

sparkling

Adami 12/38
Prosecco, Italy

Hubert Meyer Cremant 15/68
Pinot Blanc, France

Laurent Perrier ½ Bottle 55
Champagne La Cuvee, France

white

Gaspard 14/63
Sauvignon Blanc, France

Tikves Belo 14/63
White Blend, Macedonia

Yves Cuilleron 14/63
Marsanne, France

Leduc-Frouin Anjou 15/68
Chenin Blanc, France

Joseph Drouhin Macon-Lugny 17/78
Chardonnay, France

draft

Live Oak 6
Pilsner

Meanwhile 7
Secret Beach IPA

512 Brewing 6
Wit

beer

Zilker 6
Heavenly Daze
12oz

Zilker 6
Parks & Rec
Pale Ale 12oz

Independence 6
Austin Amber
12oz

frozen

Frosé 12
Frozen Strawberry Lemonade 6

rosé

Chateau Peyrassol Rosé 15/68
Provence, France

Ch Guilhem Pot de Vin Rosé 15/68
Languedoc, France

Lubanzi Sparkling Rosé 14/63
South Africa

red

Mas Theo Cotes du Rhone 15/68
Red Blend, France

Domaine Girard 15/68
Pinot Noir, France

Cruse Monkey Jacket 16/70
Red Blend, North Coast, CA

Chateau La Grave Cahors 16/72
Malbec, France

Chateau de la Croix Medoc 20/85
Bordeaux Blend, France

non-alc craft

Sunset 12
Little Saints NA Mezcal,
Blood Orange, Tajin

Spritz 12
Wilfred's NA Aperitif,
Surely NA Sparkling Brut, Orange

Espresso Martini 12
Spiritless Kentucky 74, Roots Divino
Aperitif Bianco, Vanilla, Orange

Smoked Pacha 12
Pacha de Cacao, Elderflower, Agave,
Oatmilk, Cinnamon

dinner



sharing

Cheese Board ✨ 24
selection of cheeses, jam, honeycomb,
nuts, toasted bread

Charcuterie Board 30
country pâté, rosemary ham,
chicken liver mousse, cornichons,
olives, toasted bread

plats du jour

S Sunday
Roast

m Monday
Flank Steak*

t Tuesday
Lobster Frites

w Wednesday
Pork Chop*

small plates

Pomme Dauphine 18
potato croquette, crème fraîche,
smoked trout roe, fine herbs

Salad Verte ✨ 10
mixed greens, cucumber,
cherry tomatoes, radishes,
dijon garlic vinaigrette

Endive Salad ✨ 14
endive spears, citrus segments,
hazelnuts, comte

French Onion Soup 15
caramelized onions, beef stock,
toasted bread, gruyere

Escargot 15
French snails, herb & garlic butter

Beef Tartare* 16
capers, shallots, shabazi spice,
cured egg yolk, fine herbs

Ocean Trout Tartare* 16
citrus segments, lemon oil,
smoked olive oil, local greens

large plates

Moules et Frites 19
shallots, garlic, white wine,
parsley, fries

Bureau de Poste Moules et Frites 21
tomatoes, fennel, bell pepper,
white wine, parsley, fries

Ratatouille ✨ 21
baked dish of eggplant, zucchini,
tomato & herbs

Burger Royale* 23
8 oz beef patty, white cheddar,
arugula, herb mayonnaise, fries

Vegan Burger Royale ✨ 22
portobello mushroom, arugula,
vegan herb mayonnaise, fries

Poisson a la Plancha 30
fillet of cod, beurre blanc,
lemon, salad verte

Duck Leg Cassoulet 35
cured duck leg, venison sausage,
tarbais beans, garlic breadcrumbs

Half Roasted Chicken 38
mixed greens, toasted bread,
dried cranberries, pine nuts,
sauce verte, meyer lemon

steak frites

14 oz boneless ribeye*, fries & your choice of:
au poivre, sauce verte,
or maitre d'hotel butter

55

sides

Haricot Vert 10
bacon vinaigrette,
toasted almonds

Carrots ✨ 10
garlic herb butter,
crème fraîche

Asparagus ✨ 10
mousseline sauce

Kids

Chicken Little 12
roasted chicken breast,
fries

Baby Burg 12
3 oz beef patty,
cheddar cheese, fries

The Tiny G 12
grilled cheese sandwich,
fries

dessert

Crème Brûlée 10
vanilla bean

Caramel Dark 10
Chocolate Mousse
hazelnut crumble,
chantilly cream

Clafoutis 12
blueberries,
crème fraîche whip

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

✨ Vegetarian or Vegan. Most vegetarian options can be vegan. Please inquire with your server.