

Chez Frites



WINE

By the Glass

SPARKLING

Henri Champliau 'Petrone', 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 Beaufort, 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

Prime NY Strip

SALMON FRITES – 44

LOBSTER FRITES – 67

South African Tail

SALT-BAKED CELERY ROOT – 36

Black Trumpet Mushrooms, Vegetarian Au Poivre

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

Sageomore 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, Avera, Frangelico, espresso – 16

