

# GRETA SOLOMON'S

DINING ROOM

Pain avec Beurre | sourdough + cultured butter \$7

Olives Niçoise | orange + rosemary \$8

Fromages | French cheese with accoutrements 1oz \$10 or 3oz \$25

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Pâté de Foie | chicken liver mousse + apple, mustard, cornichon, brioche \$16

Saladé Solomon | belgian endive, mimolette, soft herbs, maple dijon vinaigrette \$15  
Add jambon de bayonne \$5

Carpaccio au celeri-rave avec bagna cauda | roasted celery root, anchovy garlic cream sauce \$18

Jambon et Fromage | french country ham, louis d'or cheese, beurre noisette \$18

Un Mélange de Champignons Sauvages | wild mushrooms, pickled mustard seeds, porcini dijon foam, fines herbes, mushroom jus \$17

Add Périgord black truffle \$15

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Maquereau | 5 oz mackerel + roasted heirloom carrots, crispy parsley, carrot butter \$29

Bœuf Bourguignon | beef stew, gremolata \$38

Saucisse Merguez Maison | merguez sausage, du puy lentil salad, white asparagus, lamb jus \$30

Steak Frites | 6 oz bavette + compound butter, duck fat fries \$35

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Paris-Brest | crème diplomat \$8

Tarte Tatin | chantilly cream, honey reduction \$15

Citrus Posset | seasonal fruit compote | madeline 1/\$10 2/\$14

Tuesday-Saturday 6-10pm

Reservations on OpenTable