

VERSAILLES

BREAKFAST ENTRÉES

AVOCADO TOAST 18

SOURDOUGH, CREAMY AVOCADO, GOAT CHEESE,
ARUGULA, TOMATO, SHAVED RED ONION

ADD EGG* +4

LOX & BAGEL* 28

BAGEL WITH CREAM CHEESE, SMOKED SALMON,
TOMATOES, RED ONIONS, CAPERS

WAFFLES 18

BERRIES, CHANTILLY CREAM, MAPLE SYRUP

FRENCH TOAST 18

BERRIES, CHANTILLY CREAM, MAPLE SYRUP

BUTTERMILK PANCAKES 18

BERRIES, MAPLE SYRUP

STEAK & EGGS* 40

PETIT TENDERLOIN WITH EGGS, COOKED YOUR WAY,
SERVED WITH BREAKFAST POTATOES AND TOAST

BISCUITS & GRAVY 18

BUTTERMILK BISCUITS, SAWMILL SAUSAGE GRAVY, BREAKFAST POTATOES

HEALTHY BREAKFAST BOWL 18

QUINOA, SPINACH, BLUEBERRIES, FETA, AVOCADO

SOUTHERN GRITS & SMOKED BACON BOWL 14

RED ONION, CHEDDAR CHEESE, CRACKED BLACK PEPPER

GRANOLA & BERRIES 12

HOUSEMADE GRANOLA, FRESH BERRIES, YOGURT

BREAKFAST SANDWICHES

WAKE ME UP BREAKFAST CLUB 22

BAGEL WITH FRIED EGG, AVOCADO, BACON, TOMATOES, HERB AIOLI,
SOUTHERN GRITS OR BREAKFAST POTATO

MONTE CRISTO* 22

FRENCH TOAST SANDWICH WITH HAM,
PROVOLONE, SWISS, BACON, EGG, STRAWBERRY JAM,
SOUTHERN GRITS OR BREAKFAST POTATO

EGGS YOUR WAY

TWO FARM FRESH EGGS* 19

CHOICE OF BACON, COUNTRY SAUSAGE PATTIES, OR CHICKEN APPLE SAUSAGE,
WITH TOAST AND CHOICE OF SOUTHERN GRITS OR BREAKFAST POTATO

BUILD YOUR OWN OMELET* 19

(CHOICE OF FOUR) BELL PEPPERS, TOMATOES, MUSHROOMS, ONIONS,
SPINACH, CHEDDAR, BACON, HAM, SAUSAGE, CHICKEN SAUSAGE,
WITH TOAST AND CHOICE OF SOUTHERN GRITS OR BREAKFAST POTATO

ADD ADDITIONAL ITEM + 2

ON THE SIDE

SMOKED BACON, COUNTRY SAUSAGE PATTIES, OR CHICKEN APPLE SAUSAGE 7

BAGEL WITH CREAM CHEESE 7

SMALL SIDE OF SEASONAL MELON AND BERRIES 7

BEVERAGES

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

PARTIES OF 6 OR MORE, 20% SERVICE CHARGE + TAX. \$25 CORKAGE FEE WILL BE ADDED TO ALL WINES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

VERSAILLES

LUNCH STARTERS

LOBSTER BISQUE

CUP 10 BOWL 14

FRENCH ONION SOUP 12

CARAMLIZED ONION, THYME, GRUYÈRE

CRISPY FRIED CHICKEN WINGS* 16

NAKED, STICKY WING SAUCE, OR BOURBON BUFFALO

ESCARGOT* 22

CHARRED GARLIC BAGUETTE, HELIX SNAILS, HERB BUTTER, GARLIC CONFIT, DRESSED ROCKET

CHARCUTERIE & FROMAGE 30

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

SALADS & SANDWICHES

CLASSIC CAESAR 14

CRISP ROMAINE HEARTS, GARLIC CROUTONS, CAESAR DRESSING

ADD HERBED CHICKEN BREAST +7

ADD GRILLED SHRIMP +8

ADD GRILLED SALMON +10

SPINACH SALAD 16

SPINACH, STRAWBERRIES, FETA CHEESE, CUCUMBER, CANDIED PECAN

ADD HERBED CHICKEN BREAST +7

ADD GRILLED SHRIMP +8

ADD GRILLED SALMON +10

GRILLED CHICKEN SANDWICH 16

CIABATTA, LETTUCE, TOMATO, ONION, ROCKET, TARRAGON AIOLI, SEA SALT FRIES

GRASS-FED BURGER* 18

LETTUCE, TOMATO, RED ONION, CHEDDAR, POTATO BUN, SEA SALT FRIES

SMOKED TURKEY CLUB 17

APPLEWOOD SMOKED BACON, SWISS, HONEY-DIJONNAISE, TOMATO,
MULTIGRAIN BREAD, SEA SALT FRIES

CHÈVRE TOMATE AVEC HERBES DE PROVENCE 17

CRUSTY BAGUETTE, BUCHERON CHEESE, RIPE TOMATOES, ROCKET, HERBS

JAMBON ET FROMAGE 18

CRUSTY BAGUETTE, CURED HAM, SALTED BUTTER, BRIE CHEESE

MERGUEZ FRITES 21

CRUSTY BAGUETTE, MERGUEZ LAMB SAUSAGE, HARISSA, SEA SALT FRIES

LUNCH ENTRÉES

ROASTED CHICKEN A' L'ORANGE 24

HALF-CHICKEN, POMMES PURÉE, WILTED SPINACH, CITRUS PAN JUS

GRILLED SALMON 26

HEIRLOOM FINGERLING POTATOES, ASPARAGUS, LEMON BEURRE BLANC

GOAT CHEESE & APPLE RAVIOLI 22

BUERRE BLANC, ASPARAGUS TIPS, PEA SHOOTS

GRILLED SKIRT STEAK* 26

MÂITRE D'HÔTEL BUTTER, SEA SALT FRIES

DESSERTS

CRÈME BRÛLÉE 14

CHEF'S SEASONAL FRUIT TART 16

CHOCOLATE POTS DE CRÈME 14

PARTIES OF 6 OR MORE, 20% SERVICE CHARGE + TAX. \$25 CORKAGE FEE WILL BE ADDED TO ALL WINES.
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VERSAILLES

STARTERS

CHARCUTERIE & FROMAGE 30

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

FALAFEL & HUMMUS 18

ROASTED GARLIC, HUMMUS, CUCUMBER RAITA, WARM NAAN BREAD

CRAB CAKE 24

APPLE, SHAVED CELERY AND PEASHOOT SALAD, REMOULADE SAUCE

ESCARGOT* 22

CHARRED GARLIC BAGUETTE, HELIX SNAILS, HERB BUTTER, GARLIC CONFIT, DRESSED ROCKET

LADLE AND GARDEN

LOBSTER BISQUE

CUP 10 BOWL 14

FRENCH ONION SOUP 12

CARAMELIZED ONION, THYME, GRUYÈRE

GRILLED SKIRT STEAK & MIXED GREEN SALAD* 24

PICKLED RED ONION, FETA CHEESE, ROASTED PEPPER, CUCUMBER, LEMON VINAIGRETTE

CLASSIC CAESAR SALAD 14

CRISP ROMAINE HEARTS, GARLIC CROUTONS, CAESAR DRESSING

ADD HERBED CHICKEN BREAST +7

ADD GRILLED SHRIMP +8

ADD GRILLED SALMON +10

MINT & BURRATA SALAD 19

HEIRLOOM TOMATOES, EVOO, PEASHOOTS, SNAP PEAS

ENTRÉES

BLACK GARLIC ROASTED EGGPLANT 28

COUSCOUS PILAF, FETA CHEESE, MINT

PAN SEARED SCALLOPS 40

SWEET PEA RAVIOLI, MÂITRE D'HÔTEL BUTTER, ASPARAGUS TIPS

LOBSTER MAC & CHEESE 40

CAVATAPPI PASTA, HOUSEMADE CHEESE SAUCE, GARLIC BREADCRUMBS

CENTER CUT FILET* 50

POMMES PURÉE, BROCCOLINI, COGNAC DEMI-GLACE

GRILLED 1855 PORTERHOUSE* 95

POMMES PURÉE, ASPARAGUS, VEAL GLACE

SHORT RIB BEEF BOURGUIGNON* 40

POMMES PURÉE, BROCCOLINI, BACON AND VEAL GLACE

STEAK DIANE* 54

POMMES PURÉE, BROCCOLINI, MUSHROOM, COGNAC DEMI-GLACE

ROASTED CHICKEN A' L'ORANGE 32

HALF-CHICKEN, POMMES PURÉE, GARLIC-ROASTED MUSHROOMS, CITRUS PAN JUS

GRILLED SALMON 44

HEIRLOOM FINGERLING POTATOES, ASPARAGUS, LEMON BEURRE BLANC

SEARED SEABASS 54

GREEN LENTILS, BOK CHOY, GLAZED PEARL ONION, SAUCE MEUNIÈRE

SHRIMP PASTA 32

HAND-CUT BASIL LINGUINE, TOMATO AND SAFFRON À LA NAGE, HEIRLOOM TOMATOES

DESSERTS

CRÈME BRÛLÉE 14

CHEF'S SEASONAL FRUIT TART 16

CHOCOLATE POTS DE CRÈME 14

PARTIES OF 6 OR MORE, 20% SERVICE CHARGE + TAX. \$25 CORKAGE FEE WILL BE ADDED TO ALL WINES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CRAFT COCKTAILS 15

PIGALLE

OUR FIZZY ODE TO BEAUTIFUL, PARISIAN SUMMERS, MADE WITH BOMBAY SAPPHIRE, 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, 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, ROTHMAN & WINTER PEACH, SALTED HONEY SYRUP, AND SPRAY OF ABSINTHE

BON APPÉTIT

CHARCUTERIE & FROMAGE 30

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

ESCARGOT* 22

CHARRED GARLIC BAGUETTE, HELIX SNAILS, HERB BUTTER, GARLIC CONFIT, DRESSED ROCKET

CLASSIC CAESAR SALAD 14

CRISP ROMAINE HEARTS, GARLIC CROUTONS, CAESAR DRESSING

ADD HERBED CHICKEN BREAST +7

ADD GRILLED SHRIMP +8

ADD GRILLED SALMON +10

MINT & BURRATA SALAD 19

HEIRLOOM TOMATOES, EVOO, PEASHOOTS, SNAP PEAS

CRAB CAKE 24

APPLE, SHAVED CELERY AND PEASHOOT SALAD, REMOULADE SAUCE

MEDITERRANEAN LAMB LOLLIPOPS 22

CUCUMBER-MINT RAITA

CRISPY FRIED CHICKEN WINGS* 16

NAKED, STICKY WING SAUCE,

OR BOURBON BUFFALO

LOUIS BURGER* 24

LETTUCE, TOMATO, RED ONION, SWEET AND SPICY BACON, FRIED EGG

SMOKED TURKEY CLUB 17

APPLEWOOD SMOKED BACON, SWISS, HONEY-DIJONNAISE, TOMATO, MULTIGRAIN BREAD, SEA SALT FRIES

DESSERTS

CRÈME BRÛLÉE 14

CHEF'S SEASONAL FRUIT TART 16

CHOCOLATE POTS DE CRÈME 14

DRAFT

STELLA ARTOIS 7
BLUE MOON 7
LAGUNITAS 7

LOCAL DRAFT

ASK ABOUT SEASONAL FEATURES 7

DOMESTIC BOTTLE

BUDWEISER 6
BUD LIGHT 6
MICHELOB ULTRA 6
COORS LIGHT 6

PREMIUM BOTTLE

STELLA ARTOIS 7
GUINNESS STOUT 7
HEINEKEN 7
HEINEKEN 0.0 7
STONE IPA 7
CORONA EXTRA 7
CLASSIC CITY LAGER 7
LAGUNITAS 7
SAM ADAMS BOTON LAGER 7

CIDER

STRONGBOW 6

CRAFT COCKTAILS 15

LA TOUR EIFFEL

THIS SMOKY, TEQUILA-BASED, MISCAL COCKTAIL IS MADE WITH ESPOLON ANEJO, MISCAL 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

LA SEINE

THIS ESPRESSO MARTINI IS A COLD, COFFEE-FLAVORED COCKTAIL MADE WITH TITO'S VODKA, 1000 FACES ESPRESSO COFFEE, COFFEE LIQUEUR, AND SUGAR SYRUP, WITH SUBTLE HINTS OF 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 10 BOTTLE 40

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

CHATEAU ELAN MOSCATO

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

GLASS 10 BOTTLE 45

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

CHATEAU ELAN DOLCE ROSSO

D.O.C.G, PIEMONTE ITALY

GLASS 10 BOTTLE 45

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

WHITE WINES

CHATEAU ELAN PINOT GRIGIO

GLASS 10 BOTTLE 40

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

CHATEAU ELAN CHARDONNAY

GLASS 10 BOTTLE 40

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

CHATEAU ELAN SAUVIGNON BLANC

GLASS 10 BOTTLE 40

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

CHATEAU ELAN ROSÉ RESERVE

GLASS 10 BOTTLE 40

DRY ROSÉ WITH BRIGHT CITRUS FLAVORS AND SMOOTH MINERAL FINISH

RED WINES

CHATEAU ELAN PINOT NOIR

GLASS 13 BOTTLE 52

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

CHATEAU ELAN MERLOT

GLASS 13 BOTTLE 52

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

CHATEAU ELAN SCARLET

GLASS 12 BOTTLE 48

FULL-BODIED FRUITY PROFILE OF PREDOMINATELY SYRAH GRAPES

CHATEAU ELAN VELVET

GLASS 12 BOTTLE 48

BLEND OF ZINFANDEL AND PETIT SIRAH WITH FRUITY AND FLOWERY NOTES

CHATEAU ELAN CABERNET SAUVIGNON

GLASS 13 BOTTLE 55

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

CHATEAU ELAN MAMELI

GLASS 18 BOTTLE 72

ITALIAN VARIETIES WITH A PERFECT BALANCE OF EARTH AND FRUIT

CHATEAU ELAN AGLIANICO

GLASS 18 BOTTLE 72

RICH, MEDIUM-BODIED TASTE OF DARK FRUIT WITH OVERTONES OF MILK CHOCOLATE

CHATEAU ELAN MALBEC FINGERPRINT COLLECTION

GLASS 16 BOTTLE 64

100% MALBEC GRAPES WITH NOTES OF DRIED BERRIES, ANISE, AND VANILLA

CHATEAU ELAN ROLDEC

GLASS 16 BOTTLE 57

ANCIENT ITALIAN VARIETAL MADE FROM 100% TEROLDEGO GRAPES

CHATEAU ELAN LES PETITS

GLASS 16 BOTTLE 64

50% PETIT VERDOT AND 50% PETIT SYRAH WITH SMOOTH, LEATHER FINISH

CHATEAU ELAN TEMPRANILLO

GLASS 18 BOTTLE 72

FIERY, SPANISH GRAPE AGED TWO YEARS IN FRENCH OAK