



Lunch

REMY'S LOOSE

SMALL PLATES



CAVIAR

CHANLER IMPERIAL CAVIAR *
'Garnitures traditionnelles' | Brioche toast

150. one ounce

RHODE ISLAND RAISED OYSTERS ON THE HALF *
six for 26 | twelve for 50
Cucumber | Sparkling tea mignonette

'SALADE VERTE' 17
Shaved root vegetables | Sourdough croutons | Sherry vinaigrette

AMBERJACK CRUDO * 25
Chilled and beet-cured | Radish | Buttermilk | Lemon

HOUSE ONION BREAD 15
Artisan butter | Kabuli chickpea labneh

CARMELIZED HEIRLOOM CARROT * N 25
Ras al Hanout - spiced yogurt | Almonds | Butter lettuces | Citrus

SPRING PEA FRITTERS 25
Goat cheese | Preserved black truffle | Charred baby alliums

SPANISH OCTOPUS 35
Cauliflower | Meyer lemon | Bagna cauda

CHARCUTERIE MAISON * 55
Pickled 'jardin' vegetables | Mousses | Terrines | Sausages
Accompagnements traditionnels

LARGE PLATES



TUNA STEAK 'AU POIVRÉ' SALAD * N 50

Greens | Hearts of palm | Pistachio | Kumquat
Citrus dressing

CHITARRA 'FAIT MAISON' 38

Housemade pasta | Roasted mushroom bouillon | Turnip

GEMELLI PASTA 38

Legumes | Wild spring onions | Root vegetable salad

YELLOWTAIL A LA PLANCHA 45

Black rice | Turnips | Leeks | Savory citrus butter sauce

'BOUILLABAISSE' * 48

Point Judith calamari | North Atlantic seafood
Pomme de terre | Bouillon Provençal | Crostini

ROASTED 'CHAMPIGNON' GRIDDLED CHEESE 32

Smoked mozzarella & brie cheeses
English pea condiment | Housecut french fries

OUR CHEESEBURGER * 30

Bacon & onion marmalade | Alehouse cheddar | Brioche
Housecut french fries

STEAK 'FRITES' A LA PLANCHA * 55

Green vegetables | Housecut french fries | Jus

* This item is raw or partially cooked and can increase your risk of food borne illness.
Consumers who are especially vulnerable to food borne illness should only eat
seafood and other foods from animals thoroughly cooked.

N = contains nuts

