

LE DÉJEUNER

PETITE

ASSORTED PICKLES 7

HAM AND COMTE CROQUETTES 12

house honey dijon

BOUDIN BLANC NUGGETS 12

DUCK FAT FRITES 12

SOUPE & SALAD

GREEN SALAD

Spiced walnuts, apple, pickled shallot, fines herb dressing 14

CAULIFLOWER SALAD

Castelvetro olives, pomegranate, pine nuts, preserved lemon, moscatel dressing 15

MUSTARD SALAD

Six-minute egg, pork belly, semolina crouton, sherry vinaigrette 14

SQUASH AND APPLE SOUP

Pepper relish, harissa oil 14

ONION SOUP

Duck broth, baguette, raclette, vidalia onion 17

POUR LA TABLE

ONION DIP

House Saratoga chips, crudité 14

MUSSELS

Caramelized onion & chorizo broth, baguette 19

HALF DOZEN OYSTERS

On the half shell, apple mignonette* 23

PRIME BEEF TARTARE

Anchovy aioli, hen egg, cornichon, crostini* 22

PASTA GRATINEE

Three cheese mornay, bread crumbs 16

CHEESE PLATE

Chef's selection of three cheeses and accoutrements* 24

TARTINE

REGENT BURGER

Raclette, crispy onion, house brioche roll, dijonnaise, arugula, duck fat frites* 23

CASSOULET

Pork Belly, duck confit, chicken jus, white beans 21

DUCK "POT PIE"

Winter Vegetables, duck confit, puff pastry, savory herbs 28

REGENT BREAKFAST SANDWICH

Fried egg, bacon jam, white cheddar, brioche, home fries 16

GRAIN BOWL

Smoked steelhead, winter squash, yogurt 19

CROQUE MADAME

Brioche, griddled ham, dijon mornay, sunny egg, gruyere* 16

STEAK TOAST

Pimento cheese, fines herb chimichurri, crispy onion, house sourdough* 22

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For food allergies or dietary concerns, please notify your server.