

# 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*

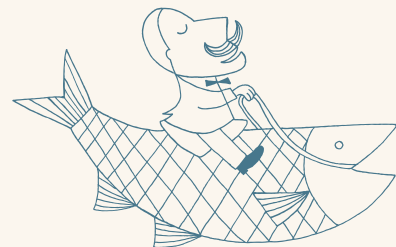
**NIÇOISE 30**  
*confit tuna, black olives, red pearl onion, anchovies, egg, potatoes, green beans, red bell pepper, anchovy vinaigrette*

**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  
11AM  
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3PM