

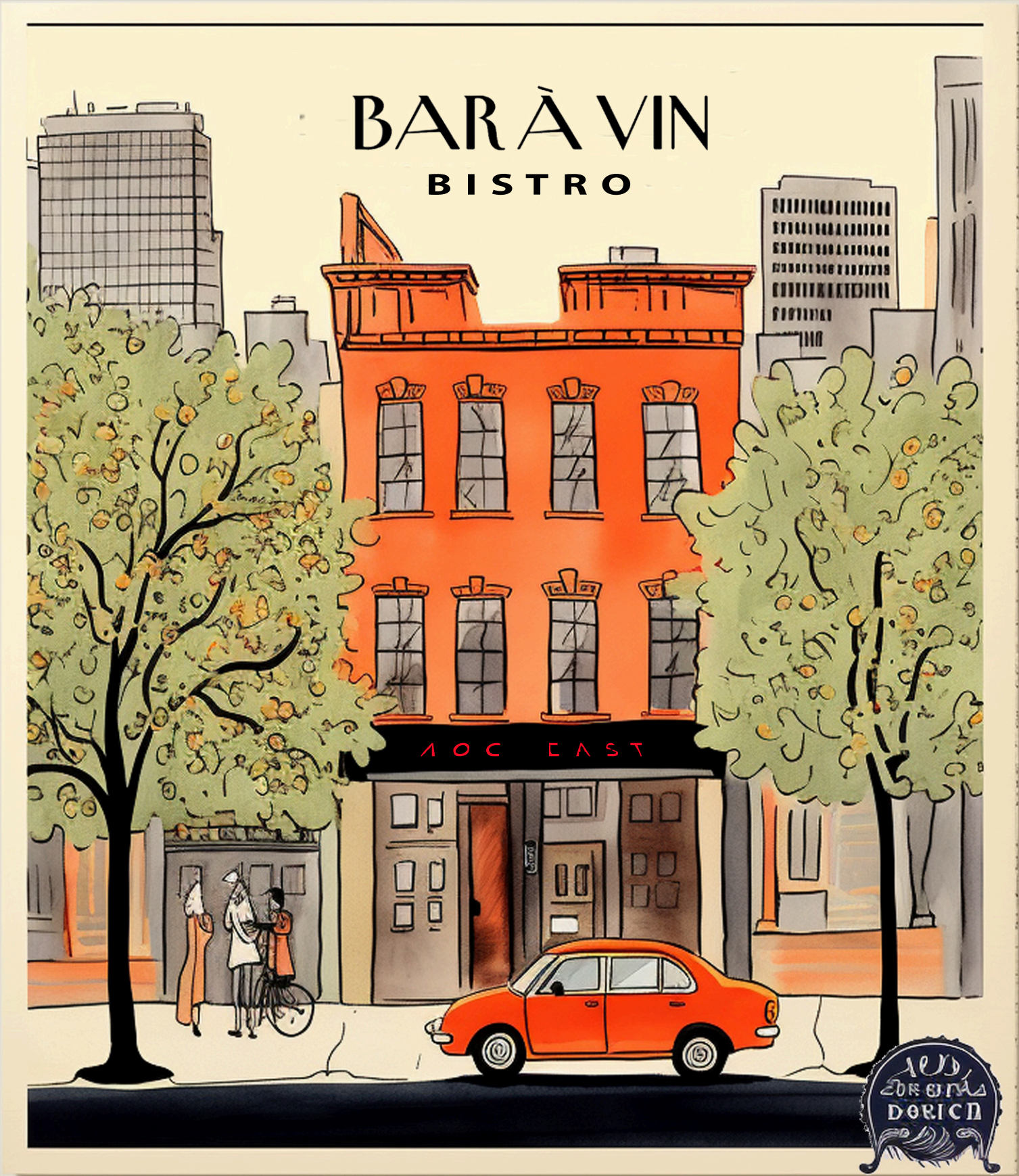
HAPPY HOUR EVERYDAY 12PM-6PM

MONDAY TO SUNDAY 12PM-11PM

BRUNCH SAT-SUN 12PM-4PM

EAST

A.O.C



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CHEF/ OWNER
ROMAIN BONNANS
SOMMELIER/ OWNER
JEROME LEROY

MENU

PEITT PLAT/ TAPAS



 \$15.5 Alsatian White	FRENCH ONION SOUP Cheese, Bread
 \$22 Alsatian White	SUSHI GRADE TUNA TARTARE Served with Potato Chips and Fresh Guacamole
 \$15.5 Sparkling	FRIED OYSTERS 2 pieces served with a Chipotle Sauce
\$2.75 ea  Chablis	EAST COAST OYSTER Beausoleil Oysters  
 \$16.5 Sparkling	TRIO HOMEMADE SAUSAGES 2 Merguez, 1 Chipolata  
 \$15 Alsatian White	SAUTÉED BABY BRUSSEL SPROUTS Chipotle Mayo on the side 
 \$20 Sparkling	VEGETABLE RISOTTO W WHITE TRUFFLE OIL Mushrooms, Spinach, Carrots 
 \$24 Sauternes	FOIE GRAS TERRINE Foie Gras served with Toasted Bread and Apple Sauce
\$16.5 /  \$22 Sparkling	FRESH CRAB & SHRIMP CROQUETTES/CAKE Croquettes: 3 pieces (fried) with Tartar Sauce  Cake: 1 piece (baked) on top of a Frisée salad
 \$22 Alsatian White	BERKSHIRE SLOW COOKED PORK BUNS 2 Pieces Served In a Rice Bun with Cucumber and Spicy Sauce
\$14.5  Cahors	RATATOUILLE & CROSTINI AUX HERBES Fresh tomato, eggplant, zucchini, red peppers, green peppers, onions with herb crostini  
 \$19.5 Bourgogne Blanc	ESCARGOTS AU PASTIS À L'ANCIENNE 6 pieces dusted with Bread Crumbs

AOC SLIDERS

\$16.5	BEEF SLIDER 2 pieces
\$15	FRIED OYSTERS SLIDERS 2 pieces
\$18	TUNA SLIDERS 2 pieces
\$24.5	MIX & MATCH 1 of each



WINE PAIRING

FOLLOW OUR SOMMERLIER'S SUGGESTED WINE GLASS PAIRING AND GET \$2 OFF

SALAD



 \$24 Rosé	ITALIAN BURRATA SALAD Marinated Bell Peppers, Pesto, Heirloom Cherry Tomatoes, Mixed Greens  
 \$21 Rosé	ORGANIC CHOPPED KALE SALAD Watermelon Radish, Brussel Sprouts, Pine Nut, Heirloom Cherry Tomatoes, and Parmesan Cheese  
 \$21 Sancerre	CROUSTILLANT DE CHÈVRE CHAUD SALAD Endive Lettuce, Baby Spinach, Heirloom Cherry tomatoes, and Goat Cheese 
 \$29 Rosé	NIÇOISE SALAD Fresh Sushi Grade Tuna, String Beans, Fingerling Potatoes, Eggs, Anchovies, Bell Peppers, Black Olives, Mixed Greens 
 \$27 Sparkling	HOUSE CURED SALMON SALAD Crispy Oeuf Mollet, Capers, Tartar Sauce over Frisée salad
 \$25.50 Pinot Noir	FRISÉE AUX LARDONS Pan Seared Lardon with Poached Egg over Frisee Lettuce with Croutons



 Vegan

 Gluten free

DIET FRIENDLY KEY

 Dairy-free

 Vegetarian

BISTRO

AOC BURGER & FRENCH FRIES Additional options \$2 ea: Roquefort,nSwiss, Cheddar, Bacon, Caramelized Onions, or Mushrooms 	\$22 Beaujolais 
HANGER STEAK Served with Haricots Verts and a choice of Béarnaise or Red Wine Sauce  	\$38 Bordeaux 
NY SHELL STEAK Served with French Fries and Haricots Verts and a choice of Béarnaise, Red Wine, or Peppercorn Sauce  	\$43.5 Bordeaux 
TAGLIATELLES À LA CARBONARA Fresh Tagliatelle Pasta with Bacon and Egg Yolk	\$28 Bourgogne Blanc 
GRILLED NORTH ATLANTIC SALMON Served with Vegetable Ratatouille  	\$32 Sancerre 
MOULES MARINIÈRES AU VIN BLANC  Mussels from Prince of Edward Island served with French Fries	\$18.5 SM/\$30 LG Sancerre 
SPICY LAMB BURGER Served with a Tahini Sauce and French Fries Additional options \$2 ea: Roquefort, Swiss, Cheddar, Bacon, Caramelized Onions, or Mushrooms	\$22 Beaujolais 
HALF ROASTED FREE RANGE CHICKEN   Served with French Fries *necessary 20 min. preparation	\$32.5 Pinot Noir 
CLASSIC COQ AU VIN Includes Carrots, Bacon, Mushrooms, In Red Wine Sauce served with Fresh Tagliatelle Pasta	\$35.5 Pinot Noir 
HUDSON VALLEY DUCK LEG CONFIT Served with a Frisée Salad and Fingerling Potatoes	\$33 Pinot Noir 
COUSCOUS ROYAL Merguez, Lamb Shoulder, Chicken, Vegetables with a side of Harissa Sauce	\$38 Beaujolais 
VEGETARIAN COUSCOUS Mushrooms, Spinach, Carrots  	\$32 Sparkling 
DUCK MAGRET Served with Potato Gratin and Haricorts Verts	\$40 Pinot Noir 

CHEESE & CHARCUTERIE



HOMEMADE CHARCUTERIE PLATTER Choose from 1 to 5  	\$10-\$40
ARTISANAL CHEESE PLATTER Choose from 1 to 5 	\$10-\$40
LE GRAND MIX 3 Charcuteries, 3 Cheeses 	\$39

CHEESE

















BRILLÂT SAVARIN
COMTE
FOURME D'AMBERT
BRIE FERMIER
LANGRES
COUPOLE
TOMME DE SAVOIE
LA TUR
FRENCH RACLETTE

CHARCUTERIE

SMOKED DUCK BREAST
FRENCH HAM
DUCK RILLETES
GARLIC SAUSAGE
PATÉ DE CAMPAGNE
PROSCIUTTO
SAUCISSON
CHORIZO



SIDES

FRENCH FRIES ADD TRUFFLE OIL AND SHAVED PARMESAN    	\$9 + \$3.5
SAUTÉED SPINACH  	\$12
SAUTÉED HARICOTS VERTS  	\$12
POÊLÉE OF MUSHROOMS  	\$12
POTATO GRATIN  	\$13.5
HOUSE MIX SALAD    	\$12