

VERSAILLES

BREAKFAST ENTRÉES

SHRIMP & GRITS* 32

SOUTHERN GRITS, CAJUN SAUCE (GF)

WAFFLES 19

TOASTED WALNUTS, BERRIES, MAPLE SYRUP (V)

FRENCH TOAST 20

CRÈME ANGLAISE, BLUEBERRIES, BLUE AGAVE SYRUP (V)

BUTTERMILK PANCAKES 20

BERRIES, WHIPPED CREAM, MAPLE SYRUP (V)

GRANOLA & BERRIES 17

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

BREAKFAST HASH* 26

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 28

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

BREAKFAST WRAP 22

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

BREAKFAST CROISSANT 20

BACON, SCRAMBLED EGGS, CHEDDAR CHEESE, AVOCADO

EGG ON FOCACCIA 22

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

EGGS YOUR WAY

VERSAILLES EGGS* 24

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* 24

(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 + 3

COUNTRY HAM & EGGS 26

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

HEALTHY START 24

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

ON THE SIDE

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

BAGEL WITH CREAM CHEESE 7

SMALL SIDE OF SEASONAL FRUIT 7

SMALL SIDE OF SOUTHERN GRITS 6

SMALL SIDE OF BREAKFAST POTATOES 6

BEVERAGES

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

VERSAILLES

STARTERS

SEASONAL SOUP DU JOUR CUP 12 BOWL 16

BURRATA BRUSCHETTA 22

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

BEEF TENDERLOIN FLATBREAD 24

MOZZARELLA, TOMATO, RED ONION, ARUGULA

CHARCUTERIE & FROMAGE 34

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

GARDEN & HANDHELDS

CLASSIC CAESAR SALAD 18

ROMAINE LETTUCE, GARLIC CROUTONS, CAESAR DRESSING

GEM LETTUCE WEDGE 20

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

SALAD PROTEINS

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

TURKEY CLUB 20

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

GRASS-FED CE BURGER 24

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

CHICKEN SALAD CROISSANT 20

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

BEEF TENDERLOIN SANDWICH 24

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

SUBSTITUTE MIXED GREEN SALAD OR CAESAR SALAD +6

LUNCH ENTRÉES

GREEN LENTIL WITH HARISSA MARINATED ROASTED VEGETABLES 28

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

MUSHROOM RAVIOLI 32

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

ROASTED CHICKEN 38

SWEET POTATO GNOCCHI, SPINACH, PINE NUT, MARSALA SAUCE

ROASTED SALMON 46

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

VERSAILLES

HORS D'OEUVRES

CHARCUTERIE & FROMAGE 34

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

MUSSELS 25

GARLIC CREAM SAUCE, CHILI FLAKES, BAGUETTE

MARYLAND CRAB CAKE 28

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

CUMIN LAMB MEATBALL 28

GARLIC YOGURT SAUCE, CUCUMBER, CHILI OIL (GF)

BURRATA BRUSCHETTA 22

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

EGGPLANT PÂTÉ 22

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

LADLE & GARDEN

SEASONAL SOUP DU JOUR

CUP 12 BOWL 16

CLASSIC CAESAR SALAD 18

ROMAINE LETTUCE, GARLIC CROUTONS, CAESAR DRESSING

SPINACH & PICKLED BEET SALAD 20

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

GEM LETTUCE WEDGE 20

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

SALAD PROTEINS

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

ENTRÉES

GREEN LENTIL WITH HARISSA MARINATED ROASTED VEGETABLES 28

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

MUSHROOM RAVIOLI 32

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

ROASTED CHICKEN 38

SWEET POTATO GNOCCHI, SPINACH, PINE NUT, MARSALA SAUCE

ROASTED SALMON 46

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

SEARED SCALLOPS 52

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

RED WINE BRAISED BEEF SHORT RIBS 46

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

FILET MIGNON 56

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

RIBEYE STEAK 65

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

VERSAILLES

DESSERTS

CHOCOLATE HAZELNUT MOUSSE 18

MILK CHOCOLATE MOUSSE,
COOKIE BUTTER CREAM, CHOCOLATE SAUCE,
HAZELNUT GLAZE (GF)

BANANA CHEESECAKE 18

BANANAS FOSTER CHEESECAKE, RUM CAKE,
CAMELIZED BANANAS,
CAMEL EGGNOG SAUCE

VANILLA CRÈME BRULEE 16

MADAGASCAR VANILLA CRÈME BRULEE TOPPED
WITH FRESH FRUIT (GF)

BERRY LAYERED BAR 16

RASPBERRY CURD, BLUEBERRY GANACHE,
HONEY SHORTCRUST, CASSIS-MASCARPONE CREAM

WEEKEND SPECIAL

BROWNIE SKILLET 18

S'MORE'S WARM BROWNIE,
MARSHMALLOW MERINGUE

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

CHICKEN WINGS 22

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

CHEESE & CHARCUTERIE BOARD 34

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

CLASSIC CAESAR 18

ROMAINE LETTUCE, GARLIC CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

SALAD PROTEINS

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

BEEF TENDERLOIN FLAT BREAD* 24

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

TRUFFLE MUSHROOM FLAT BREAD 26

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

CUMIN LAMB MEATBALL 28

GARLIC YOGURT SAUCE, CUCUMBER, CHILI OIL (GF)

FRIED CALAMARI 24

TARTAR SAUCE, LEMON WEDGE (DF)

CASSAVA FRIES 18

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

GRASS-FED CE BURGER 24

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

ROSEMARY FOCACCIA 24

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

PISTACHIO BOMBS 26

AMARENA CHERRIES, MASCARPONE CREAM, PISTACHIO DUST (V)

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 ROLDEC

GLASS 18 BOTTLE 65

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

CHATEAU ELAN BIN TT

GLASS 18 BOTTLE 65

LIMITED EDITION BLEND OF
TEROLDEGO AND TANNAT GRAPES

CHATEAU ELAN MALBEC

GLASS 18 BOTTLE 65

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