

L'ADRESSE

AMERICAN BISTRO

LUNCH

STARTERS

HEART OF PALM TARTARE (VE) 25

mango, charred avocado, mustard seeds, shiso powder

BLUEFIN 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

CRISPY CALAMARI 23

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

MEZZE (V) 25

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

SOUPS

FRENCH ONION SOUP 19

gruyère, beef jus, herbs

SALADS

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

CAESAR SALAD 23

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

CRISPY KALE SALAD (VE) 25

crispy red quinoa, asparagus, apple glaze, pecans

BURRATA SALAD (V) 23

heirloom tomato, grilled peach, basil pesto

TUNA NICOISE 39

baby heirloom tomatoes, snow peas, marinated cucumber, wasabi-mustard 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

8 oz Black Angus patty, Boston lettuce, onions, tomatoes, relish, brioche bun

choice of: American or Cheddar or Gruyère

GRILLED CHICKEN SANDWICH 25

basil pesto, mozzarella, lettuce, tomato, ciabatta

SEA

SALMON & GOCHUJANG FRIED RICE 39

Faroe Islands salmon, bok choy, fresno pepper

SEARED SEA SCALLOPS 47

cauliflower truffle purée, hazelnuts, brown butter, vin cotto

BRANZINO & SEASONAL VEGGIES 35

patty pans, baby zucchini, basil pesto

LAND

STEAK FRITES 52

Prime cut 12 oz NY Strip, green peppercorn sauce, truffle fries

BRICK CHICKEN 38

pomme puree, roasted broccolini, au jus

FLOUR, WATER, RICE

add chicken 12 / shrimp 12 / bluefin 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

PELMENI 29

veal dumplings, salsa, crème fraîche

SPAGHETTI BOLOGNESE 29

pasta alla chitarra, beef, Stracciatella, roasted tomatoes, Parmesan crackers

POKE BOWL

mango, avocado, cucumber, furikake, crispy shallots, poke sauce

choice of: jasmine rice or mixed greens with bluefin tuna 39

with Faroe Islands salmon 33

with tofu 31

SIDES

TRUFFLE FRIES (V) 14

Parmesan, chives

ROASTED VEGGIES (VE) 15

patty pans, baby zucchini, wasabi-mustard vinaigrette

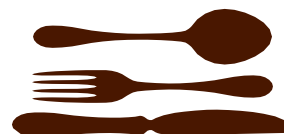
BRUSSELS SPROUTS 15

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 ARCEO 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, Combiel 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