

EARLY & LATE

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

Daily | 10:00PM - Midnight

CHALKBOARD SPECIALS

Charcuterie Board *Oysters,*
daily selection Daily Selection*
\$26 \$3.50 ea. / \$36dz.

Cheese Plate *Soupe du Jour*
daily selection \$6 cup / \$10 bowl
\$6.50 ea. / \$16

APPETIZERS

Field Greens
moscatel vinaigrette, Gruyere* \$11

White Belgian Endive Salad, fresh cheese,
honey vinaigrette, roasted grapes,
fennel walnuts* \$13

Smoked Mussels, tomato relish,
smoked paprika aioli, curly fries* \$18

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.

