

# MIDDAY MENU

TARTE FLAMBÉE, fromage blanc, bacon | 16

GOUGÈRES comté, cheese puffs | 13

CHICKPEA PANISSE, herb aioli | 13

DAILY OYSTERS, 1/2 DZ

East | 21

East & West | 24

West | 27

SHRIMP COCKTAIL, crudités, avocados 🌱 | 18

EGGPLANT BABA GANOUSH, yogurt, sumac & lavash 🌱 | 12

BARBAJUANS, swiss chard, ricotta, lemon | 14

ARTICHOKE & STRACCIATELLA, kale pesto, grilled bread 🌱 | 16

BEET & ARUGULA, farro, pomegranate, feta, pine nut gremolata 🌱 | 18

JUMBO LUMP CRAB & CITRUS, frisée, heart of palm 🌱 | 24

TUNA TARTARE & LIME, cucumbers, buckwheat crisp | 21

BABY KALE & GRAPEFRUIT, quinoa, avocados, pistachios 🌱 | 16

GRILLED SHRIMP & YOUNG VEGETABLES, trumpet royale, sweet & sour glaze 🌱 | 33

BRANZINO, fennel, sauce vierge carrots, ginger, cilantro | 34

12 OZ SIRLOIN STEAK, green beans, gem lettuce, sauce au poivre | 45

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

🌱 Contains nuts

🌱 contains sesame

## SIDES

Fingerling Potatoes 9

Mashed Potatoes 9

French Fries 9

Super Green Spinach 10

Vegetable Fricassee 10

Grilled Broccoli Rabe 9

Lemon Rice 8

Mushrooms 13

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

## 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 Lauerjat 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, Beaujolais "Glou Glou", France, 2022	14
Lulumi, Pinot Noir, IGP Languedoc, France, 2022	11
Joyce Vineyards Submarine Canyon Pinot Noir, California, 2022	16
Château Bel-Air, Lussac St-Emilion, France, 2019	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 2019	17
Royal Tokaji, Hungary, Tokaji Late Harvest 2018	16

## HOUSE FAVORITES

### —HANDCRAFTED COCKTAILS—

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