



CAFE TALLULAH



SALADS & SMALL PLATES

Grilled Octopus 11
White bean, togarashi, Greek labne, shiso almond

Tarte Flambée 13
Lardons, onions, crème fraich, fontina, breasola

Foie Gras 16
Beet, mustard, quince, mustard greens

Ris de Veau 14
Sweetbreads, sweet potato, banana, stout, cashews, celery

Steak Tartare 16
Frites, Dijon, mayonnaise, capers, onions, parsley

Salade Maison 8
Mixed greens, shallots, thyme vinaigrette

Salade Lyonnaise 10
Frisee, duck egg, lardons, sourdough, vinaigrette

Salade du Marche 12
Kubota, radish, beet, apple, pear, fennel, goat cheese

Soupe a L'oignon 10
Sourdough, Gruyère, enmental, local sweet onions, oxtail consomme

"Le Chicago" 13
Potato, leeks, clams, mussels, scallops, white wine

Soupe de Bière 10
Belgian ale, cheddar, leeks, quail egg

Caviar MP
Selection of domestic caviar

Oysters MP
East coast, west coast

FRUITS DE MER

Les Plateaux de Mer
Small 65 / Large 90
Lobster, cherrystones, littlenecks, prawns, cockles, east coast oysters, west coast oysters, peekytoe crab, stonecrab claws
Sriaccha caviar, yuzu/cilantro granita, mignonette

LES PATES
Pappardelle de Veau 18
Veal breast, Black garlic, parsley root, white wine
Ravioli 16
Egg Yolk, caviar, crème fraiche, white chocolate, sorrel
Langoustine Risotto 36
Carnaroli, langoustine, black truffle, port salute, vacherin

CLASSICS
Moules Frites 23
Saffron, chorizo, tarragon, fennel, cream, white wine
Boeuf Bourguignon 28
Short rib, sunchoke, rutabaga, wild mushrooms, red wine
Steak Tartare 28
Frites, Dijon, mayonnaise, capers, onions, parsley

CHARCUTERIE
Pate de Campagne 12
Country pate, cornichones, whole grain mustard
Chicken Liver Mousse 12
Shallots, port
Assorted Charcuterie 18

LES POISSONS

Salmon 25
Sake, fines herbs, pumpernickel, red onion

Skate au Grenobloise 23
Capers, radicchio, lemon, brown butter

Coquilles St. Jacques 25
Scallops, saffron, cauliflower, curry, red wine, basil

Monkfish 29
Butternut, hazelnut, chanterelles, coconut, delfino

LES VIANDES

Poulet Roti 21
Half roasted chicken, mayonnaise, roasted potatoes, jus

Canard 26
Duck, Smoked maple consommé, salsify, chestnut, horseradish

Venison 29
Venison, celeriac, mesquite, apple, apple cider

Steak au Poivre 32
Wagyu, tamarind, long pepper, bleu cheese, frites, amaranth

Le Burger 19
House wagyu blend, brioche, caramelized onion, bacon, brie, pear, egg, mustard, greens

SIDES

Truffle Fries 10
Mushrooms Vitrage 9
Red Cabbage Braisé 7
Rapini 8
Pommes Roti 10

EXECUTIVE CHEF ROXANNE SPRUANCE

18% gratuity will be added to parties of 6 or more

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.