

Lafayette

GRAND FROMAGE

Cremont
goat & cow, Vermont

Brebis Pyrénées
sheep, France

Hudson Flower
cow, New York

Alpha Tolman
raw cow, Vermont

Tomme Crayeuse
raw cow, France

Fourme d'Ambert
cow, France

served with fruits stewed in
cognac and pain aux noix from
our bakery

THREE FOR 16
FIVE FOR 24



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

Leeks Vinaigrette, gribiche, watercress, bottarga 17

Gem Lettuce Salad, avocado, poppy seed dressing, manchego cheese 17

Roasted Beets, fourme d'Ambert, endive, hazelnut vinaigrette 18

Salmon Rilette, cucumber, horseradish, potato gaufrettes 21

Prime Beef Tartare "New Orleans," tabasco aioli, quail egg 23

Frisée Salad, smoked bacon, poached organic egg 22

Escargots Bourignons, garlic, parsley 19

PASTA

Sweet Corn Risotto, piquillo peppers, mimolette 27

Goat Cheese Ravioli, English peas, mint, bacon 26

Spaghetti Niçoise, rare & confit tuna, basil 28

Girasole Pasta, ratatouille, pine nuts, ricotta 25

Lobster Fettuccine Américaine 39

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

ENTRÉES

Moules Frites, sauce marinière, fines herbs 28

Smoked Trout Amandine, spring garlic, English peas, potato 30

Crispy Skate a la Grenobloise, cauliflower, brown butter vinaigrette 29

Rotisserie Chicken Grand-Mère, bacon, potatoes, mushrooms 32

Moroccan Spice Glazed Duck, carrots, panisse, medjool dates 38

Brisket Burger au Poivre, mushroom duxelles, comté 24

Flat Iron Steak au Roquefort, watercress, sunchoke gratin 32

Dry-Aged Strip Steak Frites, béarnaise butter 44

FRUITS DE MER

HUÎTRES

East Coast Oysters
½ or dozen MP

West Coast Oysters
½ or dozen MP

Littleneck Clams
on the half-shell MP

Shrimp Cocktail
espelette aioli, lemon 19

LE GRAND PLATEAU

12 oysters, 4 shrimp,
4 clams, 1 lobster
88

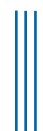


GARNITURES

Pommes Frites
11

Sautéed Swiss Chard
confit shallot, parmesan
11

Charred Broccolini
toasted garlic
11



Chef de Cuisine Brian Nasworthy