUP	15.75
gruyere gratinée	
BRUSSELS SPROUTS HOT & COLD	16.75
pretending to be a caesar salad	
ESCAROLE & MINT SALAD (V)	15.75
pistachio citronette, sheep cheese	
LITTLE GEM WEDGE	16.25
bacon bits, boiled egg, onion ring, tomato, blue cheese dressing	
WARM BEETS & HOUSE SPUN BURRATA (V)	16.25
pomegranate molasses, toast, hazelnuts, amagansett arugula	

FRUITS DE MER



OYSTERS (raw or roasted)	19.50
LITTLENECK CLAMS (raw or roasted)	12.50
SHRIMP COCKTAIL 5PC / 7PC	16/21
CHILLED HALF LOBSTER	18.25
ALMOND PLATEAU ROYALE	65.50
ALMOND PETIT PLATEAU	41.75
SCALLOP & FENNEL CRUDO	14.25
MARINATED OCTOPUS	16.25
CURRIED MUSSEL COCKTAIL	12.50
"LOS TRES"	27.75

CHARCUTERIE

house cured in the building



MEDIUM ASSORTMENT (1-3PPL)	31.00
BIG ASSORTMENT (3-6PPL)	47.00
MEAT & CHEESE PLATTER	46.00
CHICKEN LIVER PÂTÉ	13.25
BRESAOLA	13.25
COPPA CRUDO	13.25
DUCK BACON	13.75

PLATS DU JOUR



MONDAY

MEATLESS MONDAY

TUESDAY

RISOTTO

WEDNESDAY

SHRIMP SCAMPI

THURSDAY

POUSSIN

FRIDAY

RIBEYE FOR TWO

SATURDAY

DUCK

SUNDAY

FISH 'N' CHIPS

ENTREES

HOUSE MADE CAVATELLI	29.25
veal & pork sausage, bitter greens	
COLORADO LAMB SHANK	35.25
winter root veg, minted israeli cous cous, house made harissa	
ROAST CHICKEN	29.75
garlic crushed potatoes, sautéed greens, natural sauce	
FENNEL RICOTTA AGNOLOTTI (V)	27.25
scott's wild mushroom bolognese, parsley oil	
HAPPY VALLEY PORK ADOBO	31.25
wheat berries, green chile, queso fresco, corn nuts	
HOUSE GROUND HAMBURGER "DELUXE"	24.75
LE GRAND MACARONI & CHEESE	27.75
prosciutto, truffles	
JAY'S MTK SCALLOPS	36.75
broccoli/kimchi fried rice, duck bacon, house brewed sriracha	
PAN ROASTED ATLANTIC COD (GF)	36.75
bacon-pimenton butter, littlenecks clams, fingerlings, kale chips	
HUDSON VALLEY STEELHEAD TROUT	34.25
black rice pilaf, brussels, pomegranates, baby turnips	
SULLIVAN COUNTY ROASTED MUSHROOMS <small>VEGAN</small>	28.00
five grains, sprouts, root vegetables, sriracha aioli	

STEAK FRITES

SKIRT STEAK	31.75
DRY AGED 13 OZ. N.Y. STRIP	39.25
GRASS-FED FLATIRON	29.75
sauce bordelaise w/ shallots & marrow	
-or-	
au poivre	
-or-	
chimichurri	



CROQUES GRATIN 20

MONSIEUR original style	A L'OIGNON caramelized onion, bone marrow
MADAME fried egg	PROVENCAL tomatoes
APPARU tomatoes & cornichon	LARDON tomatoes & smoked bacon
ROJAS house funk'd kimchi	

SIDES

Hand-Crushed Potatoes (V)(GF)	7
Macaroni & Cheese (V)	9
Gnocchi Gratin (V)	9
Roasted Roots w/ honey & harissa (V)(GF)	9
Citrus Cured Olives (V)(GF)	7
Fingerlings w/yellow sriracha mayo (V)(GF)	9
Charred Broccoli/yakitori (V)	8
Sautéed Greens	8
Roasted Brussels Sprouts/parmesan (V)	8
Kimchi Rice/ssam sauce	9

FRIES

French Fries (V)	6
French Fries & Gravy	7
Maracz (jalapenos, smoked cheddar) (V)	8
Américaine (smoked cheddar) (V)	8
Québécoise (cheese curd, bacon, truffle)	10
L'italien (rosemary, parmesan, truffle) (V)	10
Mansour (green peppercorn sauce, gruyere)	8
Korean (kimchi, ssam sauce, sesame seeds)	8