



island creek oysters* .3.25 each
 shrimp cocktail old bay, lemon, horseradish .19
 petit plateau* oyster, shrimp, clams, mussels, lobster .MP
 grand plateau* lobster, shrimp, clams, mussels .MP
 ½ chilled lobster harissa aioli .24
 chilled razor clam cru citrus, olive oil, smoked salmon roe .24

COCKTAILS 15

PENICILLIN scotch, fresh lemon, honey, ginger, islay float
SUNFLOWER gin, fresh lemon, cointreau, elderflower liquor, absinthe
RAMBLE gin, fresh lemon, sugar, muddled raspberries, crushed ice
QUEEN'S PARK SWIZZLE white rum, fresh lime, mint, sugar & bitters
DARK & STORMY dark rum, fresh ginger, lime & club soda
GORDON'S CUP gin, muddled lime & cucumber, cracked salt & pepper

APPETIZERS

ROASTED BONE MARROW & OXTAIL JAM parsley, lemon, shallot salad .18
 PROVENÇAL TART
 slow cooked peppers, primetime farms tomato, niçoise olive, fromage blanc .14
 BRICK ROASTED CALAMARI* ratatouille, pickled ramp vinaigrette .17
 STEAK TARTARE* confit egg yolk, grilled country bread, housemade pickles .16
 COQUILLE ST. JACQUES MORNAY baked sea scallop gratin .18
 CHARCUTERIE BOARD
 assorted cured meats, terriens, rillettes, mustard fruits, charred bread .22
 FRENCH ONION SOUP rich beef consommé, caramelized sweet onion, gruyère cheese .12
 DUCK CONFIT A L'ORANGE seared foie gras, glazed spring onion, kumquat confiture .18
 ESCARGOTS smoked parsley butter, jambon de paris, preserved lemon .19
 SMOKED SALMON RILLETTES* fried caper, deviled egg, coriander blossoms .14
 FIVE FRENCH CHEESES local honeycomb, moustarda, golden raisin bread .25
 LOCAL FARM EGG gently poached, goat milk polenta, english pea, arugula .16

SALADS

<p>ROASTED BEETS AND KALE crispy kale chips, fromage blanc, almond milk .14</p> <p>MARINATED LEEKS À LA GRÈCQUE egg mimosa, piquillo pepper, red wine dressing .13</p>	<p>SIMPLY COMME ÇA mixed seasonal lettuce, radish, fine herbs, garlic, parmesan . 12</p> <p>CHILLED SQUID AND HEIRLOOM TOMATO primetime farms tomato, cucumber, red onion, harissa . 16</p>
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ENTRÉES

ROASTED CHICKEN PETITS POIS À LA FRANÇAISE

swet english pea, bayonne ham,
pearl onion, lettuce .28

STEAK FRITES*

flat iron steak, maitre d' butter,
hand cut fries .27

STEAK DIANE

14 oz. prime new york strip, pommes
dauphine, cognac mustard cream .52

BRAISED PORK SHANK

pie de cochon, vadouvan scented chickpea
and carrot rémoulade .32

PARISIAN GNOCCHI

braised lamb neck, fava bean,
goat cheese and mint .30

SKUNA BAY SALMON

artichoke barigoule, young carrot,
onion confit .34

TROUT AMANDINE

haricot vert, toasted almonds, brown butter .27

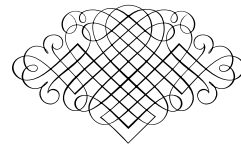
STEAMED MUSSELS MARINIÈRE

P.E.I. mussels, white wine, herbs,
double cream .26

LOUP DE MER

tomato confit, fennel, niçoise olive,
spring vegetable nage .36

PLATS du JOUR



Mon

fried chicken
25

Tues

best parts of the pig
28

Wed

choucroute garnie
24

Thurs

bet on the farm
26

Fri

fruits de mer
MP

Sat

butcher's favorite cut
99

Sun

lobster thermidor
29

SIDES

POMMES ALIGOT - CREAMY POTATO PURÉE,
CANTAL CHEESE 9

FRENCH FRY CONE 9

HARICOT VERT, GLAZED FRENCH GREEN BEANS 9

LOCAL FARMED VEGETABLES, GLAZED IN SHALLOT-
THYME BUTTER. 9

MACARONI GRATIN, BLOOD SAUSAGE, AGED
CHEDDAR BÉCHAMEL 10

SAUTÉED SPINACH,
SMOKED PORK BELLY, FRIED ONIONS 9

chef / founder david myers
executive chef brian howard

comme
by David Myers



BY THE GLASS

SPECIAL FEATURES

2003 DOM PERIGNON, CHAMPAGNE-FRANCE
—glass 65 btl 425

**NV JACQUESSON, BRUT “CUVÉE 734”
CHAMPAGNE-FRANCE** —glass 25 btl 150

**2007 SILVER OAK CABERNET SAUVIGNON,
“ALEXANDER VALLEY” SONOMA-U.S.A.**
—glass 35 btl 140

**2008 RAMEY CHARDONNAY,
“RUSSIAN RIVER VALLEY” SONOMA-U.S.A.**
—glass 20 btl 99

BUBBLES

**2010 BRUT CRÉMANT DE LIMOUX, GÉRARD
BERTRAND LANGUEDOC-ROUSSILLON-FRANCE**
—glass 13 btl 65

**NV ROSÉ DU BUGEY-CERDON, RENARDAT-FÂCHE
“MÉTHODE ANCESTRALE” SAVOIE-FRANCE**
—glass 16 btl 80

WHITE WINES

**2011 RIESLING, KIONA VINEYARDS & WINERY
WASHINGTON STATE-U.S.A.**
—glass 10 btl 40

**2011 PICPOUL DE PINET, MOULIN DE GASSAC
CÔTEAUX DU LANGUEDOC-FRANCE ORGANIC**
—glass 13 btl 52

**2011 SAUVIGNON BLANC / SEMILLON, CHÂTEAU
BONNET “ENTRE 2 MERS” BORDEAUX-FRANCE**
—glass 14 btl 56

**2011 SAUVIGNON BLANC, GIRLS IN THE VINEYARD
“ROOSTER VINEYARD” LAKE COUNTY-U.S.A.**
—glass 15 btl 60

**2011 PINOT GRIGIO, SEGHESSIO FAMILY
VINEYARDS RUSSIAN RIVER VALLEY-U.S.A.**
—glass 16 btl 64

**2009 PINOT GRIS, DOMAINE SCHLUMBERGER
“LES PRINCES ABBÉS” ALSACE-FRANCE**
—glass 15 btl 60

**2008 VIOGNIER, PRIDE MOUNTAIN VINEYARD SONOMA
COUNTY-U.S.A.** —glass 19 btl 76

**2010 CHARDONNAY, LAGUNA RANCH
RUSSIAN RIVER VALLEY-U.S.A.**
—glass 18 btl 72

**2010 CHARDONNAY, PATRICK PIUZE PETIT
CHABLIS “VAL DE MER” BURGUNDY-FRANCE**
—glass 17 btl 68

RED WINES

**2010 GAMAY, DOMAINE BICHOT CRU
BEAUJOLAIS “MORGON” BURGUNDY-FRANCE**
—glass 15 btl 60

**2009 PINOT NOIR, DOMAINE BERNARD MOREAU
BOURGOGNE BURGUNDY-FRANCE**
—glass 20 btl 80

**2010 PINOT NOIR, KENWOOD VINEYARDS
“YULUPA” SONOMA COUNTY-U.S.A.**
—glass 15 btl 60

**2007 MERLOT, ACRE WINES “HAMES VALLEY”
MONTEREY COUNTY-U.S.A.** —glass 16 btl 64

**2010 MERLOT / SYRAH / SANGIOVESE,
PEDRONCELLI WINERY “FRIENDS.RED” SONOMA-U.S.A.**
—glass 13 btl 52

**2009 MERLOT / CABERNET SAUVIGNON, “ENTRE DEUX
MERS” CHÂTEAU DU PIN BORDEAUX-FRANCE**
—glass 16 btl 64

**2009 MALBEC, WATERBROOK WINES “RESERVE
COLUMBIA VALLEY” WALLA WALLA, WASHINGTON
STATE-U.S.A.** —glass 18 btl 72

**2010 CABERNET FRANC, DOMAINE
CHANTELEUSERIE BOURGUEIL “LES ALOUETTES”
LOIRE VALLEY-FRANCE** —glass 15 btl 60

**2010 CABERNET SAUVIGNON, SMITH & HOOK
CENTRAL COAST-U.S.A.** —glass 20 btl 80

**2009 CABERNET SAUVIGNON / MERLOT, CHÂTEAU
LACOMBE NOAILLAC MÉDOC-FRANCE**
—glass 18 btl 72

**2010 GRENACHE / SYRAH / MOURVÈDRE, GÉRARD B
ERTRAND CORBIÈRES LANGUEDOC-ROUSSILLON-FRANCE**
—glass 15 btl 60

**2009 SYRAH, ANDREW MURRAY VINEYARDS “TOUS
LES JOURS” CENTRAL COAST, CALIFORNIA-U.S.A.**
—glass 14 btl 56

**2010 PETITE SIRAH, CONCANNON CONSERVANCY
“CRIMSON & CLOVER” LIVERMORE-U.S.A.**
—glass 15 btl 60

sommelier bruno bonnet

les desserts

CRÈME BRULÉE

caramelized sugar, vanilla scented custard .9

PEACH CLAFLOUTIS

brown butter-citrus chantilly .9

FRAISES DE BOIS

strawberry rose gelée, cranberry ice,
black pepper meringue, basil .10

CHOCOLATE TORTE

six textures of chocolate and praline .12

MACARON ICE CREAM SANDWICH

raspberry scented, vanilla goat milk ice cream .10

ELDERFLOWER SOUFFLÉ

honey lavender biscotte, viognier anglaise .13

FROM LA FROMAGERIE

SELECTION OF FIVE FRENCH CHEESES 25

CAFE

COFFEE 4

ESPRESSO 4 * MACCHIATO 5

LATTE 5 * CAPPUCCINO 6

TEA

CERTIFIED ORGANIC...ALL \$4

DECAF MINT MELANGE * DECAF VERBENA MINT

CHAMOMILE CITRUS * JADE SPRING GREEN

EARL GREY