

EARLY & LATE

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

Daily | 10:00PM - Midnight

CHALKBOARD SPECIALS

Charcuterie Board

daily selection

\$28

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* \$12

Compressed Melon Salad

pickled green strawberries, wasabi arugula, tomatoes, Oregon Blue, strawberry-mint vinaigrette \$14

Lamb Tartare

smoked anchovy mustard, macerated shallots, chervil, potato roll* \$18

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

Summer Squash, Peaches,

Poppyseed Vinaigrette, Sheep Cheese, Truffles*

\$12

Roasted Mushrooms, black garlic vinaigrette, hazelnuts \$12

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

*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.

