

# LUNCH

Mon - Fri | 11:30-2:30

## APPETIZERS

*Field Greens*  
moscatel vinaigrette, Gruyere\* \$11

*Lamb Tartare*  
smoked anchovy mustard, macerated shallots,  
chervil, potato roll\* \$19

*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

## ENTRÉES & SANDWICHES

*Salmon Gravlax and Spring Greens Salad*  
watermelon radish, boule croutons,  
basil-tarragon vinaigrette \$17

*Chicken-Fried Trout*  
gribiche, herbes, radishes, pickled carrots\* \$28

*Seared Duck Breast*  
green beans, corn, ricotta, huckleberry relish \$31

*Crooked Neck Squash*  
couscous, parsley crème fraîche, cherry tomato,  
chanterelles \$27

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

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

*Shrimp and Crab Remoulade Soft Roll*  
shaved snap peas, chilis, old bay fries\* \$19

*Roasted Vegetable Sandwich*  
zucchini, arugula, roasted pepper vinaigrette,  
eggplant & goat cheese puree \$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*  
\$26

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

Cheese Plate  
*daily selection*  
6.50 ea. / \$16

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

## SIDES

Castelvetro & Niçoise Olives \$4

Macaroni Gratin \$10

Frites, Béarnaise Aioli\* \$7

Grilled Asparagus,  
Pink Peppercorn Aioli,  
Sunflower Seeds\* \$12

Roasted Mushrooms,  
Black Garlic Vinaigrette,  
Hazelnuts \$12

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

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.

