



L'ECHON

BRASSERIE

FRUITS DE MER

* Huîtres du Jour 3ea
daily selection of east coast &
west coast oysters

Cocktail de Crevettes 18
madagascar prawns, cocktail
sauce, yuzu dijonnaise

*Coquilles St. Jacques 15
atlantic scallop, verjus blanc,
yuzu, black truffle, turnip, red
grapes

Cocktail de Homard 19
half maine lobster, french cocktail
sauce, warm butter

* PETIT PLATEAU

8 oysters, 3 prawns,
5 mussels vinaigrette,
1/2 lb. maine lobster,
traditional garnishes
65

* GRAND PLATEAU

12 oysters, 5 prawns,
5 mussels vinaigrette,
whole maine lobster,
today's ceviche,
traditional garnishes
95

SOUPE & SALADES

Soupe d' Oignon 9
emmental cheese

Soupe d' Jour mkt

Frisée Lardon * 15
soft-poached egg, garlic croutons,
bacon-tarragon vinaigrette

L'echon Salade Verte 12
mixed greens, shaved market
vegetables, dijon vinaigrette

HORS D' OEUVRES

Dates avec L'echon 12
bacon, cochonillo, pork jus, arugula, salad

Escargot Fricassée 15
burgundy snails, parsely polenta,
mushroom, chicken jus, hazelnut

Pan con L'echon 7
cochinillo, brioche bun, pickled shallots,
mojo aioli

Tarte Flambée 13
lardon, caramelized onion, fromage blanc

Cervelle de Veau Meunière 13
pan-roasted veal brain, capers, brown
butter, blue crab tartar

Poulpe Grillé 15
romesco verde, confit tomatoes and olives,
sherry vinaigrette, almonds

Tagliatelle à la Truffe Noir 18
roasted wild mushrooms, truffle-soy butter,
parmigiano reggiano

PLATS PRINCIPAUX

Moules à la Dijonnaise et Frites 19
dijon, crème fraîche, shallots, white wine,
garlic

Aile de Raie Grenobloise 26
pan seared skate wing, cauliflower,
brown butter

Confit de Canard 32
crispy duck leg confit, parsnip, salsify,
swiss chard, orange-cranberry duck jus

Schnitzel 24
berkshire pork, celery root remoulade,
daikon sauerkraut

Cochon de Lait 25
suckling pig, mustard glazed
root vegetables, pork jus

Poulet Roti 25
half freebird farms roasted chicken,
market vegetable fricasée, natural jus

CHARCUTERIE

Terrine de Foie de Volaille 13
chicken liver mousse, crispy
chicken livers, brioche toast

Tête de Cochon 13
headcheese and smoked ham
terrines, green apple mostarda

ASSIETTE DE CHARCUTERIE

today's selection
served with
house made pickles,
mustards & toast
35

GRILLE

L'echon Burger 22
brioche bun, roasted pork,
mojo onions, emmental cheese,
tarragon aioli

Steak Frites

NY Strip 16 oz. 39	Flat Iron 12 oz. 29
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served with dijon
bone marrow butter and
choice of bordelaise or
bearnaise sauce

GARNITURE

Pomme Frites 8

Choux de Bruxelles 9
bussels sprouts, pancetta,
mustard & honey gastrique

Fricassee de Champignon 12
mushrooms, yuzu soy,
black truffle

Cavatelli au Gratin 11
pecorino mornay, pumpkin,
pickled cranberries, sage

18 % suggested gratuity is added for your convenience - 20% gratuity will be added of parties of 10 or more please inform your server of any allergies •

* consuming raw or under-cooked items may increase your risk of food-borne illness

VINS & SPIRITUEUX

♦ LE VIN ♦

PÉTILLANT

Veuve de Vernay
Sparkling Brut
France, MV 9

Lanson Brut 25
Champagne, France MV
Blend

Lucien Albrecht 15
Creamant d'Alsace FR
Pinot Noir

BLANC

Sauvignon Blanc 9
Saget La Petite Perrier
Loire, France 2012

Pinot Blanc 10
Dm Schlumberger "Les Princes"
Alsace, France 2012

Pinot Grigio 9
Alois Lageder "Riff"
Alto Adige, Italy 2013

Riesling 9
Frisk Pickley
Victoria, Australia 2012

Albariño 10
Lagar de Cervera
Rias Baixas, Spain 2012

Chardonnay 12
JJ Vincent,
Burgundy, France 2012

♦ SPÉCIALITÉS ♦



Cognac Sazerac 12
paul beau vs cognac, sugar, peychaud's bitters,
absinthe, lemon peel

French 75 12
"hits with remarkable precision"
gin, lemon, champagne served tall over ice

Champagne Cocktail 12
champagne, sugar, bitters, cognac vs

Ma Pêche 12
rye, cocchi americano, peach, lemon, egg white

Corpse Reviver #2 12
gin, cointreau, lillet blanc, lemon, absinthe

French Tickler 12
vodka, dolin genepey, bubbles over ice

Crux 12
cognac, cointreau, dubbonnet rouge, lemon

Les Français 14
absolut elyx, vermouth, herbes de provence,
bitters

♦ LE VIN ♦

ROSÉ

Le Poussin Rose 9
Pays d'Oc, France,
2013

ROUGE

Pinot Noir 13
Maison Roche de Bellene
Burgundy, France, 2011

Pinot Noir 11
Annabella
Sonoma Coast, CA, 2012

Grenache / Syrah / 9
Pubbelly Tavern Blend
languedoc, France, 2011

Tempranillo 11
Marques de Murrieta
Rioja, Spain 2009

Cabernet Sauvignon 14
Château Tour Prignac, Medoc,
Bordeaux, France, 2010

Malbec 11
Aruma
Mendoza, Argentina 2013

Ripasso 13
Speri
Valpolicella, Italy, 2011

♦ NONALCOOLISÉES ♦

Coke, Diet Coke Sprite and Ginger Ale 3
Homemade Lemonade 4
JoJo Ice Tea 4

♦ LES BIÈRES ♦

Kronenbourg 1664 9
Euro Pale Lager, FR

La Fin Du Monde 9
Tripel, Canada

Stone Levitation 9
American Amber, CA

Fat Tire 9
Amber Ale, Colorado

Lefse 9
Bonde Ale, Belgium

Guinness 9
Draught, Dublin

Bell's Two Hearted 9
IPA, Michigan