

EARLY & LATE

Mon - Fri | 2:30PM - 5:00PM

Daily | 10:00PM - Midnight

CHALKBOARD SPECIALS

Charcuterie Board

daily selection

\$26

Cheese Plate

daily selection

\$6.50 ea. / \$16

Oysters,

Daily Selection*

\$3.50 ea. / \$36dz.

Soupe du Jour

\$6 cup / \$10 bowl

APPETIZERS

Field Greens

moscatel vinaigrette, Gruyere* \$11

White Belgian Endive Salad

fresh cheese, honey vinaigrette, roasted grapes, fennel walnuts* \$13

Lamb Tartare

smoked anchovy mustard, macerated shallots, chervil, potato roll* \$19

Spring Onion Tart

sheep cheese, sorrel, sherried raisins, pea tendrils \$17

Roasted Marrow Bones

chili braised octopus, orange segments, elephant garlic chips \$22

Seared Foie Gras

sweet pickled rhubarb, black garlic zucchini bread, toasted almonds* \$26

Foie Gras Torchon

grilled apricot, spring onion relish, buckwheat popcorn \$26

ENTREES

Chicken-Fried Trout

pickled carrots, dill, radish, dijon, gribiche* \$28

Bell Pepper & Goat Cheese Raviolo

hedgehog mushrooms, pea purée, marcona almonds* \$27

Seared Duck Breast

braised belgian endive, pepper medley,

snap peas, dijon cream* \$31

Hanger Steak Au Poivre

frites, goat cheese* \$28

Baguette Jambon de Paris

gruyère, dijon, greens \$13

Double Brie Burger

spiced ketchup, onion,

pickles, fries* \$16

(available à L'américaine)

SIDES

Marinated Olives, Castelvetrano & Niçoise \$4

Macaroni Gratin \$10

*Frites, béarnaise aioli** \$7

Grilled Asparagus, Pink Peppercorn Aioli,

Sunflower Seeds* \$12

Roasted Mushrooms, black garlic vinaigrette,

hazelnuts \$12

Sunchokes, Mint Aioli, Rhubarb Relish \$10

WE ARE NO LONGER A GRATUITY FREE RESTAURANT.

*Eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness.
Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

