

# 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 & RHUBARB, marscapone-blue cheese mousse, basil | 19

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

TUNA TARTARE & LIME, cucumbers, buckwheat crisp | 21

BABY KALE & GRAPEFRUIT, quinoa, avocados, pistachios 🥑 | 17

## 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 |

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

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 |
|---|----|

### —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 |
| 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 2018 | 16 |

## HOUSE FAVORITES

### —HANDCRAFTED COCKTAILS—

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