

Lafayette

GRAND FROMAGE

Chabichou du Poitou
goat, France

Camembert Fermier
cow, France

Cavemaster Reserve
Hollander
sheep, France

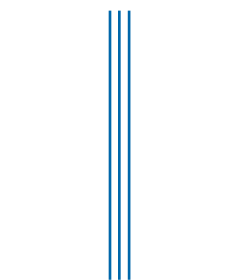
Willoughby
cow, Vermont

Tumbleweed
raw cow, New York

Mimolette
cow, France

Persille de Rambouillet
goat, France

THREE FOR 16
FIVE FOR 26
SEVEN FOR 33



BOULANGERIE

Lafayette's handmade
Pain de Campagne is
baked daily on premises

a variety of French country
loaves are available for
purchase in our bakery

OPEN DAILY AT 7:30 AM



Chef & Owner Andrew Carmellini

FRENCH MARKET

Les Olives Vertes 6

Roasted Beets, yogurt, endive, pecan, apple cider vinaigrette 19

Gem Lettuce Salad, avocado, poppy seed dressing, manchego cheese 18

Leeks Vinaigrette, gribiche, watercress, bottarga 17

Prime Beef Tartare "New Orleans," tabasco aioli, quail egg 24

Salmon *Rillettes*, cucumber, horseradish, potato *gaufrettes* 22

Escargots Lyonnaise, garlic, parsley 21

Frisée Salad, smoked bacon, poached organic egg 23

French Onion Soup, beef shank, *gruyère* 16

PASTA

Oxtail *Bourguignon* Ravioli, pearl onions, carrots, bacon 31

Cauliflower Risotto, black winter truffle, pecorino 33

Spaghetti *Niçoise*, rare & confit tuna, basil 29

Lobster Fettuccine *Américaine* 40

"Duck-Duck-DUCK" Bolognese 30

All of our pasta is made in-house with 100% organic non-GMO flour

ENTRÉES

Moules Frites, sauce *marinière*, fines herbs 29

Grilled Local Trout, braised red cabbage, apple, *beurre blanc* 32

Scallops *à la Plancha*, pistachio, radish, citrus *aigre-doux* 40

Moroccan Spice Glazed Duck, carrots, *panisse*, medjool date 39

Brisket Burger *au Poivre*, mushroom *duxelles*, *comté* 24

Braised Lamb Tagine, exotic spices, toasted almonds, couscous 38

Rotisserie Chicken *Grand-Mère*, bacon, potatoes, mushrooms 34

Bistro Steak, mushroom royale, sauce *Bordelaise* 37

Dry-Aged Strip Steak *Frites*, *béarnaise* butter 44

FRUITS DE MER

HUÎTRES

East Coast Oysters
 $\frac{1}{2}$ or dozen MP

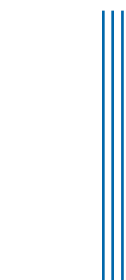
West Coast Oysters
 $\frac{1}{2}$ or dozen MP

Littleneck Clams
on the half-shell MP

Shrimp Cocktail
espelette aioli, lemon 21

LE GRAND PLATEAU

12 oysters, 4 shrimp,
4 clams, 1 lobster
95



GARNITURES

Pommes Frites
11

Brussels Sprouts
bacon, pickled mustard seeds
12

Charred Broccolini
toasted garlic
12



Chef de Cuisine Brian Nasworthy