BRUNCH

11AM – 3PM

Brioche à Tête $8
Rosemary glaze & whipped butter

Pâté en Croûte $16
Pork, foie gras,
pistachio & cranberry

Marinated Olives $6
Chili & orange

Fries $9
Lemon & house aioli

Six Oysters $21
East Coast oysters, cocktail sauce
& cucumber-pear mignonette

Shrimp Cocktail $4/pc
Cocktail sauce

Marinated Mussels $10

Snow Crab Leg $14

Scallop Crudo $9/pc
Wild Labrador scallop, cucumber,
mint, basil & lime

LE "GRAND PLAT" $99

Six oysters, eight mussels, two crab, two scallops, six shrimp

SMALL PLATES

Little Onion Soup $11
Baguette croutons & cave-aged gruyere

Lettuces & Roquefort $18
Belgian endive, butter lettuce, roquefort bleu
cheese, apple & herb vinaigrette

Steak Tartare $20
Hand-cut beef, traditional accompaniments &
house sourdough

LARGE PLATES

Steak Frites & Egg $29
5oz bavette, frites, over easy egg, béarnaise, frites

Breakfast Cassoulet $24
Cassoulet beans, bacon/belly, sage sausage, confit duck meat,
over-easy egg, sourdough

Eggs Benedict $22
(Choice of **ham**, **smoked trout** or **kale/mushroom**)
English muffin, poached egg, hollandaise, **frites** or **salad**

Brioche French Toast $19
House baked brioche, candied pecans, apple butter & chantilly

Croque Madame $20
Sourdough, dijon, mornay, ham, Gruyere, fried egg

Chantecler Granola $15
Oats, maple, fruit preserves & yogourt

ADD: Béarnaise ($5), Extra egg ($4), Caviar ($19)

SIDES

Glazed Bacon $6

Sausage $6

Cassoulet Beans $6

Sourdough Toast $4

Side Salad $9

BEVIES

Mimosa $14
Orange or grapefruit

Chantecler Caesar $18
Vodka, clamato & poached shrimp

Tea $5
Genuine tea: earl grey; mint

Brewed Coffee $5
Subtext 'Agua Mariposa' drip

Espresso $4
Americano ($4.5), Capp/latté ($5)