

VERSAILLES

BREAKFAST ENTRÉES

- STEAK & EGG 42

RIBEYE, EGGS, RED POTATO HASH, PEPPERS, GREMOLATA

GF
- CRISPY WAFFLES 21

BERRY JAM, AGAVE SYRUP, POWDERED SUGAR, FRESH BERRIES
- CRUNCHY FRENCH TOAST 22

BRIOCHE SLICES, BERRY JAM, MAPLE SYRUP, POWDERED SUGAR, FRESH BERRIES
- BUTTERMILK PANCAKES 22

BERRIES, POWDERED SUGAR, MAPLE SYRUP, WHIPPED CREAM
- AMERICAN COMFORT 29

BISCUIT, SAUSAGE GRAVY, EGGS, BREAKFAST POTATOES, SAUSAGE
- BREAKFAST HASH* 29

TWO EGGS YOUR WAY, RED POTATOES, SMOKED GOUDA, ONIONS, PEPPERS,
CHOICE OF BACON OR SAUSAGE
CHOICE OF TOAST OR BISCUIT

BREAKFAST SANDWICHES

- SALMON CAKE EGG BENEDICT 31

SALMON CAKES, ENGLISH MUFFINS, CAPERS, RED ONIONS, HOLLANDAISE SAUCE,
BREAKFAST POTATOES
- BACON & EGG CROISSANT 22

BACON, SCRAMBLED EGGS, CHEESE, ARUGULA, BREAKFAST POTATOES
- BREAKFAST QUESADILLA 24

BACON, EGGS, AVOCADO, DICED TOMATO, CHEESE, HOUSE MADE SALSA

HEALTHY START

- HEALTHY SUNRISE 26

WHEAT TOAST, TURKEY BACON, EGG WHITE, AVOCADO, TOMATO WEDGES

DF
- GRANOLA BOWL 19

GREEK YOGURT, ASSORTED FRUIT, HOUSE MADE GRANOLA, BERRY JAM

GF
- MARKET VEGETABLE BREAKFAST 26

SQUASH, ZUCCHINI, HEIRLOOM TOMATOES, ASPARAGUS, EGGS, PESTO, AVOCADO

GF

EGGS YOUR WAY

- VERSAILLES EGGS* 26

TWO FARM FRESH EGGS,
CHOICE OF BACON, COUNTRY SAUSAGE PATTIES, OR CHICKEN APPLE SAUSAGE
CHOICE OF SOUTHERN GRITS OR BREAKFAST POTATOES
CHOICE OF TOAST OR BISCUIT
- BUILD YOUR OWN OMELETTE* 26

(CHOICE OF FOUR) BACON, CHICKEN SAUSAGE, HAM, SAUSAGE,
ONIONS, MUSHROOMS, SPINACH, PEPPERS, TOMATO, CHEESE
CHOICE OF SOUTHERN GRITS OR BREAKFAST POTATOES
CHOICE OF TOAST OF BISCUIT

EACH ADDITIONAL ITEM +5

ON THE SIDE

- SMOKED BACON, COUNTRY SAUSAGE PATTIES, OR CHICKEN APPLE SAUSAGE 8
- BAGEL WITH CREAM CHEESE 8
- SEASONAL FRUIT 8
- SOUTHERN GRITS 8
- BREAKFAST POTATOES 8

BEVERAGES

- COFFEE 3.5

HOT TEA / ICED TEA 3.5

BREAKFAST JUICE 5

SODA 3.5

PARTIES OF 6 OR MORE, 20% SERVICE CHARGE + TAX. \$25 CORKAGE FEE WILL BE ADDED TO ALL WINES.
*CONSUMING COOKED TO ORDER, RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

VERSAILLES

STARTERS

SEASONAL SOUP DU JOUR CUP 13 BOWL 18

CHARCUTERIE & FROMAGE 37

SEASONAL SELECTION OF CURED MEATS, CHEESES, ARTISAN CRACKERS, OLIVES

CAPONATA & BURRATA 24

BABY HEIRLOOM TOMATO, BASIL, OLIVE OIL, BALSAMIC GLAZE, BAGUETTE VG

BEEF TENDERLOIN FLATBREAD 26

FETA CHEESE, CARAMELIZED ONIONS, OLIVE OIL, CHERRY TOMATO, MUSHROOMS, BALSAMIC GLAZE, PEPPER FLAKES

PESTO FLATBREAD 25

PESTO CREAM SAUCE, ROASTED TOMATO, MOZZARELLA CHEESE, KALAMATA OLIVES, ARUGULA, OLIVE OIL

GARDEN & HANDHELDS

CLASSIC CAESAR SALAD 20

ROMAINE, SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

GEM LETTUCE WEDGE 22

BABY GEM, PICKLED BABY TURNIP, CHERRY TOMATOES, WATERMELON RADISH, SLICED RED ONIONS, BLACK PEPPER, BLUE CHEESE CRUMBLE, WHITE BALSAMIC DRESSING GF

SALAD PROTEINS

GRILLED SHRIMP +15 HERBED CHICKEN BREAST +11 GRILLED SALMON +17 CAVIAR +MP

TURKEY CLUB 24

TURKEY, BACON, SWISS CHEESE, BIBB LETTUCE, TOMATO, AVOCADO, DIJON AIOLI, SOURDOUGH, SEASONED FRIES

GRASS-FED BURGER 26

BIBB LETTUCE, TOMATO, RED ONION, CHEDDAR, DIJON AIOLI, BRIOCHE BUN, SEASONED FRIES

CHICKEN SALAD CROISSANT 22

CHICKEN SALAD, BIBB LETTUCE, TOMATO, CROISSANT, SEASONED FRIES

SALMON ROLL 26

HOAGIE ROLL, BIBB LETTUCE, TOMATO, SEASONED FRIES

ADD MIXED GREEN SALAD OR CAESAR SALAD +7

LUNCH ENTRÉES

LAMB PLATE 36

LAMB PATTIES, RED ONION, TOMATO AND CUCUMBER SALAD, TZATZIKI SAUCE , NAAN BREAD

SQUID INK SHRIMP PASTA 52

SPINACH, KALAMATA OLIVES, SHRIMP, VODKA SAUCE

JERK AIRLINE SMOKED CHICKEN BREAST 45

ALMOND COCONUT RICE, MANGO RELISH, BROCCOLINI, CHICKEN DEMI GF

ATLANTIC PAN-SEARED SALMON 49

RED PEPPER POLENTA, SAFFRON VANILLA BEAN SAUCE, CUCUMBER & RED ONION SALAD, SPINACH GF

CAULIFLOWER RICE 31

SAUTÉED BELL PEPPERS, RAISINS, CORN, CARROTS, SAFFRON COCONUT LEMON SAUCE V

ADD CAVIAR TO ANY ENTRÉE +MP

PARTIES OF 6 OR MORE, 20% SERVICE CHARGE + TAX. \$25 CORKAGE FEE WILL BE ADDED TO ALL WINES.
*CONSUMING COOKED TO ORDER, RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

VERSAILLES

STARTERS

CHARCUTERIE & FROMAGE 37

SEASONAL SELECTION OF CURED MEAT, CHEESE,
ARTISAN CRACKERS, MEDITERRANEAN OLIVES

FRIED CALAMARI 26

PARMESAN CHEESE, ORANGE SWEET CHILI SAUCE, LEMON WEDGE

CRAB CAKES 31

APPLE CHUTNEY, FRISÉE FENNEL SALAD, REMOULADE, WATERMELON RADISH

CAPONATA & BURRATA 24

BAGUETTE, FETA CHEESE, CARAMELIZED ONIONS, OLIVE OIL, PESTO,
CHERRY TOMATO, BALSAMIC GLAZE VG

HAND-MADE CHEESE AND HERBS TORTELLONI 26

LAMB BOLOGNESE, SHAVED PARMESAN, BASIL OIL

LADLE & GARDEN

SEASONAL SOUP DU JOUR

CUP 13 BOWL 18

CLASSIC CAESAR SALAD 20

ROMAINE LETTUCE, SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

SPINACH BERRY SALAD 22

CANDIED LEMON PECANS, BERRIES, GOAT CHEESE CRUMBLE, DRIED FRUIT,
CURED SHAVED EGG YOLK, BERRY VINAIGRETTE DRESSING GF

GEM LETTUCE WEDGE 22

BABY GEM, PICKLED BABY TURNIP, CHERRY TOMATOES,
WATERMELON RADISH, SLICED RED ONIONS, BLACK PEPPER,
BLUE CHEESE CRUMBLE, WHITE BALSAMIC DRESSING GF

SALAD PROTEINS

GRILLED SHRIMP +15 HERBED CHICKEN BREAST +11 GRILLED SALMON +17 CAVIAR +MP

ENTRÉES

CAULIFLOWER RICE 31

CAULIFLOWER RICE, SAUTÉED BELL PEPPERS, RAISINS, SUCCOTASH,
ROASTED CARROTS, SAFFRON COCONUT LEMON SAUCE V

SQUID INK SHRIMP PASTA 52

SHRIMP, SPINACH, KALAMATA OLIVES, VODKA SAUCE

JERK AIRLINE SMOKED CHICKEN BREAST 45

ALMOND COCONUT RICE, MANGO RELISH, BROCCOLINI, CHICKEN DEMI GF

ATLANTIC PAN-SEARED SALMON 49

RED PEPPER POLENTA CAKE, SAFFRON VANILLA BEAN SAUCE, CUCUMBER & RED ONION SALAD, SPINACH GF

PAN-SEARED SCALLOPS 53

PARSNIP PURÉE, SUCCOTASH, CARROTS, HERB BUTTER SAUCE, CUCUMBER & RED ONION SALAD GF

BRAISED BEEF SHORT RIBS 51

GARLIC MASHED POTATOES, BROCCOLINI, SHORT RIB DEMI GF

FILET MIGNON 58

GARLIC MASHED POTATOES, ASPARAGUS, RED WINE SAUCE GF

RIBEYE STEAK 68

GARLIC MASHED POTATOES, ASPARAGUS, RED WINE SAUCE GF

ADD CAVIAR TO ANY ENTRÉE +MP

PARTIES OF 6 OR MORE, 20% SERVICE CHARGE + TAX. \$25 CORKAGE FEE WILL BE ADDED TO ALL WINES.
*CONSUMING COOKED TO ORDER, RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

VERSAILLES

DESSERTS

PEACH COBBLER CHEESECAKE 18

VANILLA CHEESECAKE,
PEACH COBBLER FILLING,
CRUMBLE TOPPING

CHOCOLATE TRES LECHES CAKE 16

THREE MILKS SOAKED CHOCOLATE CAKE,
BAILEYS IRISH CREAM,
WHIPPED CREAM (GF)

RASPBERRY PISTACHIO PETIT GATEAU 18

RASPBERRY MOUSSE, RASPBERRY GEL,
PISTACHIO CRUNCH,
VANILLA CREMEUX

BOURBON CRÈME BRÛLÉE 16

MADAGASCAR VANILLA, BOURBON,
FRESH FRUIT (GF)

WEEKEND SPECIAL

FONDUE BOARD 32

CHOCOLATE GANACHE,
MARSHMALLOWS, STRAWBERRIES
BROWNIE PIECES, POUND CAKE

VERSAILLES

CRAFT COCKTAILS

16

PIGALLE

OUR FIZZY ODE TO BEAUTIFUL, PARISIAN SUMMERS, MADE WITH BOMBAY SAPPHIRE GIN, APEROL, LEMON JUICE, FEE BROTHERS 1864 RHUBARB BITTERS AND TOPPED WITH CHATEAU ELAN BRUT

LE MARAIS

THIS CLASSIC BORDEAUX APÉRITIF IS A STAPLE OF SIDEWALK CAFÉS AND EARLY EVENING COCKTAIL PARTIES, COMPOSED OF LILLET ROSE, CLUB SODA, TOPPED WITH CHATEAU ELAN BRUT AND GARNISHED WITH FRUIT

CHAMPS-ÉLYSÉES

FOR LOVERS OF COGNAC AND CHARTREUSE, THIS BRIGHT COCKTAIL IS CRAFTED FROM HENNESSY VS COGNAC, GREEN CHARTREUSE, LEMON JUICE, ANGOSTURA BITTERS

NOTRE D'AMES

A SWEET HONEY AND SALTED ORANGE BLOSSOM COCKTAIL THAT FINISHES WITH JASMINE GREEN TEA INFUSED KETEL ONE VODKA, ROTHMAN & WINTER PEACH, SALTED HONEY SYRUP, AND SPRAY OF ABSINTHE

BON APPÉTIT

CHICKEN WINGS 25

BOURBON BBQ, LEMON PEPPER, MANGO HABANERO

CHARCUTERIE & FROMAGE 37

TRIO OF GOURMET CHEESES AND MEATS, ARTISAN CRACKERS, DRIED FRUITS, NUTS, MIXED OLIVES

CLASSIC CAESAR 20

ROMAINE LETTUCE, GARLIC CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

SALAD PROTEINS

GRILLED CHICKEN +11

GRILLED SALMON +17

GRILLED SHRIMP +15

CAVIAR +MP

BEEF TENDERLOIN FLAT BREAD 26

CARAMELIZED ONIONS, MUSHROOMS, PEPPER FLAKES, ARUGULA, OLIVE OIL

PESTO FLATBREAD 25

PESTO CREAM SAUCE, ROASTED TOMATO, MOZZARELLA, KALAMATA OLIVES, ARUGULA, OLIVE OIL (VG)

JERK CHICKEN PLANTAIN CHIP NACHOS 28

PICO DE GALLO, SOUR CREAM, AVOCADO, CHEDDAR CHEESE, JERK CHEESE SAUCE (GF)

FRIED CALAMARI 26

PARMESAN CHEESE, ORANGE SWEET CHILI SAUCE, LEMON WEDGE

CAPONATA & BURRATA 24

BAGUETTE, FETA CHEESE, PESTO, OLIVE OIL, CARAMELIZED ONIONS, PARSLEY, BALSAMIC DRIZZLE (VG)

GRASS-FED BURGER 26

BIBB LETTUCE, TOMATO, DIJON AIOLI, CHEDDAR, BRIOCHE BUN, SEASONED FRENCH FRIES

TURKEY CLUB 24

SOYDOUGH, BACON, AVOCADO, DIJON AIOLI, BIBB LETTUCE, TOMATO, SWISS CHEESE, SEASONED FRENCH FRIES

ADD CAVIAR TO ANY ENTRÉE +MP

*CONSUMING COOKED TO ORDER, RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DRAFT

STELLA ARTOIS 8
SAM ADAMS SEASONAL 8
NEW REALM 8

LOCAL DRAFT

ASK ABOUT SEASONAL FEATURES 8

DOMESTIC BOTTLE

BUDWEISER 8
BUD LIGHT 8
MICHELOB ULTRA 8
COORS LIGHT 8

PREMIUM BOTTLE

STELLA ARTOIS 8
GUINNESS STOUT 8
HEINEKEN 8
CORONA EXTRA 8
LAGUNITAS 8
SAM ADAMS BOSTON LAGER 8

CIDER

STRONGBOW 7

CRAFT COCKTAILS 16

LA TOUR EIFFEL

THIS SMOKY TEQUILA-BASED COCKTAIL IS
MADE WITH ESPOLON AÑEJO TEQUILA,
MEZCAL, AND AMARO NONINO

LE LOUVRE*

COMPOSED OF BACARDI BLACK RUM,
COINTREAU, FRESH LIME JUICE AND ORGEAT,
THIS REFRESHINGLY BRIGHT COCKTAIL
FINISHES WITH HINTS OF
CHOCOLATE AND ORANGE

*CONTAINS NUTS

LA SEINE

THIS ESPRESSO MARTINI IS A
COLD, COFFEE-FLAVORED COCKTAIL
MADE WITH TITO'S HANDMADE VODKA,
1000 FACES ESPRESSO COFFEE,
COFFEE LIQUEUR, AND SIMPLE SYRUP,
WITH SUBTLE HINTS OF
EUROPEAN CARAMEL TO FINISH

NON-ALCOHOLIC CRAFT COCKTAIL 12

MONTMARTRE

REFRESHINGLY TART, SWEET, AND
FLORAL ON THE NOSE, THIS COCKTAIL
IS CRAFTED WITH ARTISANAL
POMEGRANATE SYRUP, Q GINGER BEER,
AND SERVED IN A CHILLED GLASS

SPARKLING WINES

CHATEAU ELAN BRUT NV

GLASS 12 BOTTLE 42

CRISP AND JOYFUL PROSECCO STYLE
SPARKLING WINE WITH ELEGANT NOTES OF
GREEN APPLE, LEMON, AND FRESH HERBS

CHATEAU ELAN ROSÉ SPARKLING WINE

GLASS 12 BOTTLE 42

FRUIT FORWARD FLAVORS WITH HINTS OF
RED BERRY, RASPBERRY AND STRAWBERRY
ELEGANT AND FRESH FINISH

CHATEAU ELAN MOSCATO

D'ASTI D.O.C.G, PIEMONTE ITALY

GLASS 14 BOTTLE 50

LIGHT, SWEET, SEMI-SPARKLING STYLE
WITH NOTES OF TROPICAL FRUITS

CHATEAU ELAN DOLCE ROSSO

D.O.C.G, PIEMONTE ITALY

GLASS 14 BOTTLE 50

LIGHT, SWEET, SEMI-SPARKLING STYLE
WITH NOTES OF RASPBERRY AND CHERRIES

WHITE WINES

CHATEAU ELAN PINOT GRIGIO

GLASS 12 BOTTLE 42

CRISP, REFRESHING, LIGHT-BODIED WINE
WITH A BALANCED "MINERALITY"

CHATEAU ELAN CHARDONNAY

GLASS 12 BOTTLE 42

FULL-BODY TASTE PROFILE WITH SUBTLE
NOTES OF LIGHTLY TOASTED HAZELNUTS
AND A CRISP ACIDITY

CHATEAU ELAN SAUVIGNON BLANC

GLASS 12 BOTTLE 42

AROMAS OF GRAPEFRUIT, APRICOT,
AND CITRUS WITH A DRY YET FRUITY FINISH

CHATEAU ELAN ROSÉ RESERVE

GLASS 12 BOTTLE 42

DRY ROSÉ WITH BRIGHT CITRUS FLAVORS
AND SMOOTH MINERAL FINISH

RED WINES

CHATEAU ELAN PINOT NOIR

GLASS 15 BOTTLE 54

FRUITY, EARTHY, AND ELEGANT WITH
A SOFT AND SMOOTH LIGHT BODY

CHATEAU ELAN MERLOT

GLASS 15 BOTTLE 54

HERBAL FLAVOR WITH A SMOOTH STRUCTURE
AND A DRY, LIGHT-TO-MEDIUM BODY

CHATEAU ELAN SCARLET

GLASS 15 BOTTLE 54

FULL-BODIED FRUITY PROFILE OF
PREDOMINATELY SYRAH GRAPES

CHATEAU ELAN VELVET

GLASS 15 BOTTLE 54

100% PETIT SIRAH WITH FRUITY
AND FLOWERY NOTES

CHATEAU ELAN CABERNET SAUVIGNON

GLASS 18 BOTTLE 60

FLAVORS OF PLUMS, BLACKBERRIES,
AND LIGHT NOTES OF TOASTED VANILLA

CHATEAU ELAN ROLDEC

GLASS 21 BOTTLE 72

100% TEROLDEGO ITALIAN GRAPES, BRIGHT
ACIDITY, SMOTHERED SPICES AND LIGHT FRUIT

CHATEAU ELAN TANNAT

GLASS 21 BOTTLE 72

100% TANNAT GRAPES, FULL OF
CHARACTER WITH A BRIGHT ACIDITY.

CHATEAU ELAN MAMELI

GLASS 23 BOTTLE 80

ITALIAN BLEND OF 38% NEBBIOLO,
32% MONTEPULCIANO, 30% BARBERA