

1417 french bistro

mkt raw bar

oysters*

accompanied with mignonette + fresno gastrique

** add caviar \$5 / \$8 per oyster*

*selection of east coast oysters
half or dozen*

caviar*

accompanied with housemade salt and vinegar potato chips

smoked yolk chive + shallot + crème fraîche

*elite reserve osetra | royal osetra
kaluga hybrid | premium sturgeon*

apéritifs

blue cheese beignets 14

granny smith & honeycrisp apple

steak tartare* 25

smoked yolk + cornichon

salade verte 13

bibb lettuce + herbs + dijon vinaigrette

roasted marrow bones 26

blueberry mostarda + garlic gremolata + sourdough

** luge: mezcal or bourbon \$6*

oeufs caviar* mkt

deviled eggs + caviar

escargot vol au vent 22

charred chive butter

charcuterie & cheese mkt

rotating selection of preserved meats & cheese

french onion soup 15

toasted baguette + gruyère



happy hour

monday - thursday 4-6:30pm

friday 5-6:30pm

sunday 5-6:30pm

half off apéritifs

**excluding MKT items*

\$8 select cocktails

sidecar + cucumber gimlet + french margarita

plats

steak frites* 50

tenderloin + cognac dijon + au poivre

poisson meunière mkt

brown butter + lemon + capers + carrots

gnocchi parisian 29

summer squash + thai basil + tomato + eggplant

moules frites 29

red curry butter + herbs

brussels salad 18

shaved & fried brussels + sundried tomato + hazelnuts

**add smoked salmon \$10.50*

half roasted chicken 40

smoked garlic confit + blistered tomato + herb pistou

duck confit 47

parsnip purée + roasted brussels sprouts + cherry & fig demi

sides

cauliflower gratin 9

roasted cauliflower + breadcrumbs

carrots 9

butter glaze + dill

mac and cheese 9

three cheese blend + housemade breadcrumbs

frites 9

hand cut kennebec + aioli

mashed potatoes 9

gold yukon + chives

half baguette 5

butter + black salt

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