

LUNCH

Mon - Fri | 11:30-2:30

APPETIZERS

Belgian Endive Salad

maple carrot purée, kumquats, shaved fennel,
kale pistou \$13

Escargot

parsnips noodles, toasted hazelnut herb butter,
parmesan \$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

rye whisky bundt cake, Oregon black truffles,
blood orange, fried duck prosciutto* \$27

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

Cassoulet

duck confit, garlic sausage, pork belly,
white beans, pickled garlic jam \$30

Ricotta Cavatelli

squash purée, golden chanterelle mushrooms,
purple cauliflower, 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.

