

Chez Frites



WINE

By the Glass

SPARKLING

Henri Champliau 'Petronne', Blanc de Blancs, Crémant de Bourgogne NV - 16
Roederer Estate, Brut, Anderson Valley, CA NV - 20

WHITE

Chenin Blanc - Franck Bimont, 'Vent du Nord,' Saumur, FR 2020 - 14
Sauvignon Blanc - Le Grand Caillou, Loire Valley, France 2023 - 15
Chardonnay - Domaine de Biéville, Chablis, FR 2022 - 19
Chardonnay - Ramey, Russian River Valley, CA 2022 - 24

ROSÉ

Château Peyrassol, 'La Croix,' Côtes de Provence, FR 2024 - 15

RED

Pinot Noir - Domaine Frédéric Brouca, 'Fouillage Gaulois,'
Languedoc-Roussillon, FR 2021 - 18
Grenache Blend - Domaine de Beaurenard, Côtes du Rhône, Rhône Valley, FR 2023 - 16
Cabernet Sauvignon Blend - Château Cos d'Estournel, 'G d'Estournel,' Bordeaux, FR 2020 - 22
Red Blend - The Paring, Central Coast, CA 2018 - 19
Cabernet Sauvignon - RouteStock, Napa Valley, CA 2022 - 19



PRIX FIXE

First Course

MIXED GREENS SALAD
white balsamic vinaigrette

Second Course

A choice of

PRIME STEAK FRITES - 49

SALMON FRITES - 44

LOBSTER FRITES - 62

Select your sauce

BÉARNAISE

PEPPERCORN

CHIMICHURRI



Served with

UNLIMITED FRIES

À LA CARTE

SHRIMP COCKTAIL
cocktail sauce, lemon - 18

SCALLOP CRUDO
lime, passionfruit, hazelnut oil - 19

MUSSELS MARINIÈRES
PEI mussels, white wine, shallots - 18

MAC & CHEESE
Vermont cheddar, stewed tomatoes - 16

COCKTAILS

APEROL SPRITZ

Aperol, prosecco, club – 15

DIRTY MARTINI

Belvedere, olive brine, blue cheese olive – 17

GIN GIMLET

Bombay Sapphire, lime, simple – 16

OLD FASHIONED

Maker's Mark, bitters – 16

MANHATTAN

Sagemore Rye, Carpano Antica vermouth, bitters – 16

NEGRONI

Beefeater Gin, Campari, sweet vermouth – 15

NEW YORK SOUR

Jim Beam, lemon, red wine, egg white – 16

SIDECAR

Hennessey VS, Grand Marnier, simple, lemon – 17

CAFÉ CAFÉ

American Harvest vodka, Averna, Frangelico, espresso – 16

