

DINNER

- TARTE FLAMBÉE, fromage blanc, bacon | 16
GOUGÈRES, comté cheese puff | 13
CHICKPEA, PANISSE, herb aioli | 13
GRILLED SHISHITO, citrus salt | 13
DAILY OYSTERS 1/2 DZ
East | 21 East & West | 24 West | 27
SHRIMP COCKTAIL, crudités, avocado | 18
EGGPLANT BABAGANOUSH, yogurt, sumac & lavash 🌱 | 14
BARBAJUANS, swiss chard, ricotta, lemon | 13
ARTICHOKE & STRACCIATELLA, kale pesto, grilled bread 🥜 | 16

BABY KALE & GRAPEFRUIT, quinoa, avocados, pistachios 🥜 | 17
BIBB LETTUCE & ASPARAGUS, carrots, sugar snap peas, brioche crouton | 17
BEET & RHUBARB, marscapone-blue cheese mousse, basil | 19
JUMBO LUMP CRAB & CITRUS, frisée salad, heart of palm 🌱 | 24
TUNA TARTARE & LIME, cucumbers, buckwheat crisp | 21
GRILLED OCTOPUS & LENTIL, tahini 🌱 | 23

RICOTTA RAVIOLI & MORELS, pea, ramps, pecorino | 32
ORECCHIETTE & LAMB RAGOUT, parmesan, taggiasca olives | 29

SALMON & ASPARAGUS, freekeh & pistachio tabouleh, cara-cara oranges, sorrel 🌱🥜 | 32
LEMON SOLE & SPRING PEAS, young carrots, bacon, mushrooms, brioche crust | 36
ROASTED CHICKEN & MORELS, fava & white asparagus fricassee, marble potatoes | 34
BEEF DUO, bavette & oxtail, spinach, soubise | 36
"COQ AU VIN", chicken & red wine, bacon, mushrooms, spätzle | 30

SIDES

Fingerling Potatoes	9
Mashed Potatoes	9
French Fries	9
Super Green Spinach	10
Vegetable Fricassee	10
Grilled Broccoli Rabe	9
Asparagus	12
Lemon Rice	8
Mushrooms	13

SIMPLY GRILLED

- GRILLED SHRIMP & YOUNG VEGETABLES, trumpet royale, sweet & sour glaze 🌱 | 33
BRANZINO, fennel, sauce vierge | 34
12 OZ SIRLOIN STEAK, green beans, gem lettuce, sauce au poivre | 48
16 OZ DRY AGED SIRLOIN STEAK | 75
green beans, gem lettuce, sauce au poivre
32 OZ DRY AGED RIBEYE PRIME C.A.B | 145
includes two sides of your choice, sauce au poivre or bordelaise
A5 JAPANESE MIYAZAKI WAGYU
available upon request, limited availability

🥜 Contain nuts

🌱 Contain sesame

Please inquire about our plant based menu

A 3% Processing Fee Will be Added To All Credit Card Transactions.
There Is No Fee for Debit Cards.

20% service fee will be added to all parties of 6 or more

Chef Owner Olivier Muller

WINES BY THE GLASS

—SPARKLING—

Chandon Spritz, sparkling wine orange peels, bitters	15
Crémant Faubourg Brut NV, Burgundy France	16
Roederer Brut NV, Champagne, France	27

—ROSE—

Club 44, IGP Mediterranee, France, 2023	15
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—WHITE—

Montefresco, Pinot Grigio, Veneto, Italy, 2022	11
Domaine Karine Lauverjat Sancerre, Loire Valley, France, 2023	21
Domaine Romy Bourgogne Blanc, Burgundy, France	14
Trefethen, Chardonnay, Oak Knoll District, Napa Valley, USA, 2021	16
Raymond Usseglio, Côtes du Rhône, France, 2022	14

—RED—

Domaine Jean-Baptiste Duperray-Glou Glou, Beaujolais, France 2022	14
Lulumi, Pinot Noir, IGP Languedoc, France, 2022	11
Joyce Vineyards Submarine Canyon Pinot Noir, California, 2022	16
Esprit de Pavie, Chateau de Pavie, Bordeaux, France, 2018	16
J.M. Gerin, Syrah "La Champine", Rhone Valley, France, 2022	14

—RUM—

Appleton 15 Years, Jamaica	21
Zacapa Negra Edition, Guatemala	18
Centenario, Costa Rica	21
Clement "Cuvee Homere", Martinique	22
El Dorado 21 Years, Guyana	25

—DESSERT—

Fonseca Bin No. 27	12
Taylor Fladgate 10 Year Tawny Port	15
Chateau Laribotte, France Sauternes 2020	17
Royal Tokaji, Hungary, Tokaji Late Harvest 2019	16

HOUSE FAVORITES

—HANDCRAFTED COCKTAILS—

White Cosmo Prairie Vodka, Cointreau, Elderflower, White Cranberry, Lime	15
Ahh Fennely, A Sangria Crafted by Alicia Coteaux Du Giennois, Lulumi Pinot Noir, Grey Goose Vodka Calvados, Strawberry, Fennel, Lemon	16
Let The Beet Drop Crafted by Alex Prairie Gin, Suze, Beet, Lemongrass, Ginger, Lemon	15
Polynesian Paradise Crafted by Aniket Bacardi Rum, Giffard Vanilla, Blueberry, Cinamon, Lemon	15
Mango Mojito Bacardi Rum, Mango, Mint, Lime, Club Soda	15
Spicy Pineapple Margarita Tanteo Chipotle Tequila, Pineapple, Agave, Lime	16
Guavamente Crafted by Nikki Casamigos Blanco, Guava, Cucumber, Rosemary, Lime	19
Smooth Operator Crafted by Dom Bezu Mezcal, Génépy, Mint, Lemon, Grilled Pineapple	16
Blood Moon Crafted by Aaron Bezu Mezcal, Aperol, Blood Orange, Basil, Habanero, Lime, Club Soda	16
Pristine Peach Palmer Crafted by Hailey Wild Turkey, Peach Tea, Tarragon, Saffron, Lemon	15
Cocoo For Coconuts Crafted by Jose Cognac, Giffard Coconuts, Triple Sec, Lime	15
Unleash The Dragon Crafted by AL Armagnac, Amaro, Dragon Fruit, Thyme, Lemon	15
Pursue The Passion (Alcohol Free) Passion Fruit, Vanilla, Elderflower Tonic	8
Cocktail Of The Week Ask your server about it!	15

BOTTLED BEER

Kronenbourg 1664	7
Sloop Brewing Juice Bomb IPA	8
Allagash White	7
Allagash Curieux	9
Chimay Grand Reserve	11
Leffe Belgian Blonde Ale	11
Non-Alcoholic	6

DRAFT BEER

Ask your server for our draft selection

BOOK YOUR NEXT EVENT IN ONE OF OUR PRIVATE ROOMS!

For inquiries, please visit us online at faubourgmontclair.com or contact our Private Dining Coordinator, Joan Paulin, at joan@faubourgmontclair.com