

LUNCH

Mon - Fri | 11:30-2:30

APPETIZERS

White Belgian Endive Salad
maple carrot purée, kumquats, shaved fennel,
kale pistou \$13

Prosciutto Cured Scallop
leek vichyssoise, marconas, grapes, celery* \$19

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

Butternut Squash Crêpes
creamed mushrooms, caramelized shallots,
apples, fried sage \$17

Roasted Marrow Bones
leeks, tapenade, squid, flat leaf parsley \$22

Seared Foie Gras
pain perdu, pecan crumb, quince jam,
smoked dried plums* \$26

Foie Gras Torchon
meyer lemon jam, candied pepper bacon,
Montreal waffle chips \$20

ENTRÉES & SANDWICHES

Crispy Cod Croquette
belgian endive, carrot, boiled egg,
smoky vinaigrette \$19

Chicken-Fried Trout
gribiche, pickled carrots, radishes, herbs* \$28
Half Trout \$16

Smoked Duck Breast
sweet potato tart, cranberry relish, pecans,
rosemary oil* \$32

Ricotta Cavatelli
pumpkin purée, golden chanterelle mushrooms,
romanesco, pepitas \$28

Hanger Steak Au Poivre
frites, goat cheese* \$28

Baguette Jambon de Paris
gruyère, dijon, greens \$13

Shrimp and Crab Remoulade Soft Roll
remoulade slaw, chilis, old bay fries* \$19

Roasted Vegetable Sandwich
cauliflower, arugula, black garlic truffle aioli,
caramelized onion & cashew \$14

*Double Brie Burger**
spiced ketchup, onion, pickles, fries \$16
(available à L'américaine)

JUST A SIP

4oz. Glass of White Wine \$5

Half Martini (vodka or gin) \$5

House Sodas (non-alcoholic) \$4²⁵

CHALKBOARD SPECIALS

Charcuterie Board
daily selection
\$28

Oysters,
*Daily Selection**
\$3.5⁰ ea. / \$36dz.

Cheese Plate
daily selection
6.5⁰ ea. / \$16

Soupe du Jour,
\$6 cup / \$10 bowl

SIDES

Castelvetrano & Niçoise Olives \$4

Macaroni Gratin \$10

Frites, Béarnaise Aioli* \$7

Brussels Sprouts,
Dijon Cream, Cranberries,
Manchego \$12

Roasted Mushrooms,
Black Garlic Vinaigrette,
Hazelnuts \$12

Rapini, Roasted Grapes,
Almond Ricotta,
Fermented Chilies \$12

PRIX-FIXE

3 course for \$30

1. Soupe du Jour or White Belgian Endive Salad
2. Daily Special
3. Pot de Creme du Jour, a Dozen Macarons,
or Scoop of Ice Cream or Sorbet

*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.

