

justine's

PAIN MAISON

Housemade Demi-Baguette 5 • *with Whipped Butter* *4 • *with Texas Olive Oil* *4

LES ENTRÉES

Escargots 18

*French snails in garlic-herb butter,
served with house baguette*

Charcuterie Maison MKT

*traditional French prepared meat paté,
available à la carte or as a plateau of
three selections
served with a frisée salad, cornichons,
bloomed mustard & baguette*

Saumon Cru * 20

*cured, sliced salmon with
lemon, chive, dill, horseradish & capers,
served with crème fraîche*

Poulpe Grillé 20

*roasted & wood-grilled Spanish octopus,
piment d'Espelette, mayonnaise and
lemon, with toasted house baguette*

Plateau de Fromages 25

*three cheeses, with fruit jam & spiced
nuts, served with house baguette*

LES SOUPES & SALADES

Soupe à l'Oignon 16

French onion soup, with croutons & Comté

Salade de Crabe 25

*cucumber, avocado, lump crab, radish,
mint, lemon-ginger vinaigrette*

Salade d'Endives 22

*Belgian endive, Anjou pear, Roquefort,
beets, walnuts & Roquefort vinaigrette*

Salade Verte 8

butter lettuce & house vinaigrette

LES PLATS

Steak Frites

*12oz wood-grilled steak
with pommes frites & your choice of:
sauce au poivre, sauce Roquefort,
or beurre maître d'hôtel*

GRASS-FED ANGUS RIBEYE 58

TEXAS WAGYU NY STRIP 75

Côte de Porc 40

*bone-in pork chop,
brined & wood-grilled, with thyme
beurre blanc & potatoes au gratin*

Confit de Canard 45

*duck leg confit, served with
a frisée salad & potatoes sarladaises*

Steak Tartare * 32

*raw beef tenderloin, hand-cut & dressed,
topped with quail egg yolk and served
with a salade verte & pommes frites*

Poisson du Jour MKT

*pan-seared market fish, served with
seasonal vegetables & accompanying sauce*

Moules Frites 28

*PEI mussels marinière-style,
served with pommes frites*

Royale with Cheese 28

*Dry-aged beef burger with Comté
cheese, lettuce, tomato, onion & house
mayonnaise, served on a brioche bun
with pommes frites*

Bolognaise 25

*handmade pasta & bolognaise sauce
with freshly grated Parmesan & basil*

Ratatouille 20

traditional Provençal stewed vegetables,

SIDES

Ratatouille 11 • *Potatoes Sarladaises* 10 • *Potatoes au Gratin* 9 • *Pommes Frites* 9

* consuming raw or undercooked foods may increase your risk of foodborne illness

a service charge of 22% is assessed for parties of 8 to 10 guests, and 25% for parties greater than 10