

L'ADRESSE

AMERICAN BISTRO

DINNER

RAW

WELLFLEET OYSTERS 19/35

Cape Cod MA oysters, cocktail sauce, Cabernet Sauvignon mignonette

SALMON CRISPY RICE 18/31

Faroe Islands salmon, honey, soy marinade, fresno peppers, sesame seeds

YELLOWFIN TUNA CRUDO 33

sushi grade tuna loin, mango salsa, fresno pepper, cilantro, poke sauce

FAROE ISLANDS SALMON TARTARE 25

avocado, caper berry, green goddess sauce, Granny Smith apple gel

STARTERS

HEART OF PALM TARTARE (VE) 25

mango, charred avocado, mustard seeds, shiso powder

MEZZE (V) 25

beets hummus, tzatziki, grilled naan, cucumber, baby carrots, celery sticks

CRISPY CALAMARI 23

spiced coating, mixed greens, chili lime vinaigrette, wasabi tartar sauce

WINE PLATE 35

assortment of meat & cheeses, mixed nuts, dried apricots, honeycombs, sourdough

SEA

SALMON & GOCHUJANG FRIED RICE 39

Faroe Islands salmon, bok choy, fresno

SEARED SEA SCALLOPS 47

cauliflower truffle purée, hazelnut, brown butter, vincotto

RED SNAPPER 48

butternut squash foam, pattypan squash, sesame seeds, bacon, Parmigiano Reggiano, coriander

WHOLE BRANZINO 78

fennel salad, orange gel, dill, mint

FLOUR, WATER, RICE

add chicken 12/shrimp 12/yellowfin tuna 21/NY Strip 21/beyond meat patty 12/salmon filet 19

WILD MUSHROOM RISOTTO (V) 36

seasonal mushrooms, Parmigiano Reggiano, chives
add seasonal truffles 25

SEAFOOD PASTA NERA 37

squid ink spaghetti, seasonal shellfish, lemon, parsley, Beurre Blanc

BLACK TRUFFLE GNOCCHI (V) 39

truffle sauce, Parmigiano Reggiano, chives, shaved truffles

SALT BAKED CELERY ROOT (VE) 31

fennel coconut veloute, beet glaze, puffed quinoa, cashew puree, radicchio

JOSPER GRILL

Prime cut

choice of: green peppercorn or bone marrow bearnaise sauce

12oz NY STRIP 49

16oz RIBEYE 65

BUTCHER'S CUT MP

SALADS

add chicken 12/shrimp 12/yellowfin tuna 17/skirt steak 21/beyond meat patty 12/salmon fillet 19

CAESAR SALAD 23

baby romaine, Parmigiano Reggiano chips, parsley, anchovy, pickled onion, sourdough croutons

BURRATA SALAD (V) 23

heirloom tomato, grilled peach, basil pesto

BEET SALAD (V) 25

roasted beets, crispy quinoa, goat cheese croquettes, honey champagne vinaigrette

BURGERS

served with side salad or french fries

TRUFFLE BURGER 39

balsamic onions, Gruyere, sriracha aioli, arugula, truffle fries, shaved truffles, brioche bun

choice of: 8oz Black Angus patty or Beyond Meat patty

L'ADRESSE BURGER WITH CHEESE 28

8oz Black Angus patty, Boston lettuce, onion, tomato, relish, brioche bun

choice of: American, Cheddar, Gruyère

LAND

BRICK CHICKEN 38

pomme puree, roasted broccolini, au jus, herb crust

LAMB CHOPS 55

Moroccan rub, yakitori glaze, pomme puree

SIDES

SAUTEED WILD MUSHROOMS (V) 15

seasonal mushrooms, Parmigiano Reggiano

TRUFFLE FRIES (V) 14

Parmesan, chives

ROASTED VEGGIES (VE) 15

pattypan squash, broccolini, baby zucchini

BRUSSELS SPROUTS 15

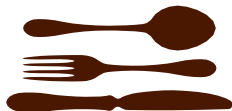
Chinese sausage, basil pesto, chili lime vinaigrette

POMME PUREE (V) 14

ADD SEASONAL

TRUFFLES

FORAGER'S PRICE



*(V) Vegetarian

*(VE) Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server or manager if any member of your party has a food allergy or dietary concern. A 20% service charge will be added to parties of six or more. We kindly ask no more than 4 credit cards per table.

L'ADRESSE

AMERICAN BISTRO



WINE BY THE GLASS

Sparkling

PINOT NOIR, CHARDONNAY, PINOT MEUNIER
POMMERY POP EXTRA DRY 187ml 25*
Champagne / France

GLERA
RUGGERI ARGEO PROSECCO BRUT 15 / 70*
Veneto / Italy

375 ML

PINOT MEUNIER, PINOT NOIR, CHARDONNAY
BILLECART- SALMON BRUT RESERVE 70*
Champagne, France

PINOT NOIR, CHARDONNAY, PINOT MEUNIER
TAITTINGER PRESTIGE ROSÉ BRUT 75*
Champagne, France

White

CHENIN BLANC
DOMAINE LE CAPITAINE 16 / 70 *
Loire Valley / France

SAUVIGNON BLANC
DOMAINE DES MAZELLES 18 / 75*
Loire Valley / France

CHARDONNAY
DOMAINE SEBASTIEN DAMPT 21 / 100*
Petit Chablis / France

PINOTGRIGIO
DIPINTI 15 / 65*
Trentino-Alto Adige / Italy

Rosé

GRENACHE, CINSULT, SYRAH
CHATEAU DE L'ESCARELLE 16 / 70*
Mediterranee / France

Red

MERLOT, CABERNET FRANC
CHATEAU YON LAVALLADE 19 / 80*
Saint-Emilion, Bordeaux / France

PINOT NOIR
LE MACHIN WINES 18 / 80 *
California / United States

CABERNET SAUVIGNON
BARRIQUE 21 / 95*
California / United States

MALBEC
ANDELUNA CELLAR 18 / 80*
Mendoza / Argentina



COCKTAIL SELECTION

FRENCH 75 20
Roku gin or Anzac cognac, fresh lemon juice, cane sugar, Prosecco

BRAMBLE 20
Roku gin, cane sugar, fresh blackberries, fresh lemon juice

THE AIRMAIL 20
White rum, fresh mint, fresh lime juice, cane sugar

DIAMOND 20
Roku gin, Prosecco, house made grenadin, fresh lemon juice

PAPER PLANE 20
Old Crow bourbon, Aperol, fresh lemon juice, Amaro Averna

L'ADRESSE SPRITZ 17
Select Liqueur, Prosecco

EAU DE LAVANDE 21
Roku gin infused with lavender, Combiar Liqueur d' Orange, lemon juice, honey syrup

JFK HARRIS 20
El Dorado 3YO rum, fresh lemon juice, cane sugar, mint, red wine

PALMETTO 21
Titos vodka, fresh lemon juice, apricot liqueur, orange liqueur

THE LADY DAY 23
Roku gin, fresh strawberry, fresh lemon juice, orgeat, nutmeg

RESERVA OLD FASHIONED 31
Komos Anejo Reserva tequila, Amaro Montenegro, orange bitters

GIN & IT 25
Monkey 47 gin, sweet vermouth

FALL MARGARITA 21
Amaras mezcal infused with chamomile, Grand Marnier, fresh lime juice, ginger syrup

TOO SOON? 21
Roku gin, Cynar, fresh lemon juice, cane sugar, fresh orange

CHOCOLATE ESPRESSO MARTINI 21
Titos vodka, cane sugar, espresso, creme de cacao