

# LUNCH

Mon - Fri | 11:30-2:30

## APPETIZERS

*Mustard Greens Salad*  
daikon radish, dill, asiago,  
pistachio crème fraîche\* \$13

*Escargot*  
parsnips noodles, toasted hazelnut herb butter,  
parmesan \$19

*Beef Burgundy Carpaccio*  
scallion purée, truffle aioli, pickled pearl onions,  
radish, sous vide egg yolk\* \$19

*Herbes de Provence Flatbread*  
fresh sheep cheese, green garlic oil,  
zucchini, cured olives\* \$17

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

*Seared Foie Gras*  
mint crêpe, smoked strawberry fromage,  
strawberry purée, marcona almonds\* \$27

*Foie Gras Torchon*  
mint gelée, pistachio coulis, jalapeño rhubarb relish,  
green peppercorn challah \$20

## ENTRÉES & SANDWICHES

*Grilled Swordfish Salad*  
sorrel cream, lentils, Fresno chili,  
rhubarb vinaigrette \$19

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

*Cabbage Roll*  
fried rice, nettles, wild onion,  
mushroom bacon \$26

*Confit Duck Leg*  
date glaze, roasted sunchokes,  
bleu cheese crumb, apple ribbons \$30

*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) \$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

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

## PRIX-FIXE

3 course for \$30

1. Soupe du Jour or Mustard Greens 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.

