

≡ DINNER ≡

Petite Salade	7	Moroccan fried chicken, challah bun, harissa BBQ, blue cheese, house B&B pickles	17
Pommes frites	7		
Soup a la Cercy	8	Serrano flambé tarte, sweet mousse	17
Carrot Salad (cold) Fresh and pickled carrots, parsley, cumin, turmeric, mint, honey vinaigrette	9	Tomato braised pork belly, carrot puree, rhubarb glaze	18
Maple Brussels sprouts	10	Duck confit hash	19
Sweet mousse, cotton candy	10	Moroccan salmon, charmoula, chickpeas	19
Creamy Moroccan chickpeas	10	Rabbit Stew Braised rabbit stew, gnocchi, Gorgonzola cream, mirepoix	19
Cinnamon, brown sugar, raisin and almond couscous	10	Scallops, saffron risotto, parmesan	19
Lobster bisque	12/18	Wagyu flat iron steak au poivre, 7oz	24
Beets, chevre, pine nuts	13	Poulet Roti, pommes frites	23
Bone Marrow, red charmoula, buttered brioche toast	14	Short ribs, sweet mousse, cotton candy	26
Taste of Morocco Hummus, zaalouk, marinated tomatoes and mushrooms, olives, shakshuka	14	Lamb Tagine (for two) Lamb shank, cinnamon, honey, ras el hanout, dried fruits, almonds, seasonal vegetables and legumes (Couscous available upon request)	42
Pissaladiere Caramelized onions, olives, anchovies, pie thin crust	15	Seafood Tagine (for two) Fresh seafood variety, spicy red charmoula, seasonal vegetables and legumes (Couscous available upon request)	52
Merguez Piperade, chevre, frites	15	Wagyu tenderloin*	59
Moule frites	15	Demi, seasonal accompaniments, 6oz	
Salmon tartare* A modern take on bagels and lox	16	John Dory (When available, seasonal preparation)	MP

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk for food borne illness

Chef/Owner David Fhima | Maître D Eli Fhima | Beverage Director Sean Jones