

DINNER

— ⊕ Our Jospier Grill gives unique flavor and depth to our entrées and burgers. ⊖ —

TO SHARE

MUSHROOM FLAT BREAD 19
naan bread, truffle mushroom pâté,
Asiago and mixed mushrooms

CHEESE PLATE 21
Fontina, Pecorino, Camembert, blue
cheese, champagne grapes, fig spread,
candied pecans, sourdough toast

MEZZE 18
tzatziki, romesco, hummus, grilled naan-
bread, za'atar

CHARCUTERIE 23
fennel salami, soppressata, prosciutto,
mortadella, marinated olives, whole
grain mustard, soy and sourdough toast

STARTERS

SALMON TARTARE 21
crispy capers, lime-dill fresno
reduction, sourdough crisps

BEEF TARTARE 23
tenderloin, chives, dijon mustard,
quail egg, sourdough bread crisps

CRISPY CALAMARI 18
chili lime vinaigrette, mixed greens

JOSPER CHICKEN WINGS 15
soy honey butter glaze,
crispy shallots

SOUPS

FRENCH ONION SOUP 15
gruyere, beef jus, herbs

BORSCHT 16
a favorite in Eastern Europe,
traditional beet soup with beef
and crème fraîche

SOUP OF THE DAY MP



SALADS

add
chicken / shrimp / yellowfin tuna 7/9/11

BISTRO CHOP CHOP SALAD 17
couscous, seasonal vegetables, currants,
fresh herbs, pomegranate

ENDIVE BLUE CHEESE 17
candied pecans, balsamic glaze,
parmesan

TUNA NICOISE 25
olives, fingerling potatoes, red onion,
cherry tomatoes, green beans, radish,
quail egg, poppy seed dressing

ROASTED BEETS SALAD 17
quinoa, goat cheese croquettes,
honey champagne vinaigrette

CHARRED CAESAR 17
house-made caesar dressing, herb
croutons, shaved parmesan

WILD ARUGULA CREVETTE 23
grilled shrimp, butternut squash, kale,
lime vinaigrette, Pecorino

SIGNATURE BURGERS

L'ADRESSE

HAMBURGER 20
Black Angus beef, lettuce,
tomato, red onion relish
add cheese / bacon 3

TRUFFLE BURGER 35
ground sirloin with truffles inside
and out, balsamic caramelized
onions, Gruyere, shaved truffles,
and truffle fries

SEA

PAN SEARED BRANZINO 27
mixed vegetables, white wine butter sauce,
fresh herbs

SALMON OVER RICE 29
rice, asparagus, citrus paprika
whipped cream

SEARED SEA SCALLOPS 35
truffle cauliflower puree, hazelnut brown
butter, vincotto

MOULES FRITES 25
mussels steamed in white wine, lobster
bisque, herbs

JOSPER GRILLED OCTOPUS 31
black forbidden rice, bottarga, romesco

LAND

CAULIFLOWER STEAK 25
butternut squash, crispy capers,
cauliflower potato leek purée, piquillo
pepper

STEAK FRITES 35
NY strip (10 oz), truffle sweet potato tots,
Beurre Maître D'

ROASTED CHICKEN 27
roasted garlic mashed potato, red pepper
flakes, broccolini, au jus

FILET MIGNON 45
spinach, mashed potato, morels,
red wine sauce

ADD SEASONAL TRUFFLES FORAGER'S PRICE

PASTA

PELMENI 23
veal dumplings served
with salsa and crème fraîche

RISOTTO DE LÉGUMES 25
mixed spring vegetables, parmesan

GNOCCHI BASIL PESTO 23
brussels sprouts, pesto, pistachios,
olive oil

RIGATONI DUCK CONFIT 27
duck ragout, green peas, Pecorino

PASTA NOIR 31
tonnarelli, shrimp, squid, octopus
in a red chili lobster sauce



SIDES

CRISPY BABY POTATOES 9
shishito peppers, goat cheese butter,
lemon

TRUFFLE FRITES 9
parmesan, chives, truffle salt

GRILLED VEGGIES 8
skillet roasted seasonal vegetables,
honey sriracha sauce

BRUSSELS SPROUTS 10
Chinese sausage, sesame, basil pesto,
chili lime vinaigrette

MASHED POTATOES 8
roasted garlic mashed potatoes



WINE BY THE GLASS

White

SAUVIGNON BLANC

LA PETITE PERRIERE 2016 13
La Perriere / France, Sancerre

PINOT GRIGIO

COLLI ORIENTALI 2016 14
Terlato / Italy, Friuli

RIESLING TERRASSEN 2015 15
Matthias Hager / Austria, Kamptal

CHARDONNAY

CUVAISON 2013 17
Estate Grown / United States, California

PINOT GRIS 2016 14

J Vineyards & Winery / United States, California

Rosé

"M" DE MINUTY 2016 16

Chateau Minuty / France, Provence

Red

GRENACHE, SYRAH

COTES DU RHONE ST. ESPRIT
2015 15
Delas Freres / France, Rhone

BROLO DI CAMPOFIORIN 2014 13

Masi / Italy, Veneto

MALBEC 2016 14

Achaval Ferrer / Argentina, Mendoza

PINOT NOIR 2015 14

J Vineyards & Winery /
United States, California

CABERNET SAUVIGNON 2013 13

Fitch Mountain Cellars / United States,
Alexander Valley

MINERAL WATER & SODA

FILETTE sparkling or still 9

COCA-COLA /
COCA-COLA LIGHT 5

APPLE LEMONADE 8

FRESHLY MADE JUICES

ORANGE OR APPLE 8

SPARKLING WINES

PROSECCO VALDOBBIADENE

GIALL'ORO 15
Ruggeri / Italy, Veneto

ROSÉ 187ml 16

Zonin / Italy, Veneto

COCKTAILS

APRICOT MIMOSA 15

juicy and refreshing apricot
nectar flavor

ROSSINI 16

MIMOSA 14

APEROL SPRITZ 15

BLOODY MARY 15

DRY MARTINI 15

MOSCOW MULE 16

L'ADRESSE
WHISKEY SOUR 16

L'ADRESSE
OLD FASHIONED 16

SELECTED TEAS

EARL GREY 8

DRAGON'S WELL 8

DARJEELING 8

JASMINE Birds' Tongues 8

TEAS WITHOUT TEA

SEA BUCKTHORN 16

passion fruit, sea buckthorn
berries, Asian spices

JASMINE & MANGO 14

delicate calming blend
with fresh mango

GINGER 14

warming tea with ginger
and honey

MINT TEA 8

CHAMOMILE 8

BOTTLED BEER

United States

ALLAGASH BLACK
STOUT 9

FLOWER POWER IPA 9

DOC'S DRAFT ORIGINAL

HARD APPLE CIDER 9

Belgium

LA TRAPPE TRAPPIST 9

TRIPLE KARMELIET 9

Germany

WEIHENSTEPHANER
ORIGINAL 9

France

METEOR PILSNER 11

Japan

COEDO BENIAKA 11

DRAFT BEER United States

CIGAR CITY LAGER 8

MONTAUK SESSION 8

ICED COFFEE

COLD BREW 6

ICED LATTE 5/7

THAI COFFEE 8

coconut, condensed milk

BLACK COFFEE

POUR OVER 7

FOREST BERRY

COLOMBIA 12

with fresh strawberry and
raspberry to highlight the natural
beauty of Colombia

ESPRESSO 4/5

AMERICANO 4/5

COFFEE & MILK

CAPPUCCINO 6/8

FLAT WHITE 7

LATTE 6/8