

# LUNCH

Mon - Fri | 11:30-2:30

## APPETIZERS

*Field Greens*  
moscatel vinaigrette, Gruyere\* \$12

*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

*Belgian Endive Salad*  
crispy cod mousseline, carrot, hard-boiled egg,  
smoked anchovy 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, lobster 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*  
zucchini, arugula, roasted pepper vinaigrette,  
grilled eggplant & sun-dried tomato goat cheese  
\$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) \$4<sup>25</sup>

## 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

Grilled Carrots, Apple Jam,  
Sunflower Seeds, Sheep Cheese,  
Chilies\* \$12

## PRIX-FIXE

3 course for \$30

1. Soupe du Jour or Field Greens

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.

