



ROUX

spring '24

PETIT

- Lump crab toast** 22
lemon aioli, shower of chives, mike's country toast
- Cheese plate** 20
trio of cheese with things that cheese love
- Escargots** 14
bathed in garlic butter, herbs, crunchy salt, dipping toast soldiers
- Potted chicken & foie mousse** 16
strawberry & hibiscus gelée, b & b pickles, whole grain mustard, warm baguette
- Smoked trout paté** 16
pastrami spice, soft herbs, petit pickles, little baguette crostini's
- Parisian carrot salad** 14
shaved fennel, radish, pickled golden raisins, mustard vinny, toasted pistachio
- A bright salad** 14
local lettuces, spring peas, radish, chèvre, shallot champagne vinny, sunflower seed crumb
- Baby Gems** 14
lemony caesar, pickled celery, torn sourdough crouton, lots of dill, shaved aged parmesan

table essentials

- Bread & butter pickled vegetables** 6
- Olives, citrus, herbs de provence** 7
- Good fries & aioli** 8
...make em' bougie with F. oilver's truffle oil & parmesan 13
- Baguette & salted french butter** 6

GRAND

- Duck leg confit** 28
vadouvan curry, duck fat roasted carrots, tangy coriander, currant & citrus sauce verte
- Pan roasted branzino** 28
crispy skin, melted leek & jasmine rice pilaf, toasted almond & marinated lemon gremolata
- Chicken cutlet** 24
creamy spring green goddess, a bright salad, lots of shaved parmesan, soft herbs, lemon
- Spinach spaetzle** 23
petit peas, herb pistou, whipped chèvre, toasted sunflower seed crumb
- The sailor's mussels** 24
melted leeks, confit garlic & herb cream, vin blanc, bacon, warm baguette
- Steak frites** 34
7oz coulotte, garlic, shallot & herb butter, good fries, many chives
- Roux burger** 22
tomato jam, dill pickle, aioli, leaf lettuce, brioche bun, good fries
**add gruyère, blue cheese or bacon \$3 add egg \$2*

LATER ON 12

- Chocolate cloud cake**
fluffy whip, grated lavender chocolate
- Pot of vanilla bean custard**
fluffy whip, stewed strawberry, anise sablé cookie crunch
- Brenda's carrot cake**
golden raisins, ginger cream cheese frosting, mint

chef de cuisine: Nicolas Woollacott

executive chef: Ashley Swan

pâtissière: Brenda Poole

**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 the servers and kitchen staff

VIN / WINE

13 glass / 26 carafe

Domaine de gris [white]
chardonnay, burgundy

Les hauts de lagard [white]
sauvignon blanc, bordeaux

Les grandes vignes [white]
grenache blanc, côtes du Rhône

Francois ducrot 'auguste' [orange]
grenache gris, languedoc-roussillon

Victorine de chastenay [sparkling]
crémant de bourgogne, burgundy

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

Jean-françois [red]
côtes du Rhône, Rhône valley

Chateau l'escart [red]
cab & merlot, bordeaux

BEER

Kronenbourg *euro lager* 6

Saison dupont *farmhouse ale* 9

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

Swiftwater *'alpaca kisses' hazy IPA* 9

Rodenbach *'flanders' red ale* 8

Chimay *'blue' belgian strong ale* 14

Brooklyn cider house *'little wild'* 6

N/A & COFFEE

Phony negroni 10

Athletic 'lite' beer 7

Fizz diet cola 4

House ginger soda 7

Mexican coca-cola 4

Fizz root beer 4

Espresso 3

Cappuccino 5

Latte 6

WINTER COCKTAILS 14

Regale sailor *n/a

seedlip spice, grapefruit, cardamom, rosemary
**make it groggy with vodka, gin or rum*

Cranberry sidecar

cognac, cranberry, china china, boozy cherry

Bitter-sweet

rum, orgeat, aperitivo, lime

A la carolane

bourbon, draconcello, vermouth, absinthe,
peychauds, tarragon

Yuletide tonic

plum gin, spice, and everything nice

Café social #2

vodka, café-cacao-curaçao, coconut mint cold foam

Sassafras fizz 15

absinthe, fizzy root beer custard, nostalgia

ALWAYS 14

The frenchie

vodka, crémant, lemon, lavender sorbet

Espresso maison

rum, cognac, mr. black cold brew, cacao, espresso

Soften the blow

gin, mezcal, absinthe, pink peppercorn,
lemon oleo, peychaud's

Absinthe negroni

aged absinthe, aperitivo, cocchi di torino

No voodoo

rye, alpine pine liqueur, cardamaro, smoke

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



YOU'RE A FINE GIRL

Eric artiquelougue VSOP 12 [armagnac]

Frapin '1270' 14 [cognac]

Cognac park 'mizunara' 18 [cognac]