

A.O.C.

l'aile ou la cuisse

314 Bleecker Street, Greenwich Village

212.675.9463 - aocnyc.com

Le Petit Dejeuner

Le Continental

Fresh fruit salad, a French pastry & toasted baguette, with OJ & coffee

Tartine

Toasted baguette with butter & jam

Pain Perdu

Traditional French Toast, with bacon, home fries, fresh fruit salad & 100% real maple syrup

Granola fait à la Maison

Homemade granola, with yogurt & fresh fruit

Salade de Fruit

Ouefs à Votre Façon

Two eggs any style, with bacon, home fries & salad

Feuille de Brique

Ham & Swiss cheese wrapped in phyllo pastry, on a bed of ratatouille, topped with a poached egg

Omlette

Choice of 3: bacon, ham, cheese, onions, mushrooms, spinach, tomatoes (with home fires & salad)

12.00

4.50

13.50

10.50

9.50

11.50

12.50

13.50

Saturday & Sundays Only

Ouefs Bénédicte

Toasted English Muffin with poached eggs, Canadian bacon & hollandaise sauce, home fries & salad

Ouefs Florentine

Toasted English Muffin with poached eggs, spinach & hollandaise sauce, home fries & salad

Ouefs Nordique

Toasted English Muffin with poached eggs, smoked salmon & hollandaise sauce, home fries & salad

14.50

13.50

16.50

Les Salades

La Salade de Jardin

Organic greens, cherry tomatoes, cucumber & carrot julienne

9.50

La Frisée aux Lardons

Frisée salad, crispy bacon & poached egg

14.50

La Salade d'Endive au Roquefort

Endive salad with walnuts, cherry tomatoes & grapes

16.00

Le Croustillant de Chèvre Chaud

Crispy phyllo filled with goat cheese, on top of organic baby california spinach

12.50

Le Poulet à la Paillard

Breaded chicken breast with tarragon sauce & organic frisée salad

15.50

La Salade de Kale

Organic lacinato kale, black currants, pinenuts, parmesan & radish

14.00

La Salade Niçoise

Fresh tuna, potatoes, boiled eggs, anchovies, red peppers, string beans & olives

18.00

Boards

Charcuterie

Duck rilette, garlic sausage, saucisson sec, chorizo, white ham, pruscuitto

3 for 14.00/ 5 for 20.00

Fromages Artisanal

Roquefort, Petit Basque, Monchego, St Nectaire, Brie

3 for 15.00/ 5 for 21.00

Le Grand Mixe

Assortment of charcuterie & cheese

24.50

Le Carpaccio de Saumon

Thinly sliced salmon carpaccio marinated with dill

14.00

Le Dejeuner - Lunch

Soupe à l'Oignon

Seasonal Oysters (6)

Le Tartare de Boeuf

Traditional styled finely chopped raw beef, prepared table-side

Le Tartare de Thon

Fresh raw minced tuna, served with guacamole

Les Tagliatelles Carbonara

Fresh tagliatelle, cream sauce, cheese, parisian ham and bacon, topped with a raw egg

Le Risotto de Legumes

Baby vegetables, balsamic glaze, parmesan & truffle oil
With grilled seafood, add 7.00

Les Pates à la Bretonne

Fresh black linguini, roasted seasonal seafood, organic baby spinach tomato sauce with slightly spicy pepper flakes

Le Saumon Grillé

Grilled Atlantic salmon with a lemon caper sauce, on a bed of ratatouille

Le Demi Poulet

Half a roasted free-range chicken aux jus with french fries

Le Burger

With swiss, cheddar or caramelized onion add 1.50 each
With mushrooms, Roquefort or bacon add 2.00 each

Le Coq au Vin Classique

Red wine chicken stew with bacon, carrots, mushrooms & fresh pasta

Le Confit de Canard

Slow cooked duck leg confit with cognac sauce, & cauliflower gratin

L'Onglet à l'Échalotte

Black Angus hanger steak with red wine sauce, potato gratin & salad

11.50

14.00

18.00

18.00

18.00

20.00

19.00

26.00

20.00

13.50

26.00

27.00

27.00

Pastries

Croissant naturel 4.50

Almond Croissant 4.50

Pain au Chocolate 4.50

Sides - all 7.00

French Fries

Mashed Potatoes

Ratatouille

Sautéed Spinach

Mixed Vegetables

Merguez

Cauliflower Gratin

Potato Gratin

Les Sandwiches

With Choice of Salad or French Fries

Croque Monsieur

Open-faced with ham & cheese

12.50

Croque Madame

Croque Monsieur & over-easy egg

14.00

Merguez de Barbès

Spicy lamb sausage

14.00

Poulet-Ratatouille

Chicken, ratatouille & goat cheese

11.00

Le Club

Chicken, bacon, tomato, avocado & provolone

12.50

20% gratuity will be added to parties of 6 or more

consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk for foodborne illness.

Chef / Owner Romain Bonnans