

HAPPY HOUR

EARLY & LATE HOUR SPECIALS

MONDAY TO FRIDAY
2:30 PM - 5:00 PM
(6:00 IN THE BAR AREA)

SUNDAY
ALL NIGHT IN THE BAR

EVERY NIGHT
10:00 PM - MIDNIGHT

COCKTAILS
prices marked at \$3 off

Chandelle\$10
Tequila, Pear Eau de Vie, Lillet Blanc, Bitters, Dry Curacao

Pan-Pan\$10
Mezcal, Tequila, Fresh Lemon, Maple, Cardamom

Concrete Jungle Bird\$10
Pineapple Rum, Smith & Cross, Campari, Cocchi di Torino

Stick & Rudder.....\$10
Gin, Yellow Chartreuse, Aperol, Sea Salt, Rosemary

Sunprayer\$10
Old Tom + London Dry Gin, Suze, Thyme, Orange Blossom

Biarritz Spritz\$9
cognac, Tom's Petit Picon, lemon, grenadine, sparkling

Broken Vow.....\$10
Tequila, Green Chartreuse, Snap Peas, Lime, Celery Bitters

Old Fashioned -choose one-

Fumee: Bourbon, Fernet, Lapsang Souchong Cordial \$10

Rye: High Proof Rye, Sugar, Bitters\$9

Bourbon: High Proof Bourbon, Sugar, Bitters \$9

WINE

Red or White\$7.50
Daily Selections

FOOD SPECIALS

Field Greens Salad\$8

Charcuterie Board Chef's Selection\$22

Cheese Board Chef's Selection\$13

Oysters Chef's Selection* 1/2 off

Macaroni Gratin\$8

Marinated Olives\$3

Frites bearnaise aioli*\$4

Chicken Liver Mousse\$4

*Double Brie Burger**\$7

Roasted Marrow Bones\$19

Foie Gras Torchon \$18

EARLY & LATE APPETIZERS

Kale & Grilled Carrot Salad\$14

Beef Burgundy Carpaccio\$18

Herbes de Provence Flatbread\$17

Seared Foie Gras\$27

EARLY & LATE ENTREES

Chicken Fried Trout\$28

Cabbage Roll.....\$26

Hanger Steak au Poivre\$28

Baguette Jambon de Paris\$13

EARLY & LATE SIDES

Rapini.....\$12
roasted grapes, almond ricotta, fermented chilies

Roasted Mushrooms\$12
black garlic vinaigrette, hazelnuts

Green Beans\$12
fromage blanc, walnut crumb, shallots