

EAU TOUR



cocktails—14

ANETH AVEC—house aquavit, gin, lillet blanc, cucumber bitters, dill

SPA DAY—haku vodka, aloe liqueur, nori, citrus, egg white

GIN SOUR—marfa spirit co. gin, lemon, egg white, angostura

EN GARDE!—bourbon, plum bitters, fresh lemon, blackberry, mint

STRAWBERRY BASIL RITA—dobel humito smoked tequila, orange liqueur, strawberry + basil

NOT ANOTHER WORD—illegal mezcal, green chartreuse, luxardo maraschino, lime

LE PUNCH D'AMOUR—amaro montenegro, white rum, tropical juices

BLESS YOUR HEART—lillet rose, yellow chartreuse, grapefruit, bubbles

NONE OF YOUR BEES KNEES “Cut Above” NA gin, Hives For Heroes honey, lemon—8

ST. AGRESTIS NON-ALCOHOLIC Phony Negroni, Phony Mezcal Negroni, Amaro Falso—8



bread service

SEEDED SOURDOUGH, creme fraiche brown butter, flakey salt—8

with whipped ricotta, black peppercorn, honey—+6



amuse bouche

GULF COAST OYSTERS—18/34

EAST COAST OYSTERS—21/39

ESCARGOT, parsley shallot butter, puff pastry—13

CRAB ROLL, herbs, aioli, trout roe—18

GREEN SALAD, greens, herbs, champagne vinaigrette, ricotta salata, confit shallot—12

OEUF MAYO, tonnato, boquerones, parmesan—8



garnitures

FRIES, beef fat, aioli—8

CHARRED CARROTS, whipped tahini, citrus vinaigrette, crispy chickpeas—12

BRUSSELS SPROUTS, tonnato, croutons, sauce verte—12

CRISPY POTATO, shishito, onion, bordelaise—12

CHARRED BROCCOLINI, whipped feta, chili oil, sunchoke chips—12

ROASTED BEETS, labne, cilantro, vadouvan pepitas—13



hors d'oeuvres

LEEKS VINAIGRETTE, aioli, boquerones, pecorino, hazelnuts, breadcrumbs—14

TUNA CRUDO, black garlic aioli, sour orange, crispy bits—18

SALAD EAU TOUR, chicories, roquefort, pear, pancetta, walnut praline, anchovy vinaigrette—15

CAESAR, little gems, parmesan, boquerones, croutons—15

HAM + PEA CROQUETTES, sherry vinaigrette, pea sprouts—14

MUSHROOM + RACLETTE DUMPLINGS, harissa labneh, hazelnut, dill—17

CHICKEN LIVER MOUSSE, blackberry jam, black pepper madeleines—16

CHICKPEA CREPE, ramp butter, charred + pickled radish, herbs—18



principale

OMELETTE, king crab, bearnaise, fine herbs—24

RAVIOLES DU DAUPHINE, ricotta, truffle gouda, parmesan, roasted mushroom, meurette—26

GRILLED SNAPPER, smoked tomato broth, olives, herbs—30

ROASTED STRIPED BASS, braised beans, pickled mirepoix, herb salad, creme fraiche, —28

MUSHROOM STROGANOFF, potato rosti, creme fraiche, dill—25

DOUBLE CHEESEBURGER, short rib + duck grind, gruyere, ducky onions, special sauce—18

ROAST CHICKEN, shishitos, onions, sauce vierge—32/64

PORK CHOP, bone-in, grilled garlic scapes, gribiche—32

STEAK FRITES, 44 farms new york strip, bearnaise, au poivre—45

SEARED TROUT, soubise, sauce grenobloise, frisee + apple salad, croutons—28



