

WINTER LUNCH :

***we use peanut oil!*



HAPPY HOUR:

MONDAY-FRIDAY 5-7 PM

OPEN DAILY:

MON-FRI 11:30-10PM

BAR OPEN LATE FRI & SAT

SAT & SUN BRUNCH 11-3

SATURDAY SUPPER 5-10

SUNDAY SUPPER 5-9

PLAT DU FROMAGE	13
HOUSE CURED OLIVES ROSEMARY, ORANGE.....	5
ESCARGOT GARLIC HERB BUTTER, MALDON SALT.....	9
CHICKEN LIVER PATÉ DIJON, PICKLED VEGETABLES.....	12
ONION SOUP GRATINÉE	7

NIÇOISE PRESERVED TUNA, BOILED EGG, NIÇOISE OLIVES, POTATO, RADISH, FENNEL.....	14
ESCAROLE CAESAR DRESSING, GARLIC CONFIT TOAST, SHAVED PIAVE.....	9
ROASTED BEETS LOCAL ARUGULA, FENNEL, ORANGE, PISTACHIO, WHIPPED CHÈVRE.....	10
WINTER GREENS WARM LENTILS, FRIED EGG, SHAVED TRUFFLE CHEESE.....	12

OMELETTE AUX FINES HERBES WITH GARDEN GREEN SALAD.....	10
-ADD GRUYÈRE.....	2

CROQUE MONSIEUR FRENCH HAM, GRUYÈRE & DIJON SANDWICH WITH SAUCE MORNAY.....	12
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CROQUE MADAME TOPPED WITH FRIED FARM EGG.....	14
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ROUX BURGER PRIME PATTY, TOMATO JAM, HOUSE PICKLE, AÏOLI.....	15
-ADD FRIED EGG, BACON, ROQUEFORT OR GRUYÈRE..	2 EACH

MOULES WHITE WINE, SHALLOT & HERB BROTH, BAGUETTE.....	14
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BÁNH MÌ PORK TERRINE, HAM, CUCUMBER, PICKLED CARROT, SRIRACHA AIOLI ON BAGUETTE..	14
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MUSHROOM TARTINE SAUTÉED GREENS, CARAMALIZED SHALLOTS, GRUYÈRE, HAZELNUTS.....	12
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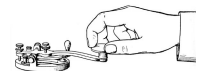


**Carafe de vin
red or white \$15.**



LA BARRE :

MEXICAN COCA-COLA	4.	CHAI LATTE	5.
HOUSE GINGER SODA	3.	ICED BLACK TEA	3.
HOUSE CARDAMOM SODA	3.	ORANGINA	4.
SPARKLING WATER 12oz/3. 28oz/6.			



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