

THE LEFT BANK



LES PREMIER

Onion Soup Gratinée | 14
caramelized sweet onions,
gruyere crostini

Burgundy Escargot | 18
garlic, persillade butter, gougères

Market Oysters | 25
New England selection, half dozen,
cucumber mignonette

Shrimp Cocktail | 18
court bouillon poached,
classic sauce, lemon wedge

POUR LA TABLE

Chicken Liver Mousse | 15
pickled onions, pear chips,
grilled country bread

TLB Frites | 22
hand cut potatoes, truffle salt,
parmesan, green goddess,
soft poached duck egg, caviar

Les Oeufs | 8
deviled,
mustard seed pearls

Venison Sausage | 22
apple chutney, whole grain mustard

LES SALADES

Bistro Verte | 15
tlb garden lettuces, watermelon radish,
delicata squash, parmesan crisp,
champagne leek vinaigrette

Bijoux | 18
golden, red, and baby chioggia beets,
pistachio-cruste chèvre,
arugula, banyuls gastrique

Frisée | 16
blonde chicory, belgian endive,
lardons, bosc pear,
roquefort purée

CAVIAR

Giaveri 30g | 155
Italy
Beluga Siberian Hybrid

Royal Belgian 30g | 145
Belgium
Osetra Sturgeon

served with melba toast, chives, crème fraîche,
chopped onion, hard cooked eggs

LES PLATS

Parisian Steak Frites | 44
8 oz hanger, frites, sauce fines herbes

Cacio e Pepe | 27
bucatini, caulilini, truffle pecorino, pink peppercorn

Cod Piccata | 37
herb cous-cous, sautéed swiss chard, lemon caper butter

The Left Bank Burger | 28
short rib blend, farmhouse bun, bordelaise, brie, shallot jam,
served with truffle pommes frites

Bouillabaise Du Jour | 42
according to the arrival, saffron tomato broth,
baby fennel, rouille crostini

Le Petit Poulet | 34
herb-brined murray's statler chicken,
boursin celery root potato gratin, verjus pan jus

Confit de Canard | 38
crescent duck farm, flageolet cassoulet,
foie gras sausage, bacon lardons, tuscan kale

ASSIETTE DE FROMAGE

Plate of Three | 28 Each Additional | 7.50
house jam, marcona almonds, crackers & crostini

Blue Ledge Farm
Lake's Edge
ash-veined goat
Salisbury, VT

La Station
Alfred Le Fermier
organic raw cow milk
Québec, CA

Four Fat Fowl
CamemBertha
cows milk bloomy rind
Stephentown, NY

Vermont Shepherd
Verano
raw sheeps milk
Putney, VT

P'tit Basque
aged sheeps milk
Basque Region, FR

Fourme d'Ambert
semi soft blue
Auvergne, FR

PRIVATE ROOM

Chef's Menu | 150 per person
6-8 people
Inquire within

CÔTÉ

Brussels Sprouts Chips | 9
maple citrus salt

Celeriac Remoulade | 8

Daily Vegetable | 9

LES FINI

Tarte Tatin | 15
mcintosh apple, brown butter glaze,
cider gastrique

Gâteau Mousse au Chocolat | 15
feuillitine, ganache

Crème Caramel | 15
candy roaster pumpkin, pepitas, spiced tuile

Les Crème Glaces Quotidienne | 10
with chocolate sauce | 12

Le Sorbet Quotidienne | 8

LES BOISSONS

Espresso | 6

Cappuccino | 8

Affogato | 10

French Press for One | 6

Hot Chocolate | 8

Citron Pressé | 3

Tea for One | 6

Sparkling Water | 10

Still Water | 10

Soda | 4

Mocktail | 10

A foundational element of our philosophy is that the majority of our vegetables, lettuces, and herbs are grown on our own farm.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.