

VERSAILLES

BREAKFAST ENTRÉES

SHRIMP & GRITS* 35

SOUTHERN GRITS, CAJUN SAUCE (GF)

WAFFLES 21

TOASTED WALNUTS, BERRIES, MAPLE SYRUP (V)

FRENCH TOAST 22

CRÈME ANGLAISE, BLUEBERRIES, BLUE AGAVE SYRUP (V)

BUTTERMILK PANCAKES 22

BERRIES, WHIPPED CREAM, MAPLE SYRUP (V)

GRANOLA & BERRIES 19

GREEK YOGURT BOWL, RASPBERRIES, GRANOLA,
GOJI BERRIES, BANANAS, CHIA SEEDS (V)

BREAKFAST HASH* 29

TWO EGGS YOUR WAY, SAUTÉED POTATOES, ONIONS, PEPPERS, DILL, SMOKED GOUDA
CHOICE OF TOAST OR BISCUIT (V)

ACAI BERRIES SMOOTHIE BOWL 24

ALMOND MILK, FRESH BERRIES, BANANA, SHREDDED COCONUT,
DARK CHOCOLATE SHAVINGS, SHAVED ALMONDS (VG)

BREAKFAST SANDWICHES

LOX & BAGEL 31

BAGEL WITH CREAM CHEESE, TOMATOES, CAPERS, RED ONION, AVOCADO

BREAKFAST WRAP 24

SCRAMBLED EGGS, SWISS CHEESE, TOMATO, CILANTRO, RED ONIONS, SPINACH
CHOICE OF BACON, SAUSAGE, OR TURKEY BACON

BREAKFAST CROISSANT 22

BACON, SCRAMBLED EGGS, CHEDDAR CHEESE, AVOCADO

EGG ON FOCACCIA 24

SCRAMBLED EGGS, CARAMELIZED RED ONIONS, CHEDDAR CHEESE, AVOCADO, ROASTED TOMATOES

EGGS YOUR WAY

VERSAILLES EGGS* 26

TWO FARM FRESH EGGS,
CHOICE OF BACON, COUNTRY SAUSAGE PATTIES, OR CHICKEN APPLE SAUSAGE
CHOICE OF SOUTHERN GRITS OR BREAKFAST POTATOES
CHOICE OF TOAST OR BISCUIT

BUILD YOUR OWN OMELETTE* 26

(CHOICE OF FOUR) BELL PEPPER, TOMATO, MUSHROOM, ONION, SPINACH,
CHEDDAR, BACON, HAM, SAUSAGE, CHICKEN SAUSAGE
CHOICE OF TOAST OR BISCUIT,
CHOICE OF SOUTHERN GRITS OR BREAKFAST POTATOES

EACH ADDITIONAL ITEM + 5

COUNTRY HAM & EGGS 28

TWO FARM FRESH EGGS
CHOICE OF SOUTHERN GRITS OR BREAKFAST POTATOES
CHOICE OF TOAST OR BISCUIT

HEALTHY START 26

EGG WHITES, HEIRLOOM TOMATOES, SPINACH, MUSHROOM, AVOCADO SLICES

ON THE SIDE

SMOKED BACON, COUNTRY SAUSAGE PATTIES, OR CHICKEN APPLE SAUSAGE 8

BAGEL WITH CREAM CHEESE 8

SMALL SIDE OF SEASONAL FRUIT 8

SMALL SIDE OF SOUTHERN GRITS 7

SMALL SIDE OF BREAKFAST POTATOES 7

BEVERAGES

COFFEE 3.5 HOT TEA / ICED TEA 3.5 BREAKFAST JUICE 5 SODA 3.5

VERSAILLES

STARTERS

SEASONAL SOUP DU JOUR CUP 13 BOWL 18

BURRATA BRUSCHETTA 24

BABY HEIRLOOM TOMATO, BASIL, EVOO, BALSAMIC GLAZE, CIABATTA BREAD (V)

BEEF TENDERLOIN FLATBREAD 26

MOZZARELLA, TOMATO, RED ONION, ARUGULA

CHARCUTERIE & FROMAGE 37

SEASONAL SELECTION OF CURED MEATS, CHEESES, ARTISAN CRACKERS, OLIVES

GARDEN & HANDHELDS

CLASSIC CAESAR SALAD 20

ROMAINE LETTUCE, GARLIC CROUTONS, CAESAR DRESSING

GEM LETTUCE WEDGE 22

DILL, CHIVES, PINE NUT, ALEPPO PEPPER FLAKES, RANCH DRESSING (V) (GF)

SALAD PROTEINS

GRILLED SHRIMP +15 HERBED CHICKEN BREAST +11 GRILLED SALMON +17

TURKEY CLUB 24

TURKEY, BACON, SWISS CHEESE, LETTUCE, TOMATO, AVOCADO, DIJON AIOLI, TEXAS TOAST, SEA SALT FRIES

GRASS-FED BURGER 26

LETTUCE, TOMATO, RED ONION, CHEDDAR, ROASTED PEPPER AIOLI, POTATO BUN, SEA SALT FRIES

CHICKEN SALAD CROISSANT 22

CAJUN CHICKEN SALAD, LETTUCE, TOMATO, CROISSANT, SEA SALT FRIES

BEEF TENDERLOIN SANDWICH 26

ONION, BELL PEPPER, PROVOLONE CHEESE, DIJON AIOLI, HOAGIE BUN, SEA SALT FRIES

SUBSTITUTE MIXED GREEN SALAD OR CAESAR SALAD +7

LUNCH ENTRÉES

GREEN LENTIL WITH HARISSA MARINATED ROASTED VEGETABLES 31

CARROT, FENNEL, RED ONION, GARLIC TAHINI SAUCE (GF) (DF) (VG)

MUSHROOM RAVIOLI 35

SAGE BUTTER SAUCE, ROASTED TOMATO, WHIPPED LEMON RICOTTA, CHARRED LEEK (V)

ROASTED CHICKEN 41

SWEET POTATO GNOCCHI, SPINACH, PINE NUT, MARSALA SAUCE

ROASTED SALMON 49

SMOKED GOUDA GRITS CAKE, CAPERS, MUSTARD GREEN, FENNEL SALAD, CAJUN CREAM SAUCE (GF)

VERSAILLES

HORS D'OEUVRES

CHARCUTERIE & FROMAGE 37

SEASONAL SELECTION OF CURED MEAT, CHEESE,
ARTISAN CRACKERS, MEDITERRANEAN OLIVE

MUSSELS 28

GARLIC CREAM SAUCE, CHILI FLAKES, BAGUETTE

MARYLAND CRAB CAKE 31

TARTAR SAUCE, FRISÉE, FENNEL, RADISH SALAD (DF)

CUMIN LAMB MEATBALL 31

GARLIC YOGURT SAUCE, CUCUMBER, CHILI OIL (GF)

BURRATA BRUSCHETTA 24

BABY HEIRLOOM TOMATO, BASIL, EVOO, BALSAMIC GLAZE, CIABATTA BREAD (V)

EGGPLANT PÂTÉ 24

POMEGRANATE, CUCUMBER, WALNUT, MINT, NAAN BREAD (DF) (V)

LADLE & GARDEN

SEASONAL SOUP DU JOUR

CUP 13 BOWL 18

CLASSIC CAESAR SALAD 20

ROMAINE LETTUCE, GARLIC CROUTONS, CAESAR DRESSING

SPINACH & PICKLED BEET SALAD 22

GOAT CHEESE, WALNUT, RED ONION, CRANBERRY, BALSAMIC VINAIGRETTE (GF) (V)

GEM LETTUCE WEDGE 22

DILL, CHIVES, PINE NUT, ALEPPO PEPPER FLAKES, RANCH DRESSING (GF) (V)

SALAD PROTEINS

GRILLED SHRIMP +15 HERBED CHICKEN BREAST +11 GRILLED SALMON +17

ENTRÉES

GREEN LENTIL WITH HARISSA MARINATED ROASTED VEGETABLES 31

CARROT, FENNEL, RED ONION, GARLIC TAHINI SAUCE (GF) (DF) (VG)

MUSHROOM RAVIOLI 35

SAGE BUTTER SAUCE, ROASTED TOMATO, WHIPPED LEMON RICOTTA, CHARRED LEEK (V)

ROASTED CHICKEN 41

SWEET POTATO GNOCCHI, SPINACH, PINE NUT, MARSALA SAUCE

ROASTED SALMON 49

SMOKED GOUDA GRITS CAKE, CAPERS, MUSTARD GREEN,
FENNEL SALAD, CAJUN CREAM SAUCE (GF)

SEARED SCALLOPS 53

CAULIFLOWER PURÉE, SUCCOTASH, WATERCRESS, GARLIC BUTTER SAUCE (GF)

RED WINE BRAISED BEEF SHORT RIBS 51

MASHED POTATOES, BROCCOLINI, CITRUS GREMOLATA, SHORT RIB JUS (GF)

FILET MIGNON 58

MASHED POTATOES, RED WINE SAUCE, BUTTERED BROCCOLINI (GF)

RIBEYE STEAK 68

MASHED POTATOES, BUTTERED BROCCOLINI, RED WINE SAUCE (GF)

VERSAILLES

CRAFT COCKTAILS 16

PIGALLE

OUR FIZZY ODE TO BEAUTIFUL, PARISIAN SUMMERS, MADE WITH BOMBAY SAPPHIRE GIN, APEROL, LEMON JUICE, FEE BROTHERS 1864 RHUBARB BITTERS AND TOPPED WITH CHATEAU ELAN BRUT

LE MARAIS

THIS CLASSIC BORDEAUX APÉRITIF IS A STAPLE OF SIDEWALK CAFÉS AND EARLY EVENING COCKTAIL PARTIES, COMPOSED OF LILLET ROSE, CLUB SODA, TOPPED WITH CHATEAU ELAN BRUT AND GARNISHED WITH FRUIT

CHAMPS-ÉLYSÉES

FOR LOVERS OF COGNAC AND CHARTREUSE, THIS BRIGHT COCKTAIL IS CRAFTED FROM HENNESSY VS COGNAC, GREEN CHARTREUSE, LEMON JUICE, ANGOSTURA BITTERS

NOTRE D'AMES

A SWEET HONEY AND SALTED ORANGE BLOSSOM COCKTAIL THAT FINISHES WITH JASMINE GREEN TEA INFUSED KETEL ONE VODKA, ROTHMAN & WINTER PEACH, SALTED HONEY SYRUP, AND SPRAY OF ABSINTHE

BON APPÉTIT

CHICKEN WINGS 25

KOREAN BBQ SAUCE, PEANUTS, GREEN ONION, SESAME SEEDS (DF)

CHEESE & CHARCUTERIE BOARD 37

TRIO OF GOURMET CHEESES AND MEATS, EUROPEAN DRIED FRUITS, NUTS, MIXED OLIVES

CLASSIC CAESAR 20

ROMAINE LETTUCE, GARLIC CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

SALAD PROTEINS

GRILLED CHICKEN +11
GRILLED SALMON +17
GRILLED SHRIMP +15

BEEF TENDERLOIN FLAT BREAD* 26

CONFIT BEEF TENDERLOIN, MOZZARELLA, TOMATO, ARUGULA, RED ONION

TRUFFLE MUSHROOM FLAT BREAD 28

HOUSE MUSHROOMS, CARAMELIZED ONIONS, ARUGULA, GOAT CHEESE, TRUFFLE OIL (V)

CUMIN LAMB MEATBALL 31

GARLIC YOGURT SAUCE, CUCUMBER, CHILI OIL (GF)

FRIED CALAMARI 26

TARTAR SAUCE, LEMON WEDGE (DF)

CASSAVA FRIES 20

TRUFFLE OIL, PARMESAN CHEESE, CILANTRO AIOLI (GF) (V)

GRASS-FED BURGER 26

LETTUCE, TOMATO, RED ONION, CHEDDAR, ROASTED PEPPER AIOLI, POTATO BUN, STEAK FRIES

ROSEMARY FOCACCIA 26

AVOCADO SPREAD, GOAT CHEESE, ROASTED PEPPER, ARUGULA, RADISH, STEAK FRIES (V)

PISTACHIO BOMBS 26

AMARENA CHERRIES, MASCARPONE CREAM, PISTACHIO DUST (V)

DRAFT

STELLA ARTOIS 8
SAM ADAMS SEASONAL 8
NEW REALM 8

LOCAL DRAFT

ASK ABOUT SEASONAL FEATURES 8

DOMESTIC BOTTLE

BUDWEISER 8
BUD LIGHT 8
MICHELOB ULTRA 8
COORS LIGHT 8

PREMIUM BOTTLE

STELLA ARTOIS 8
GUINNESS STOUT 8
HEINEKEN 8
CORONA EXTRA 8
LAGUNITAS 8
SAM ADAMS BOSTON LAGER 8

CIDER

STRONGBOW 8

CRAFT COCKTAILS 16

LA TOUR EIFFEL

THIS SMOKY, TEQUILA-BASED COCKTAIL IS MADE WITH ESPOLON AÑEJO TEQUILA, MEZCAL, AND AMARO NONINO

LE LOUVRE*

COMPOSED OF BACARDI BLACK RUM, COINTREAU, FRESH LIME JUICE AND ORGEAT, THIS REFRESHINGLY BRIGHT COCKTAIL FINISHES WITH HINTS OF CHOCOLATE AND ORANGE

*MAY CONTAIN NUTS

LA SEINE

THIS ESPRESSO MARTINI IS A COLD, COFFEE-FLAVORED COCKTAIL MADE WITH TITO'S HANDMADE VODKA, 1000 FACES ESPRESSO COFFEE, COFFEE LIQUEUR, AND SUGAR SYRUP, WITH SUBTLE HINTS OF EUROPEAN CARAMEL TO FINISH

NON-ALCOHOLIC CRAFT COCKTAIL 12

MONTMARTRE

REFRESHINGLY TART, SWEET, AND FLORAL ON THE NOSE, THIS COCKTAIL IS CRAFTED WITH ARTISANAL POMEGRANATE SYRUP, Q GINGER BEER, AND SERVED IN A CHILLED GLASS

SPARKLING WINES

CHATEAU ELAN BRUT NV

GLASS 12 BOTTLE 42

CRISP AND JOYFUL PROSECCO STYLE SPARKLING WINE WITH ELEGANT NOTES OF GREEN APPLE, LEMON, AND FRESH HERBS

CHATEAU ELAN ROSÈ SPARKLING WINE

GLASS 12 BOTTLE 42

FRUIT FORWARD FLAVORS WITH HINTS OF RED BERRY, RASPBERRY AND STRAWBERRY ELEGANT AND FRESH FINISH

CHATEAU ELAN MOSCATO

D'ASTI D.O.C.G, PIEMONTE ITALY

GLASS 14 BOTTLE 50

LIGHT, SWEET, SEMI-SPARKLING STYLE WITH NOTES OF TROPICAL FRUITS

CHATEAU ELAN DOLCE ROSSO

D.O.C.G, PIEMONTE ITALY

GLASS 14 BOTTLE 50

LIGHT, SWEET, SEMI-SPARKLING STYLE WITH NOTES OF RASPBERRY AND CHERRIES

WHITE WINES

CHATEAU ELAN PINOT GRIGIO

GLASS 12 BOTTLE 42

CRISP, REFRESHING, LIGHT-BODIED WINE WITH A BALANCED "MINERALITY"

CHATEAU ELAN CHARDONNAY

GLASS 12 BOTTLE 42

FULL-BODY TASTE PROFILE WITH SUBTLE NOTES OF LIGHTLY TOASTED HAZELNUTS AND A CRISP ACIDITY

CHATEAU ELAN SAUVIGNON BLANC

GLASS 12 BOTTLE 42

AROMAS OF GRAPEFRUIT, APRICOT, AND CITRUS WITH A DRY YET FRUITY FINISH

CHATEAU ELAN ROSÉ RESERVE

GLASS 12 BOTTLE 42

DRY ROSÉ WITH BRIGHT CITRUS FLAVORS AND SMOOTH MINERAL FINISH

RED WINES

CHATEAU ELAN PINOT NOIR

GLASS 15 BOTTLE 54

FRUITY, EARTHY, AND ELEGANT WITH A SOFT AND SMOOTH LIGHT BODY

CHATEAU ELAN MERLOT

GLASS 15 BOTTLE 54

HERBAL FLAVOR WITH A SMOOTH STRUCTURE AND A DRY, LIGHT-TO-MEDIUM BODY

CHATEAU ELAN SCARLET

GLASS 15 BOTTLE 54

FULL-BODIED FRUITY PROFILE OF PREDOMINATELY SYRAH GRAPES

CHATEAU ELAN VELVET

GLASS 15 BOTTLE 54

100% PETIT SIRAH WITH FRUITY AND FLOWERY NOTES

CHATEAU ELAN CABERNET SAUVIGNON

GLASS 18 BOTTLE 60

FLAVORS OF PLUMS, BLACKBERRIES, AND LIGHT NOTES OF TOASTED VANILLA

CHATEAU ELAN ROLDEC

GLASS 21 BOTTLE 72

100% TEROLDEGO ITALIAN GRAPES, BRIGHT ACIDITY, SMOTHERED SPICES AND LIGHT FRUIT

CHATEAU ELAN BIN TT

GLASS 21 BOTTLE 72

LIMITED EDITION BLEND OF TEROLDEGO AND TANNAT GRAPES

CHATEAU ELAN MALBEC

GLASS 21 BOTTLE 72

AN EXPRESSION OF THE VARIETAL LAYERED WITH DRIED FIG, VANILLA BEAN, AND A BACKGROUND OF ANISE

CHATEAU ELAN TANNAT

GLASS 21 BOTTLE 72

100% TANNAT GRAPES, FULL OF CHARACTER WITH A BRIGHT ACIDITY.

CHATEAU ELAN MAMELI

GLASS 23 BOTTLE 80

ITALIAN BLEND OF 38% NEBBIOLO, 32% MONTEPULCIANO, 30% BARBERA