

VERSAILLES

BREAKFAST ENTRÉES

SHRIMP & GRITS* 32
CREAMY GRITS, CAJUN SAUCE (GF)

WAFFLES 19
NUTELLA™ DRIZZLE, HAZELNUTS, BERRIES, MAPLE SYRUP (V)

CRUNCHY FRENCH TOAST 20
CINNAMON TOAST CRUNCH™, BERRIES, MAPLE SYRUP (V)

BUTTERMILK PANCAKES 20
BERRIES, MAPLE SYRUP (V)

GRANOLA & BERRIES 15
GREEK YOGURT BOWL, FRESH BERRIES, GRANOLA,
SHAVED COCONUT, CHIA SEEDS, BLUE AGAVE SYRUP (V)

CRÊPES SUZETTE 24
GEORGIA PEACHES, CINNAMON WHIPPED CREAM (V)

BREAKFAST HASH* 26
TWO EGGS YOUR WAY, SAUTÉED POTATOES, ONIONS, PEPPERS, DILL, SMOKED GOUDA
CHOICE OF TOAST OR BISCUIT (V)

HEALTHY START* 24
SCRAMBLED EGG WHITES, TURKEY BACON, GRILLED ASPARAGUS, HEIRLOOM TOMATOES
CHOICE OF TOAST OR BISCUIT (DF)

PEARL COUSCUS BOWL 24
COUSCUS, CINNAMON ROASTED SWEET POTATOS, ROASTED APPLES,
RAISINS, ROASTED PECANS, BLUE AGAVE SYRUP (VG)

BREAKFAST SANDWICHES

LOX & BAGEL* 28
BAGEL WITH CREAM CHEESE, TOMATOES, CAPERS, RED ONION, AVOCADO

WAFFLE SANDWICH* 22
AVOCADO, ARUGULA, TOMATO, HERB YOGURT DIPPING SAUCE
CHOICE OF BACON, SAUSAGE, OR TURKEY BACON

BREAKFAST CROISSANT* 20
BACON, SCRAMBLED EGGS, CHEDDAR CHEESE, AVOCADO

EGGS YOUR WAY

VERSAILLES BREAKFAST* 24
TWO FARM FRESH EGGS,
CHOICE OF TOAST OR BISCUIT
CHOICE OF CREAMY GRITS OR BREAKFAST POTATOES
CHOICE OF BACON, COUNTRY SAUSAGE PATTIES, OR CHICKEN APPLE SAUSAGE

VERSAILLES EGGS* 22
TWO FARM FRESH EGGS,
CHOICE OF TOAST OR BISCUIT,
CHOICE OF CREAMY GRITS OR BREAKFAST POTATOES

BUILD YOUR OWN OMELETTE* 22
(CHOICE OF FOUR) BELL PEPPER, TOMATO, MUSHROOM, ONION, SPINACH,
CHEDDAR, BACON, HAM, SAUSAGE, CHICKEN SAUSAGE
CHOICE OF TOAST OR BISCUIT,
CHOICE OF CREAMY GRITS OR BREAKFAST POTATOES
EACH ADDITIONAL ITEM + 3

ON THE SIDE

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

BAGEL WITH CREAM CHEESE 7

SMALL SIDE OF SEASONAL FRUIT 7

BEVERAGES

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

VERSAILLES

STARTERS

BOILED PEANUT HUMMUS 22

NAAN BREAD, SUGAR SNAP PEAS, RADISHES,
HEIRLOOM CARROTS, EXTRA VIRGIN OLIVE OIL (V)

CAPRESE FLATBREAD 22

ROASTED TOMATO, FRESH MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL (V)

CHARCUTERIE & FROMAGE 32

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

LADLE & GARDEN

SPRING VEGETABLE SOUP

CUP 12 BOWL 16 (GF) (DF) (V)

SEASONAL SOUP DU JOUR

CUP 12 BOWL 16

CLASSIC CAESAR SALAD 18

ROMAINE LETTUCE, GARLIC CROUTONS, CAESAR DRESSING

GRILLED PEACH SALAD 20

GRILLED PEACHES, ARTISANAL MIXED GREENS, SHAVED RED ONIONS, CUCUMBER,
GOAT CHEESE, CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE (GF) (V)

SALAD PROTEINS

GRILLED SHRIMP +14 HERBED CHICKEN BREAST +10 GRILLED SALMON +16

SANDWICHES

SERVED WITH FRENCH FRIES

SUBSTITUTE MIXED GREEN SALAD OR CAESAR SALAD +6

PROSCIUTTO & BRIE SANDWICH 24

ARUGULA, TOMATO, RED ONION, PESTO MAYO, EVOO, CIABATTA

GRASS-FED BURGER* 24

LETTUCE, TOMATO, RED ONION, CHEDDAR, POTATO BUN

CHICKEN SALAD CROISSANT 20

TARRAGON, DILL, LETTUCE, TOMATO

SMOKED TURKEY SANDWICH 19

SMOKED SLICED TURKEY, BACON, ARUGULA, TOMATO, RED ONION,
SWISS CHEESE, DIJON MUSTARD AIOLI, TEXAS TOAST

VEGGIE SANDWICH 19

BABY SPINACH, BEAN SPROUTS, SLICED MUSHROOMS, TOMATO, RED CABBAGE,
CARROTS, BOILED PEANUT HUMMUS SPREAD, WHOLE GRAIN BREAD (VG)

LUNCH ENTRÉES

ROASTED CHICKEN 36

FARM-RAISED BONE-IN CHICKEN, POMMES PURÉE, HARICOTS VERTS, CHICKEN JUS (GF)

SEARED SALMON* 40

ROASTED POTATOES, ASPARAGUS, LEMON BEURRE BLANC (GF)

LOBSTER & SHRIMP RAVIOLI 36

SEASONAL VEGETABLES, TRIPLE CREAM SAUCE

VERSAILLES

HORS D'OEUVRES

CHARCUTERIE & FROMAGE 32

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

DRUNKEN MUSSELS 25

FRESH TOMATO, WINE, FENNEL, BROTH

MARYLAND CRAB CAKE 28

GREEN TOMATO CHUTNEY, SPICY REMOULADE, APPLE, JICAMA ARUGULA SALAD, EXTRA VIRGIN OLIVE OIL (DF)

GRILLED LAMB CHOPS 32

ROASTED POTATO, CHIMICHURRI SAUCE, FRIED SHISHITO PEPPERS (GF) (DF)

BOILED PEANUT HUMMUS 22

NAAN BREAD, SUGAR SNAP PEAS, RADISHES, HEIRLOOM CARROTS, EXTRA VIRGIN OLIVE OIL (V) (DF)

LADLE & GARDEN

SPRING VEGETABLE SOUP

CUP 12 BOWL 16 (GF) (DF) (V)

SEASONAL SOUP DU JOUR

CUP 12 BOWL 16

CLASSIC CAESAR SALAD 18

ROMAINE LETTUCE, GARLIC CROUTONS, CAESAR DRESSING

GRILLED PEACH SALAD 20

GRILLED PEACHES, ARTISANAL MIXED GREENS, SHAVED RED ONIONS, CUCUMBER,
GOAT CHEESE, CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE (GF) (V)

BURRATA SALAD 22

HEIRLOOM TOMATOES, CURED HAM, MICRO BASIL, BALSAMIC REDUCTION, EVOO (GF)

SALAD PROTEINS

GRILLED SHRIMP +14 HERBED CHICKEN BREAST +10 GRILLED SALMON +16

ENTRÉES

STUFFED EGGPLANT 30

BULGUR, CASHEW, SEASONAL VEGETABLES, CURRY SAUCE (GF) (DF) (VG)

ROASTED DUCK 54

ORANGE GLAZE, ROASTED POTATOES, HARICOTS VERTS (GF) (DF)

ROASTED CHICKEN 36

FARM-RAISED BONE-IN CHICKEN, CREAMY MUSHROOM SAUCE,
MASHED POTATOES, HARICOT VERTS (GF)

RED WINE BRAISED BEEF SHORT RIBS 46

MASHED POTATOES, BROCCOLINI, CRISPY ONIONS, SHORT RIB JUS (GF)

FILET MIGNON 56

ROASTED POTATOES, RED WINE SAUCE, BUTTERED ASPARAGUS (GF)

RIBEYE STEAK 65

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

ROASTED SALMON 44

MUSHROOM PEA FARROTTO, ASPARAGUS, LEMON BEURRE BLANC

LOBSTER & SHRIMP RAVIOLI 52

LOBSTER, SHRIMP, SEASONAL VEGETABLES, TRIPLE CREAM SAUCE

VERSAILLES

DESSERTS

CHOCOLATE TURTLE CHEESECAKE 16
DULCE DE LECHE SWIRL CHEESECAKE,
CHOCOLATE FLOURLESS CAKE,
CHOCOLATE SAUCE, WHIPPED CREAM,
TOASTED PECANS (GF)

EXOTIC MOUSSE 18
PASSION FRUIT MOUSSE,
MANGO PINEAPPLE COMPOTE INSERT,
COCONUT SABLÉ, YUZU GEL,
WHITE CHOCOLATE COCONUT TUILE

GEORGIA PEACH TART 16
FRESH STRAWBERRY, BASIL, AND PEACH,
STRAWBERRY WHIPPED CREAM,
POACHED PEACHES, BASIL SIMPLE SYRUP,
OATMEAL STREUSEL

VANILLA CRÈME BRULEE 16
MADAGASCAR VANILLA CRÈME BRULEE
TOPPED WITH FRESH FRUIT (GF)

VERSAILLES

CRAFT COCKTAILS 15

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

CHARCUTERIE & FROMAGE 32

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

CAPRESE FLAT BREAD 22 (V)

ROASTED TOMATO, MOZZARELLA, BASIL, EVOO

GRILLED LAMB CHOPS 32 (GF) (DF)

ROASTED POTATO, CHICMICHURRI SAUCE, FRIED SHISHITO PEPPERS

BOILED PEANUT HUMMUS 22 (V)

NAAM BREAD, SUGAR SNAP PEAS, RADISHES, HEIRLOOM CARROTS, EVOO

CHATEAU ELAN BACON 16 (GF) (DF)

SPICY, MAPLE-CANDIED, THICK-CUT, SLAB BACON

CLASSIC CAESAR SALAD 18

ROMAINE, GARLIC CROUTONS, CAESAR DRESSING

ADD HERBED CHICKEN BREAST +10

ADD GRILLED SHRIMP +14

ADD GRILLED SALMON +16

GRILLED PEACH SALAD 20 (GF) (V)

GRILLED PEACHES, ARTISANAL MIXED GREENS, RED ONIONS, CUCUMBER, GOAT CHEESE, CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE

ADD HERBED CHICKEN BREAST +10

ADD GRILLED SHRIMP +14

ADD GRILLED SALMON +16

LOUIS BURGER* 26

SWISS CHEESE, SAUTÉED MUSHROOMS, FRIED ONIONS, BOURBON BBQ SAUCE, TEXAS TOAST, FRENCH FRIES

SHRIMP SALAD TOSTADA 26 (GF) (DF)

BAY SHRIMP SALAD, SHAVED LETTUCE, PICO DE GALLO, CRISPY CORN TORTILLA

STEAK FRITES 36 (GF) (DF)

SAUTÉED BEEF TIPS, ROASTED TOMATOES, RED ONIONS, CILANTRO, SOY SAUCE, FRENCH FRIES

CRISPY FRIED CHICKEN WINGS 22 (GF) (DF)

NAKED, KOREAN BARBECUE, BOURBON BUFFALO

*CONSUMING COOKED TO ORDER, RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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 BOSTON LAGER 7

CIDER

STRONGBOW 6

CRAFT COCKTAILS 15

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 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 12 BOTTLE 48

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

CHATEAU ELAN DOLCE ROSSO

D.O.C.G, PIEMONTE ITALY

GLASS 12 BOTTLE 48

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 13 BOTTLE 52

FULL-BODIED FRUITY PROFILE OF
PREDOMINATELY SYRAH GRAPES

CHATEAU ELAN VELVET

GLASS 13 BOTTLE 52

BLEND OF ZINFANDEL AND PETIT SIRAH
WITH FRUITY AND FLOWERY NOTES

CHATEAU ELAN CABERNET SAUVIGNON

GLASS 15 BOTTLE 60

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

CHATEAU ELAN TANNAT

GLASS 18 BOTTLE 72

EXPRESSIVE WITH BLACK FRUITS, MULBERRIES,
AND RAISINS, ELEGANT SMOKY BACKGROUND

CHATEAU ELAN LES PETITS

GLASS 18 BOTTLE 72

BLEND OF PETIT VERDOT AND PETIT SYRAH
WITH NOTES OF BLACKBERRY AND BLUEBERRY

CHATEAU ELAN MONTEPULCIANO

GLASS 20 BOTTLE 80

ELEGANT CHARACTERISTICS OF RED FRUIT,
BLACK PEPPER, AND TOASTED VANILLA