

LUNCH

Mon - Fri | 11:30-2:30

APPETIZERS

Field Greens Salad
moscatel vinaigrette, golden raisins, Gruyere \$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

Grilled Carrot Sandwich
carrots, heirloom tomato, arugula, carrot aioli,
Oregon bleu 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) \$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

Green Beans,
Fromage Blanc, Walnut Crumb,
Shallots \$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.

