

# 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

*Compressed Melon Salad*

pickled green strawberries, wasabi arugula, tomatoes, Oregon Blue, strawberry-mint vinaigrette \$13

*Lamb Tartare*

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

*Golden Beet Tart*

fava beans, watercress, walnuts, olives \$17

*Roasted Marrow Bones*

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

*Seared Foie Gras*

corn & rye éclair, pickled mushrooms, grilled corn, espelette honey \* \$26

*Foie Gras Torchon*

spiced blueberry compote, granola, plum butter, basil \$20

## ENTREES

*Chicken-Fried Trout*

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

*Crooked Neck Squash*

couscous, parsley crème fraiche, cherry tomato, chanterelles \$27

*Seared Duck Breast*

green beans, corn, ricotta, huckleberry relish \$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

Tomatoes, basil, whipped olive oil,  
white balsamic \$12

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.

