

Claudette

MARCHÉ de PROVENCE

8 EACH / 18 for THREE

CHARRED EGGPLANT
*za'atar, yogurt, pumpkin seed
pickled persimmon*

ROASTED CAULIFLOWER
tabini, nigella, pickled shallot

BACALAO TARTINE
*warm salted cod & garlic spread
grilled country bread*

FARMSTAND RADISHES
parmesan, mint, warm anchovy butter

GRILLED CHICKEN LIVER
*baharat spices, soft boiled egg
charred lemon salad, hummus*

MOROCCAN SPICED CARROTS
*creamy robiolo, toasted pistachio
mint, scallion, chili*



PAIN TUNISIEN • 16
*black truffle hummus, confit garlic
olive oil, housemade flatbread*



LES HUÎTRES
18 for HALF DOZEN

BLUE ISLAND NO. 9
Peconic Bay, New York

GREAT SOUTH BAY
Great South Bay, New York

WILD GOOSE
Narragansett Bay, Rhode Island

LES FROMAGES
3 EACH / 20 for THREE

BONNE BOUCHE
Vermont, Goat

HARBISON
Vermont, Cow

VERANO
Vermont, Sheep and Cow

TIMBERDOODLE
Vermont, Cow

BLEU D'AUVERGNE
France, Cow



HORS D'ŒUVRES

LES PÂTISSERIES • 15
basket of freshly baked pastries

GREEK YOGURT • 12
bulgur granola, fresh & dried fruits, honey

CORSICAN MINT SALAD • 14
arugula, plums, onions, green beans, quinoa

WARM BEET SALAD • 15
*horseradish, autumn greens
parmesan, almonds*

LAMB KEFTA • 15
za'atar yogurt, ginger, arugula

GRILLED LOCAL SQUID • 16
homemade barissa, sweet potato falafel

les ENTRÉES

FRENCH TOAST • 16
brioche, seasonal fruit, cinnamon yogurt

SHAKSHOUKA • 16
farm eggs, tomato, cilantro, creme fraiche

WILD MUSHROOM OMELETTE • 15
herb sautéed mushrooms, garlic, goat cheese

EGGS BENEDICT • 18
poached eggs, frisée, ham, hollandaise

CURED SALMON & EGGS • 19
*cured aurora salmon, soft scrambled eggs, salmon roe
crème fraiche, grilled bread*

PROVENÇAL CHICKEN SALAD • 17
carrots, bulgur, pistachio, cumin, cilantro vinaigrette

PASTA PISTOU • 18
housemade spaccatelli, basil, parmigiano

OXTAIL CAVATELLI • 24
*braised oxtail ragu, olives
san marzano tomato*

TUNA NIÇOISE SANDWICH • 15
*olive oil poached tuna, toasted baguette,
cucumber, egg, and tomato*

LAMB BURGER • 19
*quanciale, pickled onion, gruyère
brioche, paprika aioli frites*

les GARNITURES

8 EACH

BRUSSEL SPROUTS ♦
caramelized onions, bacon

GRILLED BACON ♦
applewood smoked bacon

POMMES FRITES ♦
ras al hanout

BRAISED CANNELLINI BEANS ♦
*garlic-chili bread crumbs
parmesan*



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness *