



# ROUX

spring '24

## PETIT

- Buttered baguette with nutella** 5
- Vanilla bruléed 1/2 grapefruit** 4
- Cake for breakfast** 9  
*rhubarb butter cake, soft whip, mint*
- Brown butter waffles** 11  
*salted beurremonte butter, naples maple syrup*
- Petit pea & ricotta toast** 12  
*whipped minty peas & ricotta, radish, watercress  
crunchy salt, olive oil*
- Crispy smashed potatoes** 9  
*creamy green goddess, soft herbs, smoked salt*
- Smoked salmon plate** 16  
*cucumber, pickled onions, caper berries,  
crème fraîche, all of the seeds, dill, toast*
- Baby Gems** 14  
*lemony caesar, pickled celery, torn sourdough  
crouton, lots of dill, shaved aged parmesan*

## COCKTAILS & COFFEE

- Seasonal latte** 6  
*orange blossom honey syrup, cinnamon  
\*made with pittsford dairy whole milk or oatmilk*
- Iced vanilla bean latte** 6
- French press** 6
- Mimosa w/ fresh orange juice** 14
- House bloody marie** 14
- Lillet rosé collins** 14
- Mimosa party! [ serves 2-4 ]** 42  
*bottle of crémant, trio of seasonal juices*

## GRAND

- Waffle sammy** 14  
*savory waffle, cardamom bacon, gruyère,  
sunny egg, naples maple syrup, chives*
- Green egg bowl** 15  
*2 sunny fried eggs, roasted asparagus,  
garlicky yogurt, herb gremolata, espelette*
- Soft scrambled eggs** 16  
*smoked salmon, crème fraîche, caper berries,  
soft herbs, country toast*
- Breakfast sammy** 14  
*house lamb merguez sausage patty, fried egg,  
watercress, lemony aioli, brioche bun*
- Roux burger** 22  
*tomato jam, dill pickle, aioli, bibb lettuce,  
brioche bun, good fries  
\*add gruyère, blue or bacon \$3 add sunny egg \$2*

## LES CROQUES

- Monsieur** 16  
*classic ham & gruyère with dijon & mornay*
- Madame** 18  
*classic ham & gruyère, dijon, mornay & sunny egg*
- Crab royale** 25  
*lump crab, mornay, gruyère, chives*

### Sides -----

- Good fries and aioli** 8  
*...make em' bougie with truffle & parmesan* 13
- House maple cardamom bacon** 6
- Lamb merguez sausage patty** 6
- 2 eggs, scrambled or sunny fried** 4
- Petit green salad** 10

*\*please alert your server to any allergies or dietary restrictions. we kindly ask for no substitutions\*  
3% service fee added to all guest checks to help work towards  
bridging the pay gap between servers and kitchen staff*

## VIN / WINE

13 glass / 26 carafe

**Naticco picpoul de pinet** [ white ]  
*piquepoul, languadoc-rousillon*

**Domaine de la foliette** [ white ]  
*sauvignon blanc, loire valley*

**Jean manciat** [ white ]  
*chardonnay, macon, burgundy*

**Chateau pigoudet** [ rosé ]  
*aix en provence*

**Victorine de chastenay** [ sparkling ]  
*crémant de bourgogne, burgundy*

**Glug glug** [ swan family private label ]  
*lemberger blend, germany*

**Mary taylor** [ red ]  
*malbec, cahors*

**Chateau haut plaisance** [ red ]  
*merlot/cab. sauv., st. emillion, bordeaux*

## BEER

**Kronenbourg** *euro lager* 6

**Allagash white** *belgian white ale* 9

**Maine brewing** [16.9oz] *'lunch' IPA* 12

**Is' Okay** *Rotating Okay Beer Co. IPA* 9

**Rodenbach** *'flanders' red ale* 9

**Chimay** *'blue' belgian strong ale* 14

**Brooklyn cider house** *'little wild'* 7

## N/A & COFFEE

**Phony negroni** 10

**Athletic 'cerveza' beer** 7

**House ginger soda** 7

**Mexican coca-cola** 4

**Fizz diet cola** 4

**Fizz root beer** 4

**Espresso** 3

**Cappuccino** 5

**Latte** 6

## SPRING COCKTAILS 14

**Isle of wight** \*n/a  
*cardamom, lemon, grapefruit, blackberry, mint*  
*\*make it groggy with vodka, gin or tequila*

**Thimbleberry sangria**  
*raspberry hibiscus shrub, rose, bubbles, thyme*

**Shore-Leave**  
*funky rum, genepy, rhubarb, lime*

**Scarlet wren**  
*marc brandy, straw berry, aperitivo, lemon, whites*

**Stella's garden**  
*aquavit, meletti, honey, almond, lime*

**Café social #3**  
*rum, espresso, ginger, aperitivo, lemon, tonic*

**Bon vivant**  
*gin, earl grey vermouth, bergamot*

**Bamboon**  
*bourbon, oloroso sherry, lillet blanc, apricot, absinthe*

## ALWAYS 14

**The frenchie**  
*vodka, crémant, lemon, lavender sorbet*

**Espresso maison**  
*rum, cognac, cold brew liqueur, cacao, espresso*

**Soften the blow**  
*gin, mezcal, absinthe, pink peppercorn,*  
*lemon oleo, peychaud's*

**Absinthe negroni**  
*oak aged absinthe, aperitivo, cocchi di torino*

**Bittle's whiskers**  
*tequila, besk, elderflower, aperitivo, lime*

**Sazerac**  
*rye, cognac, lemon oleo, peychaud's, absinthe*

**Less i know the better**  
*just tell us what you like, we'll take it from there!*

**ABISINTHE DRIP**  
*Kübler 10 Duplais 14 Larusse 18*



**After Dinner Wine** 9

**Chateau de saü 'rivesaltes rancio'**  
*white dessert wine - grenache blanc*

**Mas blanc banyuls 'le colloque'**  
*red dessert wine - grenache*