

zinc

Petites assiettes: Small plates

Assiette de fromage: cheese trio with sliced apples and crostinis 11

Huîtres frites: Fried oysters with lemon-tarragon aioli 7

Cuisse de grenouilles: Pan fried frog legs with garlic-parsley butter 8

Steak Tartare: Steak tartar with crostini and cornichon 7 *

Terrine de campagne: Country pate w/ baguette, cornichons and grainy mustard 7

Coquilles: Pan seared scallops with raddiscio/fennel salad, honey/blood orange vinaigrette 10

Sardines: Roasted sardines with pepper tomato medley and rouille aioli 8

Soupe a l'oignon: Onion soup gratinee with crostitni and gruyere 7

Laitue: Locally grown bib lettuce with goat cheese 6

Salade betterave: Roasted beet salad with blue cheese 5

Salade d'épinards: Baby spinach salad with warm goat cheese toast and lardons 6

Poireaux vinaigrette: Poached leeks with shallot vinaigrette 5

Boudin blanc: Chicken and brandy sausage with sauteed apples 7

Asperges vinaigrette: Warm white asparagus with tarragon butter 6

Pommes sarladaise: Roasted fingerling potatoes in duck fat with garlic and parsley 5

Quiche du jour: Quiche of the day 8

Gratin de pate: French mac&cheese-gruyere, bechamel and garlic/parsley bread crumb topping 6

Saumon fume: Hot smoked salmon with mustard and chive crème fraiche 9

Magret de canard: Pan seared duck breast with port demi-glaze 12

Jambon fromage: Ham and brie sandwich on baguette 8

Confit de canard: Confit duck leg with mixed greens and roasted garlic dressing 10

Croque monsieur/madame: Ham, gruyere, béchamel, add fried egg for madame 9/10

Grandes assiettes: Large plates

Saumon roulade: Salmon fillet stuffed with mushrooms, spinach and chevre 18

Fish and Chips: Battered haddock and fries and tartar sauce 14

Onglet a l'échalottes: Grilled hanger steak with sautéed shallots and fries 19

Lasagne: Vegetable lasagna with eggplant,squash,spinach,ricotta cheese & mushroom tomato sauce 13

Moules: Mussels sm 5 lg 9

Moules au bleu: Bleu cheese cream sauce

Moules mariniere: White wine, shallots and parsley

Moules au curry: Curry cream sauce and peas

Moules provencal: Tomato, garlic and basil

Accompagnements: Sides

Pain : Bread w/ salted french butter 3

Frites: Fries 2

Pommes puree: Mashed potatoes 2

Haricots verts: Green beans w/ almonds 3

Oeuf dur: Hard boiled egg 1

Choux fleurs: Roasted curried cauliflower 3

Broccoli: Steamed broccoli 3

An 18% gratuity will be added to parties of 6 or more

Please ask in advance about our limitations on separate checks

* item contains raw or undercooked meat