

BRUNCH DRINKS

MIMOSA <i>fresh squeezed orange juice, crémant de loire</i>	16
VAUCLUSE BELLINI <i>white peach, elderflower, crémant</i>	16
PARK AVENUE BLOODY <i>belvedere vodka, classic mix</i>	16
FRENCH 75 <i>lemon, bombay dry, crémant de loire</i>	16
JUS DE FRUITS PRESSÉS	
<i>freshly squeezed grapefruit or orange juice</i>	7
<i>green juice {apple, cucumber, kale, pineapple, spinach}</i>	7
<i>red juice {spinach, beet, orange, lemon, ginger}</i>	7
ICED TEA	6
COLD BREW ICED COFFEE	6
ICED MOCHA	8

FROM OUR PATISSERIE

Our selection of handcrafted breads and pastries are produced daily in-house using the finest quality European-style butter, a blend of New York State grown Farmer Ground Flour, and both traditional and modern technique.



each pastry 6 | selection of five pastries 25

BUTTER CROISSANT

CHOCOLATINE *valrhona dark chocolate batons*

ALMOND CROISSANT *brown butter frangipane, toasted almonds*

PISTACHIO LEMON DANISH *sicilian pistachio jam, lemon confit*

RHUBARB RASPBERRY DANISH *house-made confiture, pastry cream*

HONEY BREAD *crumbed cake, caramelized honey*

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

HEAD BAKER *Zoe Kanan*

HORS D'ŒUVRES

OYSTERS <i>daily oyster, red wine mignonette</i>	SIX 21
CAVIAR <i>petrossian "royal ossetra", crème fraîche, brioche</i>	120
LEEK VINAIGRETTE <i>grilled leeks, toasted almonds, mustard seed vinaigrette</i>	18
SALADE VAUCLUSE <i>spring lettuces, haricot verts, radish, goat cheese tartine, shallot vinaigrette</i>	17
SAUMON FUMÉ <i>smoked salmon, egg, caper, crème fraîche, lemon, toasted brioche</i>	25
PÂTÉ EN CROÛTE <i>duck, chicken, foie gras, mushroom duxelles</i>	21
TARTARE DE BŒUF <i>hand-cut filet of beef, capers, cornichons, toasted baguette</i>	19
LYONNAISE <i>frisée, bacon lardons, poached egg, croûtons, mustard vinaigrette</i>	22
TUNA TARTARE <i>yellowfin tuna, pistachio, green tapenade, arugula</i>	19

PLATS PRINCIPAUX

PAIN PERDU <i>brioche french toast, mixed berries, vanilla chantilly, maple syrup</i>	24
OMELLETTE <i>wild mushrooms, marbled potatoes, petite salade</i>	20
BÉNÉDICTINE <i>poached eggs, housemade brioche, hollandaise, parisian ham or smoked salmon</i>	26
CROQUE MADAME <i>toasted ham & gruyère sandwich, sunny side up egg</i>	20
STEAK & EGGS <i>grilled prime hanger steak, sauce au poivre, sunny side up egg, frites</i>	34
SALADE NIÇOISE <i>seared tuna, grilled sourdough, egg, market vegetables</i>	29
ÉPAULETTES <i>rabbit & reblochon cheese ravioli, black truffle jus</i>	25
SAUMON <i>seared skuna bay salmon, asparagus, confit potatoes, red wine jus, béarnaise</i>	32
CHICKEN PAILLARD <i>grilled chicken breast, mesclun salad, mushrooms, parmesan croûtons</i>	27
WHITE LABEL BURGER <i>aged beef blend, fontina cheese, tomato jam, dijonnaise, frites</i>	26

GARNITURES

FRUITS <i>mixed seasonal fruits</i>	10
YOGURT & CEREALES FAIT MAISON <i>greek yogurt and housemade granola</i>	11
FRITES <i>french fries</i>	11
MUSHROOMS <i>sautéed wild mushrooms</i>	12
BACON <i>housemade</i>	9