



La Mercerie

AT THE GUILD



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À PARTAGER – TO SHARE

HUÎTRES DE LA CÔTE EST 30
half dozen east coast oysters, lemon rye toast, French seaweed butter from maison Bordier

BETTERAVES VINAIGRÉES 14
citrus pickled beets, trout roe, smoked Kendall farm crème fraîche

ANCHOIS DE CANTABRIE AU BEURRE VANILLÉ 19
Don Bocarte Cantabric anchovies, homemade vanilla butter, baguette toasts

ASSIETTE DE CHARCUTERIE 28
selection of house-made and cured meats

ASSIETTE DE FROMAGE 26
selection of french and american cheeses

LES ENTRÉES – APPETIZERS

FOIE GRAS TORCHON 27
pear chutney

HOMARD EN SALADE 36
whole Maine lobster tail, fennel infused cream, citrus vinaigrette, brioche crisp

SALADE VERTE AUX FINES HERBES 19
artisan lettuce, radish, cucumber, fines herbes dressing

SOUPE À L'OIGNON 'BICHON BICHETTE' 22
vegetarian onion soup, gruyère, baguette crouton, cognac

AVOCAT-CREVETTES 26
Montauk shrimp, grapefruit, avocado, French cocktail, orange blossom vinaigrette

PETIT TARTARE DE BŒUF AU PARMESAN 22
hand cut NY strip, parmesan crisp, wild arugula

ŒUF MOLLET, CRÈME DE CHOU FLEUR ET TOFU 17
soft boiled egg, whipped cauliflower and tofu, parmesan

ŒUF COCOTTE GRAND-MÈRE 19
two baked eggs, cream, mushroom brioche

LES PLATS PRINCIPAUX – MAIN COURSES

QUICHE VÉGÉTARIENNE 23
mushroom, spinach, comté

CROQUE MADAME 24
tartine of ham, Comté and Gruyère, sunny egg

NIÇOISE 30
confit tuna, black olives, red pearl onion, anchovies, egg, potatoes, green beans, red bell pepper, anchovy vinaigrette

CRÊPE COMPLÈTE 29
buckwheat crêpe, egg sunny side up, Paris style ham, Comté, crème fraîche

LA CRÊPE SAUMON ET POIREAUX 34
buckwheat crêpe, salmon, leeks, potatoes, beurre blanc

CABILLAUD À LA MOUTARDE EN COCOTTE 42
steamed cod in donabe, grain mustard, leeks and potatoes

POULET FERMIER CROUSTILLANT 37
heritage chicken, Dijon mustard, green beans, garlic and ginger brittle



LES GARNITURES – SIDES

PAIN ET BEURRE 6
baguette with Bordier salted butter

PETITE SALADE VERTE 10
artisan lettuce, extra virgin Provençal olive oil, shallot vinaigrette

HARICOTS VERTS 14
green beans, garlic and fine herbs butter

GRATIN DAUPHINOIS 16
sliced potatoes cooked in garlic infused milk and cream, gratiné with Comté

SERVED
M-F
11:30AM
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3PM