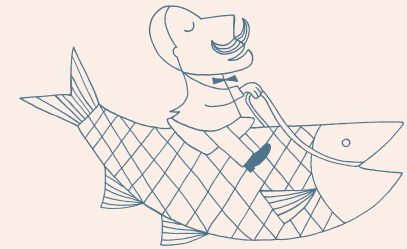


# La Mercerie

AT THE GUILD



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## APPETIZERS

**SIX HUÎTRES, BEURRE AUX ALGUES 26**  
*half dozen oysters served with bread and seaweed butter*

**CABILLAUD EN VICHYSOISE 18**  
*steamed cod, potato-leek soup, lardons*

**POISSON CRU À L'HUILE D'OLIVE CITRON 23**  
*fish crudo, olive oil, lemon, baby spinach*

**SALADE VERTE AUX HERBES 17**  
*market lettuces, dill, cucumber, fennel-lemon dressing*

**SALADE NIÇOISE 27**  
*tuna, anchovies, potatoes, eggs, green beans, red onions*

## SHOP THE MENU

*See a dish you like?  
You can add it to your check!  
Ask your server for details.*



## MAIN COURSES

**POULET FERMIER CROUSTILLANT 34**  
*crispy heritage chicken, green beans, garlic and ginger brittle*

**CONFIT DE CANARD, POLENTA CRÉMEUSE 39**  
*confit duck leg, creamy polenta, bigarade sauce*

**HALIBUT AU BEURRE BLANC, BLETTE CROQUANTES 39**  
*halibut, beurre blanc, swiss chard*

**BŒUF BOURGUIGNON 43**  
*braised short ribs, stortini pasta*

**FILET DE BOEUF AU POIVRE 46**  
*petite greens salad*

## TO SHARE

**WHOLE ROASTED HERITAGE CHICKEN\* 72**  
*with jus*

## SIDES

**PAIN ET BEURRE 7**  
*baguette, salted Bordier butter*

**HARICOTS VERTS 10**  
*sautéed green beans, garlic butter*

**POLENTA 10**  
*creamy polenta*

**ASSIETTE DE FROMAGE 24**  
*selection of French and American cheeses*

\*WHILE SUPPLIES LAST

APRIL 23, 2021  
EXECUTIVE CHEF **MARIE-AUDE ROSE**  
CHEF DE CUISINE **SCOTT MARKOWITZ**